

LOBBY CAFÉ

BREAKFAST

Monday to Friday 6.30am-11am
Weekends & Public Holidays 7am-11am

Grandpa BB' Muesli Bowl	17
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Banana, blueberries, strawberries, goji berries, Otaki honey, Greek yoghurt	
Power Salad (v, gf, df)	17
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Heirloom vegetables, hominy corn, quinoa, haloumi, dukkah, hummus baby spinach	
Avocado on Burgen Toast (v)	18
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Crushed avocado, Danish feta, cherry tomato, baby spinach	
Fix & Fogg Peanut Butter & Banana (v)	17
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Ciabatta, Otaki honey, pumpkin seed, walnut, baby shoots	
Best Ugly Bagels	
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Hand rolled 'Best Ugly Bagels' in style of Hippopotamus, your choice of:	
Prosciutto San Danielle, jalepeno jam, Kapiti Te Horo Swiss horseradish cream, spinach, cornichons	25
Smoked salmon, crème fraiche, chives, radish, avocado capers, spinach	26
Kapiti Aorangi brie, baby roquette, sundried tomato, hummus, heirloom carrots (v)	23
Sides	7 each
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Sausage	
Smoked salmon	
Black pudding	
Streak bacon	
Hash brown	
Tomato	
Mushroom	
Spinach	
Sides	9 each
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Two toasted slices of your choice of either: rustic white, rye, burgen, ciabatta; served with condiments	

LUNCH

11am - 10pm

LOUNGE BITES

Grilled Mushroom & Roquette Salad	21
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Grilled flat bread, truffle cannellini beans, pesto, smoked paprika	
Popcorn Chicken (df)	23
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Smoked maple, Sriracha mayonnaise, salted pineapple	
Crispy Squid (gf, df)	16
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Numbing spice, cured yolk snow, cucumber salad	
Seafood Chowder	28
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Bacon, potatoes, cream	
Caesar Salad (gf on request)	21
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Garlic Croutons - Free Range Egg - Parmigiano Reggiano	
w/ grilled chicken	8
w/ house smoked salmon	9
w/ Prosciutto	9
w/ flat bread	4

MAINS

½ lb Beef Burger	29
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Brioche bun, Kapiti cheddar, mayonnaise, sweet pickle mustard, chips	
w/ Portobello mushrooms	7
w/ bacon	7
Market Fish Burger	32
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Brioche bun, Tempura battered fresh market fish of the day	
housemade tartare, cabbage slaw, chips	
Free Range Chicken Katsu Burger	29
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Brioche bun Panko Crusted Chicken thighs, sesame slaw, chips	
Burnt Coconut and Mushroom Curry (v, gf, df)	28
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Brown mushrooms, Portobello, Shiitake, nuts, green beans, steamed rice	
Market Fish and Chips	29
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Your choice of tempura battered or pan-fried fresh market fish of the day, homemade tartare, chips	
Beef Sirloin (gf, df)	39
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Pure South, grass fed beef sirloin, garlic roasted Portobello mushrooms	
petit salad, chips & classic onion gravy	

DESSERTS

Zelati's Gelato with house made biscotti	13
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Please ask server for flavor of the day	
Dark Chocolate Brownie	13
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Raspberry mascarpone, candied walnut	

SIDES

Crinkle cut chips with aioli & tomato sauce (v, gf, df)	10
Petite salad with balsamic dressing (v, gf, df)	10
Steamed Asian greens with almond butter (v, gf, df)	12

PLEASE NOTE THAT WHILE WE WILL ALWAYS STRIVE TO MEET YOUR NEEDS, OUR KITCHENS DO COOK WITH GLUTEN AND DAIRY THUS WE CANNOT GUARANTEE 100% DIETARY REQUIREMENTS OF THIS NATURE.

HIGH TEA MENU

Wednesday to Sunday 2.00pm-4.30pm

Served in Hippopotamus Restaurant only

Museum High Tea	39
Your Preferred Choice Of Tea, Selection Of French Delights To Tease Your Palate	
Elegant High Tea	45
Full Museum High Tea Complimented By A Glass Of Bubbly	
The Hip' High Tea	45
Full Museum High Tea Complimented By A Specialty Classic Cocktail	
Luxury High Tea	55
Full Museum High Tea Complimented By A Glass Of Perrier-Jouët Champagne	

T-LEAF TEA

English Breakfast	4.5
This traditional breakfast blend of Assam tea leaves produces a full bodied brew with an elegant malty character. The Queen of Teas.	
Earl Grey Blue Flower	4.5
Known as the queen of teas, this traditional blend of Assam tea leaf produces a full bodied, malty brew, to be enjoyed any time of day.	
Green Tea "Sencha Organic"	4.5
A delicious everyday green tea. This leafy Chinese tea, from the historically famous Zhejiang province of China, brews to a golden liquor with a floral and sweet aftertaste.	
Peppermint	4.5
Packed with minty flavour and aroma this peppermint infusion is pure and refreshing any time of day	
Chamomille	4.5
Egyptian chamomile produces a deep yellow earthy infusion & provides relaxation any time of day. Ideal before sleep.	

COFFEE BY L'AFFARE,

Coffee	4.5/5
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Flat White	
Latte	
Long Black	
Long Macchiato	
Short Macchiato	
Americano	
Piccolo	
Espresso	
Cappuccino	
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Extras	1
Soy Milk, Almond Milk, Extra shot	

QT LATTE MENU

100% Natural - Vegan - Sugar Free - Gluten Free - Paleo

Beetroot Latte	6
The natural sweetness of beetroot teamed with the underlying notes of cacao with hints of cinnamon, ginger and vanilla	
Spicy Ginger Latte	6
Super spicy blend of ginger with notes of cardamom, cinnamon & clove	
Cacao Latte	6
A delicious chocolatey brew with hints of vanilla and Himalayan pink salt	
Turmeric Latte	6
A deliciously warming blend if spicy turmeric with hints of cinnamon ginger & black pepper	
Minty Cacao Latte	6
The refreshing & uplifting blend of cacao with pure mint oil is just like having a mint slice	
Matcha latte	6
Waking up has never been healthier! Swap your morning coffee's with an antioxidant rich, soft and warming latte	

SPARKLING BY THE GLASS AND BOTTLE

CHAMPAGNE	G.H Mumm, 'Cordon Rouge', Reims, France, NV (HALF BOTTLE) _____	63
	G.H.Mumm, 'Cordon Rouge', Reims, France NV _____	28 160
	Perrier-Jouët "Grand Brut" NV France _____	160
	Perrier-Jouët 'Blason Rose' NV France _____	187
SPARKLING	Dibon, Cava, Cataluña, Spain, NV _____	14 63
CIDER	Monteith's Crushed Apple Cider _____	10

SEMILLON, SAUVIGNON BLANC & BLENDS BY THE GLASS & BOTTLE

	150ml	250ml	bottle
MARLBOROUGH, NZ Folium	14.5	22	65
HAWKE'S BAY, NZ Decibel	13.5	22	61

PINOT GRIS BY THE GLASS AND BOTTLE

	150ml	250ml	bottle
CENTRAL OTAGO, NZ Nevis Bluff			84
WAIRARAPA, NZ Paddy Borthwick	13	19	56

AROMATICS BY THE BOTTLE

	150ml	250ml	bottle
HAWKE'S BAY, NZ Osawa, 'Flying Sheep' Gewurztraminer			59
NELSON, NZ Neudorf, 'Moutere'			86

CHARDONNAY BY THE GLASS AND BOTTLE

	150ml	250ml	bottle
GISBORNE, NZ Spade Oak Vineyard, 'Voysey'	13.5	20	59
HAWKE'S BAY, NZ Tony Bish, 'Fat & Sassy'	14	21	62

ROSE BY THE GLASS & BOTTLE

	150ml	250ml	bottle
LANGUEDOC ROUSSILLON, FRANCE Domaine Gayda, 'Flying Solo'	14.5	22	65
CENTRAL OTAGO, NZ Wooing Tree vineyard'			76

PINOT NOIR BY THE GLASS & BOTTLE

	150ml	250ml	bottle
WAIRARAPA, NZ Paddy Borthwick, 'Fallon Block'	14.5	22	65
MASTERTON, NZ Lansdowne Estate			89
CENTRAL OTAGO, NZ Neviis Bluff	16	23	78
MARTINBOROUGH, NZ The Elder			112

MERLOT BY THE GLASS & BOTTLE

	150ml	250ml	bottle
HAWKE'S BAY, NZ Osawa, 'Flying Sheep'	16	23	78

SYRAH BY THE GLASS & BOTTLE

	150ml	250ml	bottle
GISBORNE, NZ Spade Oak Vineyard, 'Voysey'	14	22	65

TEMPRANILLO BY THE GLASS AND BOTTLE

	150ml	250ml	bottle
GISBORNE, NZ Spade Oak, 'Heart Of Gold'	14	22	65

PORT BY THE GLASS

PORTUGAL	Dow's, 'Fine Tawny', NV _____	12
	Dow's, '10 Years Tawny' _____	15
	Dow's, 'Late Bottle Vintage' _____	15

QT DELUXE COCKTAILS

Aotearoa Negroni	24
A QT twist on the Negorni with the most special of New Zealand Gins. Cadrona 'The Source' New Zealand gin, Campari, Reid + Reid New Zealand sweet vermouth	
QT Bramble	25
Here we continue with the celebration of Gin by taking the infamous Australian Four Pillars Gin adding sweetness and garnish so that you taste buds flutter with savoury and sweet, or naughty and nice. Antipodes Gin, Crème De Fraise des Bois, Cucumber, berries, soda water	
French Asian Mule	19
The rare and exotic Asian rum Arrack is mixed with the sublime French liqueur of Crème De Bergamot with sweetness and ginger fizz. It the bartenders favourite! Arrack rum, Crème De Bergamote, lime, ginger beer	
Le'Orange Mojito	18
You will never order an ordinary mojito again. Havana 7, Mandarin Napoleon,, Rose Rabbit Orange Liqueur, mint, soda water	
Supreme Vodka Martini	22
With the rarest and most supreme of Vodkas; Belvedere 'Smogery' we recommend shaken, dry... not very dry though, with a twist of lemon, Belvedere Vodka, Noilly Prat Vermouth	
Kiwi Gin Martini	24
Why would we not use the stunning Cardrona New Zealand gin in the classic of all classic gin cocktails! - We recommend stirred, wet, with an olive and little bit dirty. Cadrona New Zealand Gin, Cocchi Americano vermouth	
Old/New Fashioned	22
The rare and exotic Asian rum Arrack meets cinnamon, and orange. Arrack rum, Cinnamon and brown sugar, bitters, orange	

SPRITZ 4 WAYS

Hugo	18
St Germain, Elderflower Syrup, Lime Juice, Prosecco, Soda Water	
North Island South Side Fizz	18
Scapegrace Gin, Lime, Mint, Soda	
Campari Spritz	19
Campari, Cava, Soda Water	
Aperol Spritz	19
Aperol, Cava, Soda Water	

FASHIONED 4 WAYS

Diplomatico Old Fashion	22
Diplomatico Reserva Exclusiva, Demerara Syrup, Chocolate Bitter, Coffee Pimento Bitter	
Rye Old Fashioned	25
Rittenhouse Old Fashioned, Peychauds Bitter, Sugar Syrup	
Bourbon Old Fashioned	22
Makers Mark, Sugar Syrup, Angostura Bitter	

SPANISH STYLE GIN & TONIC

	60ml
The Local	24
Reid + Reid Gin, Orange Peels, Juniper Berries	
The Number 10	24
Tanqueray 10 Gin, Sliced Strawberry, Black Pepper, Strawberry Syrup	
The Ca-Roon	28
Caorunn Gin, Elderflower Syrup, Sage Leaves, Sliced Lemon, Juniper Berries	
The Botanist	24
Botanist Gin, Thyme, Orange Peels, Juniper Berries	

SPIRITS

WHISKY	30ml
Jameson Irish Whisky, Ireland _____	11
Jack Daniel's No. 7 Tennessee, USA _____	11
Buffalo Trace Bourbon Kentucky, USA _____	11
Glenfiddich 12 Year Old, Speyside, Scotland _____	11
Writer's Tear, Ireland _____	13
Canadian Club Classic 12 Year Old, Canada _____	13
Cragganmore 12 Year Old Speyside, Scotland _____	13
Michel Couvreur "Clearach", France _____	14
Glenmorangie 'Nectar D'Or' 12 Year Old Highland, Scotland _____	15
Johnnie Walker Black Label, Scotland _____	12
Maker's Mark, Kentucky, USA _____	13
Rittenhouse, Kentucky, USA _____	14
Auchentoshan 'Three Wood' Lowland, Scotland _____	15
Hazelburn 12 Year Old Campbeltown, Scotland _____	15
Maker's '46', Kentucky, USA _____	15
Aberlour 'A'Bunach' Speyside, Scotland _____	17
Bowmore 15 Year Old 'Darkest' Isle of Islay, Scotland _____	17
Laphroaig Quarter Cask' Isle Of Islay, Scotland _____	18
Willett, Kentucky, USA _____	18
Michel Couvreur 'Intravagan'za', France _____	18.5
Suntory 'The Yamazaki', Japan _____	18
Nikka Coffee Grain, Japan _____	18.5
Sazerac, New Orleans, USA _____	18.5
Talisker 10 Year Old Isle Of Skye, Scotland _____	18.5
Nikka Pure Malt, Japan _____	19.5
Nikka Coffee Malt, Japan _____	21
Lagavulin 16 Year Old Isle of Islay, Scotland _____	22.5
Maltage 'Cosmo', Japan and Scotland _____	23.5
Johnnie Walker Blue Label, Scotland _____	35
Kavalan Vinho Barrique, Taiwan _____	46

GIN	
Lighthouse, Martinborough, New Zealand _____	11
Caorunn, Scotland _____	14
Botanist, Scotland _____	14
Scapegrace, New Zealand _____	15
Black Robin Rare, Chatham Island, New Zealand _____	14.5
Four Pillars, Yarra Valley, Australia _____	12
Hendrick's, Speyside, Scotland _____	16
Martin Miller's 'Westbourne Strength', England _____	12
Plymouth, Plymouth, England _____	14.5
Reid + Reid, Martinborough, New Zealand _____	14
The Source, Southern Alps Of New Zealand _____	17.5
The West Winds Cutlass, Margaret River, Western Australia _____	12
No.3, England _____	14.5
Windspiel Volcanic Potato Gin, Germany _____	15
Bathtub Gin, England _____	16
Monkey47, Germany _____	20

VODKA

Tito's 'Handmade', Austin, Texas _____	12
Belvedere, Poland _____	13
Blue Duck, Fiordland, New Zealand _____	13.5
Żubrówka Bison Grass, Poland _____	12
Grey Goose, Gensac La Pallue, France _____	14
The Reid Single Malt, Southern Alps Of New Zealand _____	14

RUM

Angostura 7 Year Old, Trinidad and Tobago _____	14.5
Diplomático Reserva Exclusiva, Venezuela _____	17
Havana Añejo Especial, Cuba _____	12
Matuzalem, Platino ,Cuba _____	11
El Dorado 12 Year Old, Guyana _____	16
Sailor Jerry Spiced, Caribbean _____	14
Kraken Black Spiced 'Limited Edition Ceramic', Trinidad and Tobago _____	14
Mocambo 20 Year Old 'The Art Edition', Mexico _____	14
Plantation XO 20th Anniversary, Barbados _____	14
Rumbullion, England _____	16
Zacapa XO, Guatemala _____	21

TEQUILA & MEZCAL

Espolon, Mexico _____	11
Tequila Gran Centenario Reposado, Mexico _____	12
Mezcal Gracias A Dios "Espadín Reposado", Mexico _____	16.5
Fortaleza Anejo , Mexico _____	25

BRANDY / COGNAC

Hennessy VS Cognac, France _____	18
Delamain 'Pale and Dry' XO Cognac, France _____	35
1988 Delord, Bas-Armagnac, France _____	38
Hennessy XO, Cognac, France _____	45

CALVADOS

Château Du Breuil VSOP, France _____	20
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DIGESTIVE

Baileys, Ireland _____	18
Aperol, Italy _____	11
Campari, Italy _____	11
Cointreau, France _____	11
Drambuie, Scotland _____	12
Fernet Branca, Italy _____	11
Maraska Maraschino, Croatia _____	11
Montenegro Amaro, Italy _____	11
Patrón XO Cafe, Mexico _____	12.5
Borghetti Espresso Liqueur, Italy _____	12
Frangelico, Italy _____	11
Benedictine DOM, France _____	11
Chartreuse, France _____	11
Carpano Antica Formula, Italy _____	12
Cocchi Americano Rosa, Italy _____	12
Rose Rabbit Orange, New Zealand _____	14

BEER

Heineken _____	11
Tiger _____	11
Tuatara Pilsner _____	12
Heineken Light _____	9.5
Monteith's Golden _____	10
Monteith's Original _____	10
ParrotDog IPA BitterBitch _____	12.5

NON ALCOHOLIC

Juice _____	5
Soft Drinks _____	5.5
Ginger Beer _____	5.5
Mineral Water 500ml _____	6.5
Red Bull _____	7

SIX BARREL SODA CO .

Raspberry & Lemon _____	6.5
Cherry & Pomegranate _____	6.5