



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.

SHARING PLATES

KARAAGE CHICKEN 23

Fried chicken, McClure's pickles, Kaitaia fire mayo, charred lemon

FRIES 14

Skin on fries with aioli (LG, LD, V, VGO)

MEDITERRANEAN OLIVES 15

Warmed, herb marinated olives, parmesan crisps
(LG, LDO, V, VGO)

BREAD AND DIPS 18

Fresh rye and sourdough, babaganoush and balsamic olive oil
(LD, V, VG)

FRIED SQUID 16

NEW

Charred lemon, aioli (LD)

ANTIPASTO BOARD 38

Cured meats, imported cheeses, pickles, olives, fresh bread (LGO, LD)

ARANCINI BALLS 20

Pea and smoked ham fried risotto balls, capsicum coulis, parmesan

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.

LARGE PLATES

CHICKEN PARMA 34

crumbed breast, ham, mozzarella, napoli sauce, rocket salad, fries

ANGUS BEEF RUMP STEAK 45

Cooked med-rare, roasted tomatoes, rocket, salsa verde, parmesan (LG, LDO)

CANTERBURY LAMB RUMP 37

Charred baby veg, fried gnocchi, marsala jus (LD)

CAESAR SALAD 25

Classic caesar, chilled egg, anchovies (LGO, LDO)

RICOTTA CANNELLONI 31

Ricotta and spinach filled pasta tubes, rocket, parmesan and balsamic salad (V)

PIZZA

GARLIC PIZZA BREAD 16

Hand stretched pizza dough, confit garlic oil, sea salt, rosemary (LD, V, VG)

CHILLI KONG-CARNE 30

Napoli sauce, ground beef, fresh chilli, mozzarella, paprika sour cream (LGO)

HAWAIIAN 30

Napoli sauce, mozzarella, smoked ham, pineapple (LGO, VO)

PEPPERONI 29

Napoli sauce, mozzarella, pepperoni salami, roasted capsicum (LGO)

MARGHERITA 29

Napoli sauce, mozzarella, bocconcini, fresh basil (LGO, V, VGO)

PIZZA UPGRADES

ANCHOVIES (LG, LD) +5 | PARMESAN (LG, V) +4 | HAM (LG, LD) +6

PIZZA SAUCE TRIO (LG, LDO, V, VGO) +6 | GLUTEN FREE BASE (LG, LD, V, VG) +2

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DESSERTS

TIRAMISU 16

Espresso, mascarpone, cocoa (V)

LEMON PANNA COTTA 15

Limoncello set cream, candied citrus (LG)

AFFOGATO 15

Fresh espresso coffee, vanilla ice cream, candied nuts (LG, V)

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SIGNATURE COCKTAILS

OVER THE RAINBOW | 25

Pear Vodka, Wine Aperatif,
Elderflower, Champagne Shrub

RACHEL GREEN | 23.5

Limoncello, Gin, Lemon Juice,
Kiwifruit & Bubble

OL'MAN RIVER | 25

Bourbon, Peach, Coconut, Lemon,
Champagne Shrub, Mint

CENTRAL PERK | 24.5

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

BREAKFAST AT TIFFANY'S | 26

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

SIGNATURE COCKTAILS

BERRY FRESH | 24.5

White rum, Strawberry, Bitter
Aperatif, Lime, Orgeat, Bitters, Mint

PENNIES FROM HEAVEN | 25

Amaretto, Cacao, Cold Brew
Coffee, Vanilla

PENTHOUSE 1642 | 24.5

Cachaça, Elderflower Liqueur, Lemon
Juice, Pink Grapefruit Syrup & House
Bubbles

BEGIN THE BEGUINE | 25

Gin, Raspberry, Citric Solution,
Lemon

YIPPEE PIE YAY | 25

Lemon Gin, Limoncello, Lemon, Yuzu,
Crumble

THE CLASSICS

TEQUILA

PALOMA | 22.50

100% blue agave tequila
reposado, lime, grapefruit, soda

TOMMY'S MARGARITA | 22

100% blue agave tequila
reposado, lime, agave

CLASSIC MARGARITA | 22

100% blue agave tequila
reposado, triple sec, lime

BOURBON

NEW YORK SOUR | 23.5

Markers Mark, lemon, sugar,
red wine

OLD FASHIONED | 21

Bourbon, sugar, bitters, orange

MANHATTAN | 21.5

Maker's Mark, rosso vermouth,
bitters

VODKA

COSMOPOLITAN | 22

Vodka, triple sec, lime, cranberry

ESPRESSO MARTINI | 22

Vodka, coffee liqueur, cold drip
coffee

PORNSTAR MARTINI | 22

Vanilla vodka, passionfruit
liqueur, lemon, passionfruit with a
side of sparkling

ROSEBUD | 23.5

Vanilla vodka, passionfruit,
pineapple, cranberry, lemon

FRENCH MARTINI | 22

Vodka, Chambord, pineapple,
lime

GIN

NEGRONI | 22

London dry gin, Campari,
vermouth

AVIATION | 21.5

London dry gin, Maraschino,
lemon, crème de violette

CHARLIE CHAPLIN | 21.5

Sloe gin, apricot brandy, lime

TOM COLLINS | 19

Gin, lemon, sugar, soda

**Gin & Vodka Martini options
available*

THE CLASSICS

RUM

DAIQUIRI | 21

White rum, lime, sugar

MOJITO | 22

White rum, lime, mint, soda

OLD FASHIONED | 21

Bourbon, sugar, bitters, orange

MAI TAI | 20.5

Gold rum, white rum, triple sec, lime, orgeat

PIÑA COLADA | 22

White rum, lime, coconut, pineapple

LIQUER/ MIXED

LONG ISLAND | 24.5

Vodka, rum, tequila, gin, triple sec, lemon, cola

AMARETTO SOUR | 22

Amaretto, lemon, foam

SPRITZ

LIMONCELLO SPRITZ | 20

Limoncello, house sparkling, lemon, soda

HUGO SPRITZ | 20

Elderflower, house sparkling, lemon, mint, soda

MANGO SPRITZ | 20

Gin, mango, lime, house sparkling

APEROL SPRITZ | 20

Aperol, sparkling, soda, orange

MOCKTAILS

LYCHEE LEMONADE | 13

Lychee, Lemon, Lemonade

GUAVA FIZZ | 13

Guava, Pineapple, Lime, Soda

WATERMELON NOJITO | 13

Watermelon Syrup, Mint, Apple juice, Lime, Soda

YUZU PINK LEMONADE | 13

Yuzu Puree, Grenadine, Lemon, Lemonade

SOFT DRINKS & JUICE

Coke | 5.20

Coke Zero | 5.20

Ginger Beer | 6.50

Ginger Ale | 5.50

Lemonade | 5.50

Soda Water | 5.50

Tonic Water | 5.50

Redbull Sugar Free | 6.70

Redbull | 6.70

Lemon, Lime & Bitters | 4.70

Juice Pint | 5.80

Cranberry, Orange, Pineapple & Apple

BEERS

TAP BEERS

Summit Ultra | 12.8

Speight's Gold | 12.30

Panhead Sandman | 13.8

Peroni Nastro Azzurro | 13.8

Emerson's Pilsner | 13.8

Hard Rated Lemon 6% | 14

Mac's Cloudy Apple Cider | 13.3

Kirin Hyoketsu | 13.5

BOTTLE BEERS

Corona | 12.5

Stella Artois | 12.5

Speights Mid | 12.30

Steinlager Pure Light | 11

Steinlager Zero | 10

Corona Cero | 11

KONG SHARING BOARDS

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

Espresso Martini

Vodka, coffee liqueur, cold drip coffee

Porn Star Martini

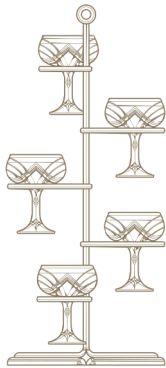
Vanilla vodka, passionfruit liqueur, lemon, passionfruit with a side of sparkling

Daiquiri

White rum, lime, sugar

Whiskey Sour

Whiskey, lemon juice, sugar syrup & egg white



COCKTAIL TREES

Available until 9pm. \$64 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

SPARKLING

Plus & Minus Prosecco
(0.0%) - 250ml can
Multi Regional, SA

Cloudy Bay Pelorus NV
Marlborough, NZ

Mount Paradiso Prosecco
Murray Darling, SA

Moët & Chandon Imperial Brut NV
Epernay, France

Veuve Clicquot Brut Yellow Label
Reims, France

Ruinart NV Rose
Reims, France

Dom Perignon Vintage Brut 2015
Epernay, France

WHITE

Rebel Sauvignon Blanc
Marlborough, NZ

Mill Flat Sauvignon Blanc
Marlborough, NZ

Dog Point Sauvignon Blanc
Marlborough, NZ

Pennello Pinot Grigio
Delle Venezie, Italy

Rebel Pinot Gris
Central Otago, NZ

Red Hut Pinot Gris
Marlborough, NZ

Rippon Mature Vines Riesling
Central Otago, NZ

Man O War Estate Chardonnay
Waiheke Island, NZ

Radford Dale 'Vinum' Chenin Blanc
Stellenbosch, Sth. Africa

Lost Woods Chardonnay
Limestone Coast, SA

Wairau River Chardonnay
Marlborough, NZ

Kumeu River Village Chardonnay
Kumeu/Hawkes Bay, NZ

Dpm. Thierry Mothe Chablis
Burgundy, France

ROSE

Rebel Rose
Hawkes Bay, NZ

Sud Rose
Aude Valley, France

Summerhouse Pinot Rose
Marlborough, NZ

RED

Rebel Pinot Noir
Marlborough, NZ

Rose & Rose Pinot Noir
Marlborough, NZ

Nga Waka 'Three Paddles' Pinot Noir
Martinborough, NZ

Craggy Range 'Te Muna Road' Pinot Noir
Martinborough, NZ

Two Paddocks Pinot Noir
Central Otago, NZ

Kopiko Bay Merlot
Marlborough, NZ

El Payador Malbec
Mendoza, Argentina

Antinori Santa Cristina Sangiovese Merlot
Tuscany, Italy

South Rock Shiraz
Barossa Valley, SA

Trinity Hill Syrah
Hawkes Bay, NZ

Te Mata Estate Range Cab Merlot
Hawkes Bay, NZ

Wynns 'The Gables' Cabernet Sauvignon
Coonawarra, SA

WINE

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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