

LOBBY CAFÉ

BREAKFAST/BRUNCH
 Monday to Friday 6.30am-12pm
 Weekends & Public Holidays 7am-1pm

Grandpa BB' Muesli Bowl	17
Banana, blueberries, strawberries, goji berries, Otaki honey, Greek yoghurt	
Power Salad (v, gf, df)	17
Heirloom vegetables, hominy corn, quinoa, haloumi, dukkah, hummus baby spinach	
Avocado on Burgen Toast (v)	18
Crushed avocado, Danish feta, cherry tomato, baby spinach	
Fix & Fogg Peanut Butter & Banana (v)	17
Ciabatta, Otaki honey, pumpkin seed, walnut, baby shoots	
Best Ugly Bagels	
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
Sausage	
Smoked salmon	
Black pudding	
Streak bacon	
Hash brown	
Tomato	
Mushroom	
Spinach	
Sides	9 each
Two toasted slices of your choice of either: rustic white, rye, burgen, ciabatta; served with condiments	

LUNCH / DINNER

Mon - Fri 12pm - 10pm

Weekends & Public Holidays 1pm - 10pm

LOUNGE BITES

Truffle Corn Chowder	24
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Chilli & lime sweet corn salsa	
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	
Caesar Salad (gf on request)	21
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Garlic Croutons - Free Range Egg - Parmigiano Reggiano	
w/ grilled chicken	9
w/ house smoked salmon	9
w/ Prosciutto	9
w/ flat bread	4

MAINS

1/2 lb Beef & Bacon Burger	32
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brioche, Manuka smoked bacon, cheddar, Umami mayo, pickles, truffle & parmesan chips	
w/ Portobello mushrooms	7
w/1/2 Lb beef pattie	12
Market Fish Burger	32
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Brioche bun, Tempura battered fresh market fish of the day	
housemade tartare, cabbage slaw, chips	
Grilled Double Satay Chicken Burger	29
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Marinated chicken thighs, brioche, spicy peanut sauce, cos lettuce, tomato, rustic cut chips	
Burnt Coconut and Mushroom Curry (v, gf, df)	31
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Brown mushrooms, Portobello, Shiitake, nuts, green beans, served with steamed Jasmine 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, homemade slaw, 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

Rustic Cut Chips, tomato sauce, Umami Mayo (v, gf, df)	10
Petite Garden Salad w/ Balsamic Dressing (v, gf, df)	11
Steamed Greens w/ Almond Butter (v, gf, df)	12
Steamed Rice (v, gf, df)	6

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 _____	22 122
	Perrier-Jouët "Grand Brut" NV France _____	154
	Perrier-Jouët 'Blason Rose' NV France _____	187
SPARKLING	Deutz "Malborough Cuvee" Marlborough NZ _____	14 62
	Vallformosa, Cava, Cataluña, Spain, NV	14.5 65
CIDER	Monteith's Crushed Apple Cider _____	11

SEMILLON, SAUVIGNON BLANC & BLENDS BY THE GLASS & BOTTLE

	150ml	250ml	bottle
MARLBOROUGH, NZ Clos Henri "Petit Clos"	14	21	61
HAWKE'S BAY, NZ Te Mata "Cape Crest"	16	24	71

PINOT GRIS BY THE GLASS AND BOTTLE

	150ml	250ml	bottle
CENTRAL OTAGO, NZ Nevis Bluff	15.5	21.5	62
ALSACE, FRANCE Arthur Metz "Anne Laure"			79

CHARDONNAY BY THE GLASS AND BOTTLE

	150ml	250ml	bottle
BURGUNDY, FRANCE Petit Chablis	16	24	71
HAWKE'S BAY, NZ Tony Bish, 'Fat & Sassy'	14	21	61

ROSE BY THE GLASS & BOTTLE

	150ml	250ml	bottle
PROVENCE, FRANCE Maison Fortant	13.5	19	56

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 Nevis Bluff	16	23	68
MARTINBOROUGH, NZ The Elder			112

MERLOT BY THE GLASS & BOTTLE

	150ml	250ml	bottle
HAWKE'S BAY, NZ Osawa, 'Flying Sheep'	15	22	65

SYRAH BY THE GLASS & BOTTLE

	150ml	250ml	bottle
GISBORNE, NZ Spade Oak Vineyard, 'Vigneron'	16.5	23.5	69

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

<u>Green Park</u>	<u>22</u>
Black Robin Gin, Agave Syrup, Lemon Juice, Egg White, Fresh Basil, Celery Bitters	
<u>Dirty Gin</u>	<u>19</u>
Lighthouse Gin, Noilly Pratt, Olive Brine	
<u>Pimm's Cup</u>	<u>19</u>
Blush Gin, Pimm's, Lemon Juice, Fresh Strawberries & Basil	
<u>The Bijou</u>	<u>23</u>
Hidden World Floral Gin, Antica Formula Vermouth, Green Chartreuse	
<u>QT Negroni</u>	<u>24</u>
The Source Aged Barrel Gin, Campari, Antica Formula	
<u>The Rickey</u>	<u>22</u>
Scapegrace Gin, Lime Juice, Sugar Syrup, Soda Water	
<u>Elderflower Martini</u>	<u>22</u>
4 Pillars Bartender Series Spiced Gin, St Germain, Elderflower Syrup, Lime Juice, Fresh Sage	
<u>Pumpkin Pie Martini</u>	<u>24</u>
Caorunn Small Batch Scottish Gin, Homemade Pumpkin & Cinnamon Syrup, Lemon Juice	
<u>Bloody Bramble</u>	<u>22</u>
4 Pillars Bloody Shiraz Gin, Lemon Juice, Hibiscus Syrup	

MOCKTAILS

<u>Cucumber Gimlet</u>	<u>9</u>
Soda Water, Fresh Cucumber, Sugar Syrup, Lime Juice	
<u>Tea Time</u>	<u>10</u>
Green Tea, Lavender Syrup, Lemon Juice, Fresh Ginger, Grapefruit Bitters	
<u>Cooler</u>	<u>9</u>
Coconut Water, Fresh Cucumber, Fresh Mint, Sugar Syrup	
<u>Bee Knees</u>	<u>9</u>
Coconut Water, Fresh Strawberries, Manuka Honey	
<u>Shirley Ginger</u>	<u>9</u>
Grenadine, Soda Water, Fresh Ginger, Maraschino Cherry	

THE EXPRESSION OF GIN & TONIC

Make Your Own Gin & Tonic With Our Choice Of Tonic & Garnish

Fever Tree Range: Indian, Aromatic, Mediterranean, Elderflower

Schweppes Range: Quenching Cucumber, Salty Lemon

Garnish: Fresh Cucumber or Rosemary or Thyme or Sage

Add: Dried Rose, Juniper Berries, Black Pepper, Pink Peppercorn, Lemon, Lime, Orange, Grapefruit

NZ GIN

Indigenous Reikorangi Triple Distilled _____	13
Indigenous Reikorangi Rhubarb & Raspberry _____	13
Hidden World Floral _____	13
Reid + Reid _____	12
Reid + Reid Barrel Aged _____	14
Lighthouse _____	11
Lighthouse Hawthorn Edition _____	14
Scapegrace _____	15
Broken Heart _____	12
The Source _____	14
The Source Barrel Aged _____	17.5
Victor _____	14
Black Robin _____	14.5
Blush Boysenberry _____	13
Curiosity Recipe 23 _____	14

ENGLISH GIN

Sipsmith VJOP _____	14
Bathtub _____	16
Haymans Sloe _____	11
Plymouth _____	14.5
Portobello Road No.171 _____	10
Whitley Neill Rhubarb & Ginger _____	12
Whitley Neill Dry _____	11
Opihr Oriental Spiced _____	11
Brockmans Gin _____	14
Chase Williams Great Britain _____	12

SCOTTISH GIN

Hendricks _____	16
Botanist _____	16
Caorunn _____	16
Edinburgh _____	11

REST OF THE WORLD

Monkey 47 _____	20
Windspiel _____	15
Citadelle _____	12
Gin Mare _____	14

SPIRITS

WHISKY	30ml
Jack Daniel's No. 7 Tennessee, USA _____	11
Buffalo Trace Bourbon Kentucky, USA _____	11
Glenfiddich 12 Year Old, Speyside, Scotland _____	11
Cragganmore 12 Year Old Speyside, Scotland _____	13
Glenmorangie 'Nectar D'Or' 12 Year Old Highland, Scotland _____	15
Johnnie Walker Black Label, Scotland _____	11
Maker's Mark, Kentucky, USA _____	12
Auchentoshan 'Three Wood' Lowland, Scotland _____	15
Maker's '46', Kentucky, USA _____	14
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
Nikka Coffee Grain, Japan _____	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
Johnnie Walker Blue Label, Scotland _____	35
Kavalan Vinho Barrique, Taiwan _____	46

VODKA	
Stoli Gold, Russia _____	11
Tito's 'Handmade', Austin, Texas _____	12
Belvedere, Poland _____	13
Blue Duck, Fiordland, New Zealand _____	13.5
Grey Goose, Gensac La Pallue, France _____	14
The Reid Single Malt, Southern Alps Of New Zealand _____	14

RUM

Diplomático Reserva Exclusiva, Venezuela _____	17
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
Plantation XO 20th Anniversary, Barbados _____	14
Rumbullion,England _____	16
Zacapa XO, Guatemala _____	21

TEQUILA & MEZCAL

Espolon, Mexico _____	11
Mezcal Gracias A Dios "Espadin Reposado", Mexico _____	16.5
Fortaleza Anejo , Mexico _____	25

BRANDY / COGNAC

Hennessy VSOP 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 _____	11.5
Aperol, Italy _____	11
Campari, Italy _____	11
Cointreau, France _____	11
Drambuie, Scotland _____	12
Fernet Branca, Italy _____	11.5
Maraska Maraschino, Croatia _____	11
Frangelico, Italy _____	11
Benedictine DOM, France _____	12.5
Chartreuse, France _____	11
Antica Formula, Italy _____	12
Rose Rabbit Range, New Zealand _____	14
Quick Brown Fox, Coffee Liqueur New Zealand _____	14

BEER

Heineken _____	11.5
Tiger _____	11
Tuatara Pilsner _____	12
Heineken Light _____	10.5
Monteith's Golden _____	11
Monteith's Original _____	11
ParrotDog IPA BitterBitch _____	12

NON ALCOHOLIC

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