



Welcome to Kong Bar, Christchurch's premier destination where sophistication meets the bold spirit of King Kong. Inspired by the elegance of the 1930s, we offer expertly crafted cocktails and a luxurious atmosphere for an unforgettable night out.

Experience style, class, and adventure like never before.

TO EAT

SHARING PLATES

GARLIC PIZZA BREAD | 16 | LD, V, VG

Hand stretched pizza dough, confit garlic oil, sea salt, rosemary

MEDITERRANEAN OLIVES | 16 | LDO, LG, V, VGO

Warmed, herb marinated olives, parmesan & rosemary biscuits

ARANCINI PORCINI | 20.5 | V

Porcini and taleggio fried rice balls, capsicum coulis

STRACCIATELLA | 24 | LGO, V

Fresh stracciatella, toasted pistachios, beetroot and pumpkin gems,
pizza crust

ANTIPASTO BOARD | 32 | LD, LGO

Spianata, mortadella, prosciutto, finocchiona, nduja, pickles, pizza
crust

FIOR DE LATTE | 16 | V

Crumbed and deep fried soft, fresh cheese, smoked ketchup

VENISON POLPETTE | 22 | LD, LG

Italian 'meatballs' herb pureed potato, napoli sauce, grana padano,

LG – low gluten | LD – low dairy | V – vegetarian | VG – vegan | LGO – low gluten option
LDO – low dairy option | VO – vegetarian option | VGO – vegan option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

TO EAT

SHARING PLATES

BEEF CARPACCIO | 23 | LDO, LGO

Carpaccio, cipriani sauce, grana padano, rocket

TUNA TARTARE | 23 | LDO, LG, V

Saku yellowfin tuna, avocado mousse, fennel, citrus, sesame

OCTOPUS SALAMI | 19 | LDO, LG, V

House made octopus salami, nduja, baby capers, e.v olive oil

BEETROOT CURED SALMON | 23 | LDO, LG, V

House cured mt cook salmon, horseradish mousse

HEIRLOOM CAPRESE | 19 | LDO, LG, V, VGO

Heirloom tomato, buffalo bocconcini, basil, aceto balsamico

WITLOOF, PEAR & GORGONZOLA | 19 | LDO, LG, V, VGO

Bitter leaves, cos, pear, gorgonzola, candied walnuts

HAND CUT POTATOES | 15 | LD, LG, V, VGO

Truffle mayo, grana padano, sea salt

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AUTUMN COCKTAILS

OVER THE RAINBOW | 24.5

Pear Vodka, Lillet Blanc, Elderflower Liqueur,
Champagne Shrub, Elderflower Syrup

BEGIN THE BEGUINE | 24.5

Premium Gin, Raspberry Liqueur, Citric Acid,
Sugar Syrup, Soy Lecithin

OL'MAN RIVER | 24.5

Premium Bourbon, Peach Liqueur, Coconut
Puree, Lemon Juice, Champagne Shrub, Mint

AIN'T MISBEHAVING | 24.5

Premium Rum, Coconut Liqueur, Lime Juice,
Pineapple Juice, Sesame Oil, Cucumber

PENNIES FROM HEAVEN | 24.5

Amaretto Liqueur, Dark Creme de Cacao, Cold
Brew Coffee, Vanilla Syrup, Almond Flakes

YIPPIE PIE AYE | 24.5

Limone Gin, Lemoncello Liqueur, Yuzu Syrup,
Cream, Meringue

SIGNATURE COCKTAILS



RACHEL GREEN | 22.5

Limuncello, Gin, Lemon Juice,
Kiwifruit & Bubble



CENTRAL PERK | 23.5

Vodka, Coffee Liqueur, Salted
Caramel Liqueur, Coconut Liqueur,
Cold Brew Coffee & Cream of
Coconut



BREAKFAST AT TIFFANYS | 25.5

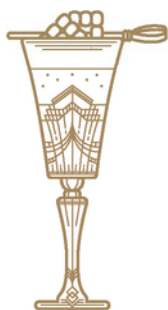
Vanilla Vodka, Vanilla Liqueur,
Cream, Salted Caramel & Caramel
Meringue

SIGNATURE COCKTAILS



PENTHOUSE 1642 | 23.5

Cachaça, Elderflower Liqueur,
Lemon Juice, Pink Grapefruit Juice &
Prosecco



LADY LIBERTY | 24.5

Advocaat, Vodka, Blue Curacao,
Sourz Apple Liqueur, Mango Puree,
Cream & Egg White



A BEAUTIFUL FOOL | 24.5

Dark Spiced Rum, Banana Rum,
Bacardi Ocho, Pineapple Juice,
Lemon and Lime Champagne shrub,
Falernum, Sugar Syrup, Grenadine,
Angostura Bitters

THE CLASSICS

- Daiquiri | 19.5
- Dark 'n' Stormy | 20
- Cosmopolitan | 19
- Pimm's Cup | 20
- Aperol Spritz | 17
- Mojito | 20
- Espresso Martini | 21
- Martini | 22
- Old Fashioned | 20
- Negroni | 21.5
- Piña colada | 20
- Porn Star Martini | 21
- Margarita | 20
- Whiskey Sour | 20.5
- Long Island | 22
- Aviation | 19.5
- Mai Tai | 19
- Charlie Chaplin | 20.5
- Manhattan | 20.5
- Tom Collins | 17.5
- Zombie | 22.5
- Amaretto Sour | 21
- French 75 | 17.5
- Rosebud | 23.5
- New York Sour | 23.5
- Bramble | 21.5
- Paloma | 21.5
- Hugo Spritz | 21.5
- Boulevardier | 21.5
- Lychee Martini | 20.5
- Southside | 20.5

MOCKTAILS

EASY STREET | 12

Lime juice, elderflower syrup, mint leaves, cucumber,
topped with soda

CRANBERRY SANGRIA | 12

Orange bitters, seasonal fruit, cranberry
juice & ginger beer

WATERMELON NOJITO | 12

Lime juice, watermelon syrup, mint leaves,
topped with soda

PASSIONFRUIT FIZZ | 12

Lime juice, passionfruit syrup, orange bitters topped with
pineapple juice & lemonade

BEERS

TAP BEERS

Summit Ultra | 12.8

Panhead Sandman | 13.8

Panhead APA | 13.8

Panhead Rat Rod Hazy | 13.8

Emerson's Pilsner | 13.8

Mac's Cloudy Apple Cider | 13.3

Kirin Hyoketsu | 13.5

BOTTLE BEERS

Corona | 12

Steinlager Pure | 12

Steinlager Pure Light | 10.5

Steinlager Zero | 9.5

Stella Artois | 12

KONG SHARING BOARDS

Available until 9pm. \$40 each, serves 3

Espresso Martini

Kettle One Vodka, coffee liqueur, espresso & sugar syrup

Porn Star Martini

Vanilla Vodka, passionfruit liqueur, lime juice, passionfruit syrup & pineapple juice

Strawberry Daiquiri

Bacardi, lime juice & strawberry puree

Whiskey Sour

Whiskey, lemon juice, sugar syrup & egg white

KONG SHARING JUGS

Available until 9pm \$52 each, serves 4

Watermelon & Gin Spritz

Tanqueray Gin, Maraschino liqueur, watermelon, cucumber & soda

Kong Old Fashioned Lemonade

Citron Vodka, Limoncello, Yuzu, lemon juice, lemonade & soda

COCKTAIL TREES

Available until 9pm. \$62 each, serves 5

Margarita Mar-tree-ni

Tequila, lime juice, triple sec, agave & salted rim
Spicy Marg option

Kong Mar-tree-ni

Vodka, vanilla liqueur, lemon juice,
pineapple juice & your choice of
strawberry, mango, raspberry, passionfruit or
blueberry syrup



WINE

SPARKLING

Mount Paradiso Prosecco South Australia	15	-	74
Cloudy Bay Pelorus NV Marlborough	18	-	90
Moët & Chandon Brut Imperial France	-	-	143
Veuve Clicquot Brut Yellow Label France			70
Ruinart NV Rose France			285
Dom Perignon Vintage Brut 2015 France			570

WHITE

Rebel Sauvignon Blanc Marlborough	13.5	22.5	67
Mill Flat Sauvignon Blanc Marlborough	15.5	25.5	76
Pennello Pinot Grigio Italy	15	24	72
Red Hut Pinot Gris Marlborough	16	26	77
Lost Woods Chardonnay South Australia	15	25	75
Wairau River Chardonnay Marlborough	16.5	26.5	79
Dog Point Sauvignon Blanc New Zealand			87
Kumeu River Village Chardonnay New Zealand			86

ROSE

Rebel Rose Hawke's Bay	13.5	22.5	67
SUD Rose IGP Aude Valley	15.5	25.5	76

RED

Rebel Merlot Marlborough	13.5	22.5	67
Rose & Rose Pinot Noir Marlborough	16	26	77
Kopiko Bay Merlot Gisborne	17	27	81
El Payador Malbec Argentina	16.5	26.5	78
South Rock Shiraz South Australia	15.5	25.5	76
Ata Rangi 'Crimson' Pinot Noir New Zealand			96
Craggy Range 'Te Muna Road' Pinot Noir New Zealand			90
Te Mata Estate Range Cab Merlot New Zealand			78

FUNCTIONS

Your search for the ultimate function venue is over!

Kong offers an escape to 1930s glamour right on The Terrace. Whether it's a corporate event needing panache or a celebration demanding pure luxury, we host up to 95 guests with bespoke service. Our mixologists are ready to elevate your night with cocktails as unforgettable as the riverside view.

Enquire today and start designing your unforgettable night.

info@kongbar.co.nz

COCKTAIL MASTERCLASSES

Elevate Your Craft at Kong.

Join us for a masterclass in true mixology. We'll take you through the history of your chosen classic and walk you through, step-by-step, how to expertly shake, stir, and present your creation.

Classes run for 60–90 minutes (subject to availability).

Ideal for intimate groups of 8–20 people.

Non-alcoholic (mocktail) options are available upon request.

And The Oscar Goes To 45 per person

Bubbles on arrival

Shaker secrets and cocktail making of one cocktail of your choice

Minimum 10 guests

The Show Stopper 85 per person

Cocktail on arrival

Shaker secrets and cocktail making for two cocktails of your choice

Kong Platter

Minimum 8 guests



**ORDER & PAY
ON YOUR PHONE**
Simply open the app &
choose how to order.

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings) , Me&u mobile orders, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies.

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