

ZEPHYR SKY BAR

Boasting unique vermouth inspired cocktails, rum sourced from around the globe, stunning sunsets and harbourside views, Zephyr Sky Bar is an open-air oasis set high above the bustling streets of Sydney. Creating magic each and every day, let our talented team of mixologists take you on a sensory experience, serving signature cocktails inspired by the nautical seafaring of Darling Harbour.

ZEPHYR CLASSIC INTERPRETATIONS \$24

CARAMELISED PEACH MOJITO

Plantation white rum, caramelised peach syrup, fresh mint, peach liqueur, Montenegro Amaro, peach puree, fresh lime. Served long with candied peach and mint.

FRESHLY PRESSED PINK GRAPEFRUIT MARTINI

Cucumber infused Tanqueray gin, cold pressed pink grapefruit, dry vermouth, grapefruit bitters. Served straight up martini style with candied pink grapefruit.

ROOFTOP 'AIR' EASTSIDE

Zephyr Tailored Gin, freshly pressed lime, cucumber, fresh mint. Served straight up martini style with fresh cucumber and mint.

SALTED CARAMEL ESPRESSO

Dark rum, Mr. Black coffee liqueur, maple syrup, topped up with nitro charged salted caramel foam. Served straight up.

ZEPHYR COBBLER'S PUNCH

Banana infused Plantation dark rum, mango infused Plantation white rum, Bumbu spiced rum, peach liqueur, guava puree, cloudy apple juice, fresh lemon juice, topped up with lemonade. Served tall in a pineapple glass with candied citrus and mint.

ZEPHYR SPICED MARY

Mustard infused Ketel One vodka, tomato juice, barbecue sauce, Tabasco sauce, Worcestershire sauce, celery salt, cayenne pepper, maple syrup, and Cajun spice. Served tall with volcano salt rim, fresh celery, cherry tomatoes and olives.

ZEPHYR SIGNATURE CREATIONS \$22

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

BANANA OH' RHUM

Banana infused Plantation dark rum, white chocolate syrup, fresh lemon juice, caramelized peach syrup, dash of grenadine and chocolate bitters. Served smoking in a martini chiller with fresh flowers.

COCO MANGO

Mango infused Plantation white rum, mango puree, kaffir lime leaves, mango liqueur topped up with nitro charged coconut foam. Served over ice with candied mango and fresh kaffir lime leaf.

GUAVA & KAFFIR LIME SPRITZ

Tanqueray gin, kaffir lime leaves, guava puree, raspberries, topped with prosecco and soda. Served spritzed.

LAVENDER BERRY BREEZE

Ketel One vodka, mixed berries, lavender syrup, blackcurrant liqueur, fresh lime juice, topped up with soda. Served tall with fresh berries and mint.

LEMON PASSION

Lemongrass infused Tanqueray gin, dry orange curacao, mint, lime, cold pressed apple and lemon, topped up with nitro charged vanilla bean and passionfruit foam. Served over ice with fresh mint.

PEACH & THYME SPRITZ

Tanqueray gin, peach liqueur, fresh thyme, peach puree, topped up with prosecco and soda. Served spritzed

STRAWBERRY SPRITZ

Ketel One vodka, strawberry liqueur, strawberry infused vermouth, strawberry puree, fresh strawberry, mint, topped with prosecco and soda. Served spritzed.

ZEPHYR SPRITZ

Ketel One vodka, blood orange liqueur, blood orange puree, fresh lychee, topped with blood orange soda, prosecco and candied blood orange. Served spritzed.

HOUSE SPECIALITY GIN & TONICS \$20

BOTANICAL G&T

Hendricks gin, dill, rose petals, cardamom seeds, fennel seeds and pink peppercorns, topped up with Fever Tree Indian tonic water. Served in a copa glass over ice with fresh botanicals.

BLOOM G&T

Bloom gin, fresh berries and bee pollen, topped up with Fever Tree Indian tonic water. Served in a copa glass over ice with fresh botanicals.

CHERRY BLOSSOM G&T

Roku gin, yuzu nectar, Szechuan pepper, cherry blossom flower, candied lemon and orange, topped up with Fever Tree Indian tonic water. Served in a Copa glass over ice with fresh botanicals.

NAUTICAL G&T

Archie Rose Distilling Co. gin, kombu, juniper berries, candied lemon, orange and lime, topped up with Fever Tree Mediterranean tonic water. Served in a copa glass over ice with fresh botanicals.

MEDITERRANEAN G&T

Gin Mare, fresh thyme, rosemary, olives and lemon, topped up with Fever Tree Mediterranean tonic water. Served in a copa glass over ice with fresh botanicals.

SUPERFOOD G&T

Four Pillars gin, goji berries, blueberries, basil leaves and candied lemon, topped up with Fever Tree Mediterranean tonic water. Served in a copa glass over ice with fresh botanicals.

ZEPHYR G&T

Zephyr Tailored Gin, butterfly pea, fresh mint, candied lime and lemon, topped up with Fever Tree Mediterranean tonic water. Served in a copa glass over ice with fresh botanicals.

ZEPHYR SLUSHY \$24

Using cold pressed juices and the finest spirits, we proudly bring you frozen cocktails that redefine this genre of drinks while elevating a league of their own.

LYCHEE & MINT DAIQUIRI

*Plantation white rum, lychee puree, fresh mint, cane syrup and freshly pressed lime juice.
Served frozen martini style with fresh mint.*

MANGO MARGARITA

Don Julio Blanco, dry orange curacao, mango puree, freshly pressed lime juice and cane syrup. Served frozen with tajin spiced rim and candied mango.

TO SHARE

FIRE ON ICE - Serves 2 - \$50

*Plantation dark Rum, Plantation white rum, bitters, apricot liqueur and pineapple juice.
Served to share in a flaming volcano bowl.*

ZEPHYR RED SANGRIA - Serves 4 - \$60

Hennessy V.S. Cognac, Oscar 597 rosso vermouth, dry orange curacao, orange juice, infused with red wine, fresh seasonal fruits and berries, topped with crisp ginger beer and lemonade. Served to share in a punch bowl.

ZEPHYR WHITE SANGRIA - Serves 4 - \$60

Tanqueray gin, lychee liqueur, Oscar 597 bianco vermouth, dry orange curacao, infused with white wine, fresh seasonal fruits and berries, topped with lemonade and cloudy apple juice. Served to share in a punch bowl.

ZEPHYR COBBLER'S PUNCH- Serves 4 - \$80

Banana infused Plantation dark rum, mango infused Plantation white rum, Bumbu spiced rum, peach liqueur, guava puree, cloudy apple juice, fresh lemon juice, topped up with lemonade. Served to share in pineapple bowl with tiki mugs.

COLOMBIAN NEGRONI - Serves 5 - \$130

*Tanqueray gin, Italian orange bitter, Oscar 597 rosso vermouth, Mr. Black coffee liqueur.
Served to share in a whiskey decanter with rocks glass, sphere ice and orange twist.*

GENTLEMEN FASHIONED - Serves 5 - \$130

Banana infused Plantation dark rum, Bumbu spiced rum, barrel aged and Angostura bitters. Served to share in a whiskey decanter with rocks glass, block ice and orange twist.

DRAUGHT

HOUSE VERMOUTH \$18

Our “Spiced Red” vermouth consists of native Australian botanicals and spices. Served straight up with rosemary, strawberry in a base of Regal Rogue Bold Red and Wild Rose.

Our “Lively Bianco” vermouth consists of a neutral grain spirit base with juniper, marshmallow root and Regal Rogue Daring Dry served straight up with lemon, thyme and in a base of Regal Rogue Lively White.

MAI TAI \$22

Plantation white and dark rum, dry orange curacao, orgeat syrup, freshly pressed lime juice and cane syrup. Served short over crushed ice with candied lime and fresh mint.

WASHED BARRELLED AGED \$25

Zephyr utilizes traditional as well as progressive techniques for unique infusions and barrel-aged cocktails. This includes resting in French and American Oak barrels.

VIEUX CAREE THREE MONTH AGED IN AMERICAN AND FRENCH OAK

Bulleit rye, Hennessy V.S. Cognac, Oscar 597 rosso vermouth, Dom Bénédictine and Peychaud’s bitters. Served over block ice with lemon twist.

TEQUILA MANHATTAN THREE MONTH AGED IN AMERICAN & FRENCH OAK

Don Julio Añejo Tequila, Oscar 597 rosso & bianco vermouth and Angostura bitters. Served straight up martini style with maraschino cherry.

BOULEVARDIER THREE MONTH AGED IN AMERICAN AND FRENCH OAK

Bulleit rye, Oscar 597 rosso vermouth and Campari. Served over block ice with orange twist.

BIJOU THREE MONTH AGED IN AMERICAN AND FRENCH OAK

Tanqueray gin, Green Chartreuse and Oscar 597 rosso vermouth. Served over sphere ice with lemon twist.

ZEPHYR WINE LIST

BY THE GLASS

CHAMPAGNE & SPARKLING WINE

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| NV Bimbadgen Rose, Hunter Valley, NSW, AUS | \$16 |
| NV Santa Margherita Prosecco DOC, ITA | \$16 |
| NV Moët & Chandon Brut Imperial Épernay, FRA | \$29 |
| NV Veuve Clicquot Brut Reims, FRA | \$31 |

WHITE WINE

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|--|------|
| Paxton Pinot Gris (organic) McLaren Vale, SA, AUS | \$14 |
| Bloodwood Riesling , Orange, NSW, AUS | \$15 |
| Alan McCorkindale, Sauvignon Blanc, Marlborough, NZ | \$18 |
| The Lane Block 3 Chardonnay, Adelaide Hills, SA, AUS | \$18 |

ROSÉ WINE

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|---|------|
| NV Cape Mentelle Rosé Margaret River, WA, AUS | \$15 |
| NV Aix en Provence, Provence, FRA | \$16 |

RED WINE

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| Keith Tulloch Merlot, Hunter Valley, NSW, AUS | \$14 |
| Lawson's Dry Hills Pinot Noir, Marlborough, NZ | \$19 |
| Mr Riggs Tempranillo McLaren Vale, SA, AUS | \$20 |
| Thomas Sweetwater Shiraz Hunter Valley, NSW, AUS | \$23 |

ZEPHYR WINE LIST

BY THE BOTTLE

CHAMPAGNE & SPARKLING WINE

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|--|-------|
| NV Santa Margherita Prosecco DOC, ITA | \$80 |
| NV Bimbadgen Rosé, Hunter Valley, NSW, AUS | \$80 |
| NV Moët & Chandon Brut Imperial Épernay, FRA | \$140 |
| NV Veuve Clicquot Brut Reims, FRA | \$150 |
| NV Moët & Chandon Rosé Imperial Épernay, FRA | \$160 |
| NV Veuve Clicquot Rosé Reims, FRA | \$170 |
| Ruinard Blanc de Blanc Reims, FRA | \$220 |
| Perrier Jouët belle époque Reims, FRA | \$350 |
| Dom Pérignon Vintage 2009 Épernay, FRA | \$450 |
| Louis Roederer Cristal 2007 Reims, FRA | \$550 |
| NV Krug Grand Cuvée Champagne, FRA | \$650 |

WHITE WINE

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|--|------|
| Bloodwood Riesling, Orange, NSW, AUS | \$65 |
| Paxton Pinot Gris (Organic) McLaren Vale, SA, AUS | \$70 |
| Bimbadgen Semillon Hunter Valley, NSW, AUS | \$74 |
| The Lane Block 3 Chardonnay, Adelaide Hills, SA, AUS | \$80 |
| Alan McCorkindale, Sauvignon Blanc, Marlborough, NZ | \$80 |
| Livon Sauvignon Blanc, Collio del Friuli, ITA | \$85 |
| Ronco del Gelso Sot Lis Rivis Pinot Grigio, Isonzo del Friuli, ITA | \$95 |

ROSÉ WINE

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|---|------|
| NV Cape Mentelle Rosé Margaret River, WA, AUS | \$85 |
| NV Aix en Provence, Provence, FRA | \$95 |

RED WINE

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|--|-------|
| Keith Tulloch Merlot, Hunter Valley, NSW, AUS | \$68 |
| Pico Maccario Lavignone Barbera d'Asti, Piedmont, ITA | \$75 |
| Mr Riggs Tempranillo McLaren Vale, SA, AUS | \$75 |
| Coriole Nero d'Avola McLaren Vale, SA, AUS | \$85 |
| Lawson's Dry Hills Pinot Noir, Marlborough, NZ | \$85 |
| Château Maris La Touge Syrah Grenache (Biodynamic), Languedoc, FRA | \$90 |
| Grant Burge GSM Barossa Valley, SA, AUS | \$100 |
| Poggio al Sole Chianti Classico, Tuscany, ITA | \$105 |
| Thomas Sweetwater Shiraz Hunter Valley, NSW | \$110 |

ZEPHYR WINE LIST

BY THE BOTTLE

MUSEUM WINE - WINE SOMMELIER SELECTION

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| Lakes Folly Cabernets, Hunter Valley, NSW, AUS | \$165 |
| Moss Wood Wilyabrup Cabernet Sauvignon Margaret River, WA, AUS | \$170 |
| Principiano Barolo Ravera Nebbiolo, Piedmont, ITA | \$180 |
| Domaines Schlumberger Pinot Gris Vendanges Tardives, FRA | \$180 |
| D'Arenberg The Dead Arm Shiraz, McLaren Vale, SA, AUS | \$190 |
| Louis Jadot Chablis Grand Cru Les Preuses, FRA | \$220 |
| Henschke Lenswood Abbots Prayer Merlot Cabernet, Adelaide Hills, SA, AUS | \$540 |

ZEPHYR BEER AND CIDER LIST

BEERS

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| James Boag's Premium Light | \$12 |
| Sydney Beer Co. Lager | \$12 |
| White Rabbit White Ale | \$13 |
| Little Creatures IPA | \$13 |
| Birra Moretti Lager | \$13 |

CIDER

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|------------------------------|------|
| The Apple Thief Granny Smith | \$14 |
| The Apple Thief William Pear | \$14 |