

ZEPHYR “LEVITATING” CREATION

To bring this unique drinking experience to our Sky Bar, Zephyr searched the globe for a truly extraordinary drinking experience. As well as to continue our philosophy of bringing only the most cutting edge drinks and techniques to our guests for your drinking indulgence. The drink will be updated seasonally and will continue to evolve. Once our levitating experience was sourced, the concept was custom made in Chicago.

Served at your table, the levitating creation uses only the highest quality and market fresh ingredients. It also reinvents the genre of drinks presentation, pushing the boundaries of cocktail creation fused with cutting edge technology.

Zephyr is the only venue in the southern hemisphere to offer this exclusive drinks presentation and one of only a handful of bars in the world.

\$60

GOLD FIG LEAF SOUR

Our experiential twist on the classic sour featuring Basil Hayden's, freshly pressed figs, winter spices, housemade spiced fig syrup and cold pressed lemon juice

Served smoking in a levitating glass with fresh fig and gold leaf

ZEPHYR SIGNATURE CREATIONS

Our range of unique in house speciality creations using only the freshest local ingredients and seasonal inspirations created by our in house mixologists

\$21

STRAWBERRY SPRITZ

Vodka with sweet sherry, strawberry juice, infused Vermouth, fizz

Served champagne style

PEACH & THYME SPRITZ

Gin, thyme, fresh peach, champagne spritz

Served spritzed

FRESHLY PRESSED PINK GRAPEFRUIT MARTINI

London Dry Gin, cold pressed fresh pink grapefruit, dry Vermouth and grapefruit bitters

Served straight up

LEMON PASSION

Lemongrass Gin, dry orange curaçao, Vermouth, mint, lime, cold pressed apple and lemon, nitro charged vanilla bean and passionfruit foam

Served tall over ice

BLUEBERRY & GINGER SHRUB

Spiced Rum, crème de mure, mint, housemade blueberry and ginger shrub

Served long and topped with crushed ice

ZEPHYR WINTER WARMERS

\$16

MULLED WINE or MULLED CIDER

Toasted spices served piping hot in a vintage teacup and saucer

\$23

BLACK TRUFFLE NEGRONI

Truffle infused Gin, black truffle syrup, Antica Formula, Campari

Served short over chipped ice with truffle salt

DRAUGHT

\$16

HOUSE VERMOUTH

Choose from Bianco or Rosso our distinctive housemade “Spiced Red” Vermouth consists of native Australian botanicals and spices. Served straight up with warming star anise and a base of Regal Rogue Bold Red and Wild Rose.

Our “Bianco” Vermouth consists of a neutral grain spirit base with juniper, marshmallow root and Regal Rogue Daring Dry

\$22

MAI TAI

Plantation Rum, dry curacao, housemade orgeat, cold pressed lime, an all-time classic served short over ice

ZEPHYR CLASSIC INTERPRETATIONS

\$21

ZEPHYR CAMPANO

Dry Gin, Campari, Punt e Mes, freshly pressed lime, freshly pressed sugarcane
Served slightly sparkling straight up

ROOFTOP DOUBLE DAIQUIRI

Dark Rum, rhum agricole, cold pressed lime
Shaken, straight up

CANDIED CIDER APPLE GIMLET

Toasted apple gin, muddled apple, cider syrup, candied apple
Served straight up with candied apple

SALTED NITRO ESPRESSO

Dark chocolate infused Rum, Mr Black coffee liqueur, maple syrup, housemade nitro salted caramel foam
Served straight up with foam

SMOKED CHOCOLATE SAZERAC

Your choice of Rum or Bourbon, cacao, Absinthe, Peychaud’s Bitters
Served short with smoked Bourbon chocolate

WASHED BARRELLED & “ACCOUSTICLY” AGED

Zephyr uses both traditional and progressive techniques for unique infusions and barrel aged cocktails. This includes resting in French and American Oak then infusing with sound waves in our Hypersonic Infuser

\$24

ZEPHYR “SONIC WAVE” NEGRONI

London Dry Gin, Rosso, Campari, sound waves
Served over chipped ice

THREE MONTH AMERICAN OAK AGED VIEUX CAREE

Bulleit rye cognac, sweet Vermouth, Benedictine and Peychard Bitters
Served over chipped ice

THREE MONTH FRENCH OAK AGED TEQUILA MANHATTAN

Tequila, sweet and dry Vermouth and bitters
Served straight up

ZEPHYR BBQ BACON MARY

Bacon washed Rum with crispy bacon and Zephyr BBQ Mary mix

ZEPHYR RUM PUNCH

House barrel aged Rum, orgeat, grand marnier, apricot brandy, cold pressed pineapple, orange and lime finished with OP Rum and served in a Tiki Mug with flaming cinnamon powder

TO SHARE

\$55

APERITIF PUNCH

Rosemary infused Aperol, organic honey, cold pressed pink grapefruit and Bourbon
serves 2-3

ZEPHYR SANGRIA

Hennessy VS, apricot brandy, infused with merlot, fresh ginger and strawberry. Topped with
crisp ginger beer
serves 2-3

ROOFTOP ROGUE

Regal Rogue Bold Red, freshly pressed lemon juice, housemade thyme and syrup topped with a
sprit of soda served in a fountain
serves 2-3

FIRE & ICE

Light and dark barrel aged Rum, bitters, apricot liqueur and pineapple juice served to share in a
smoking volcano bowl
serves 2-3

MULLED WINE or MULLED CIDER

Toasted spices served piping hot in a vintage punchbowl
serves 2-3

NOSTALGIC CLASSIC INTERPRETATIONS

Our range of innovative twists on some all time classics using innovative techniques

\$24

SEASONAL “NITRO” MUDDLED DAIQUIRI

Choose from sage or purple basil nitro muddled then spiked with three year old plantation Rum and fresh citrus

MANHATTAN REVERSED

Regal Rouge Daring Dry and Bold Red with Bulleit Bourbon and bitters

VANILLA POPCORN FLIP

Vanilla popcorn flip, buttered popcorn and vanilla infused rum with salted popcorn sugar citrus and egg white

LAVENDER “SONIC” MARTINI

Sonic waved lavender Gin combined with Australian Vermouth and spritzed with seltzer water

MUSCATEL “ACOUSTIC” RUM OLD FASHIONED

Plantation Rum with cherry, bitters and fresh orange, acoustically infused with muscatel grapes

HOUSE SPECIALITY GIN & TONICS

\$18

SPICED G&T

Burleigh London Dry Gin, orange rind, dandelion root, cardamom and juniper

Served in a Copa glass over ice with fresh botanicals and spices

MEDITERRANEAN G&T

Gin Mare, Fever Tree Tonic, fresh thyme, rosemary, olives, lemon

Served in a Copa glass over ice with fresh botanicals

BEACHSIDE G&T

West Winds Broadside Gin, Fever Tree Tonic, sea asparagus, lemon,

lime, celery bitters, candied lemon

Served in a Copa glass over ice with fresh botanicals

BLOOM G&T

BLOOM Gin, Fever Tree Tonic, fresh strawberries, berries

Served in a Copa glass over ice with fresh botanicals

BERRY G&T

Tanqueray 10 Gin, fresh seasonal berries, honeycomb, lavender, cinnamon, lime, lemon

Served in a Copa glass with seasonal fresh botanicals

SPARKLING WINE

(125ML)

Helen's Hill En Vie Blanc de Noir, Yarra Valley, VIC.....	16
NV Jansz Rosé, Pipers River, TAS.....	18
NV Perrier-Jouët, Epernay, FRA.....	28

WHITE WINE

(150ML)

2016 Stella Bella Semillon Sauvignon Blanc, Margaret River, WA.....	14
2016 Paxton Pinot Gris (Organic), McLaren Vale, SA.....	14
2013 Dr. Burklin-Wolf Riesling Trocken, Pfalz, GER.....	15
2016 Thomas Braemore Semillon, Hunter Valley, NSW.....	16
2015 Mon Tout Chardonnay (Biodynamic), Margaret River, WA.....	17
2015 Livon Sauvignon Blanc, Collio del Friuli, ITA.....	18

ROSÉ WINE

(150ML)

2015 Château de Lascaux Rosé, Languedoc, FRA.....	14
2016 Krinklewood Francesca Rosé (Biodynamic), Hunter Valley, NSW.....	16

RED WINE

(150ML)

2015 Keith Tulloch Merlot, Hilltops, NSW.....	14
2015 Pico Maccario Lavignone Barbera d'Asti, Piedmont, ITA.....	15
2014 Urlar Pinot Noir (Biodynamic), Wairarapa, NZ.....	17
2013 Château Maris La Touge Syrah Grenache (Biodynamic), Languedoc, FRA.....	18
2015 Thomas Sweetwater Shiraz, Hunter Valley, NSW.....	20

SPARKLING WINE

	<i>BOTTLE</i>
Helen's Hill En Vie Blanc de Noir, Yarra Valley, VIC.....	70
NV Jansz Rosé, Pipers River, TAS	85
NV Perrier-Jouët, Epernay, FRA.....	170
NV Larmandier Bernier Longitude Blanc de Blancs, Vertus, FRA.....	200
NV Taittinger Rosé, Reims, FRA.....	210
NV Billecart-Salmon Rosé, Mareuil-sur-Aÿ, FRA	290
NV Ruinart Blanc de Blancs, Reims, FRA	290
2006 Dom Pérignon, Epernay, FRA	580
2007 Louis Roederer Cristal, Reims, FRA	650
NV Krug Grand Cuvée, Champagne, FRA.....	720

WHITE WINE

	<i>BOTTLE</i>
2013 Dr. Burklin-Wolf Riesling Trocken, Pfalz, GER.....	65
2016 Stella Bella Semillon Sauvignon Blanc, Margaret River, WA.....	70
2016 Paxton Pinot Gris (Organic), McLaren Vale, SA	70
2015 Mon Tout Chardonnay (Biodynamic), Margaret River, WA.....	70
2016 Thomas Braemore Semillon, Hunter Valley, NSW	75
2014 Bloodwood Riesling, Orange, NSW.....	75
2015 Livon Sauvignon Blanc, Collio del Friuli, ITA	85
2015 Ronco del Gelso Sot Lis Ravis Pinot Grigio, Isonzo del Friuli, ITA	95
2014 Benanti Bianco Di Caselle Carricante, Sicily, ITA.....	120
2012 Domaine William Fevre Chablis Premier Cru Vaurorent, FRA	125
2010 Domaines Schlumberger Pinot Gris, Vendanges Tardives, FRA	210
2014 Louis Jadot Chablis Grand Cru Les Preuses, FRA.....	315

ROSÉ WINE

	<i>BOTTLE</i>
2015 Château de Lascaux Rosé, Languedoc, FRA.....	70
2016 Krinklewood Francesca Rosé (Biodynamic), Hunter Valley, NSW.....	76

RED WINE

	<i>BOTTLE</i>
2015 Keith Tulloch Merlot, Hilltops, NSW.....	70
2015 Pico Maccario Lavignone Barbera d'Asti, Piedmont, ITA.....	75
2014 Urlar Pinot Noir (Biodynamic), Wairarapa, NZ.....	75
2013 Château Maris La Touge Syrah Grenache (Biodynamic), Languedoc, FRA.....	85
2015 Thomas Sweetwater Shiraz, Hunter Valley, NSW.....	95
2013 Poggio al Sole Chianti Classico, Tuscany, ITA.....	105
2014 Tenuta Sant'Antonio Valpolicella Superiore Ripasso, Veneto, ITA.....	120
2012 Principiano Barolo Ravera Nebbiolo, Piedmont, ITA.....	235
1990 Henschke Lenswood Abbotts Prayer Merlot Cabernet, Adelaide Hills, SA.....	320

BEER

Feral Brewing Co. Hop Hog Pale Ale.....	12
Australian Brewery Pale Ale.....	12
Sydney Beer Co. Lager.....	12
James Boag's Premium Light.....	12
Peroni Nastro Azzurro.....	13
Badlands Brewery Pale Ale.....	13

CIDER

Apple Thief Granny Smith Cider.....	13
Apple Thief William Pear Cider.....	13