

ZEPHYR SKY BAR

Boasting unique vermouth inspired cocktails, rum sourced from around the globe, stunning sunset 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 nautical seafaring of Darling Harbour.

ZEPHYR CLASSIC INTERPRETATIONS \$24

SALTED CARAMEL ESPRESSO

Plantation dark rum, Mr. Black coffee liqueur, macadamia liqueur, Little Drippa cold drip coffee, maple syrup, topped up with nitro charged hot salted caramel foam with roasted macadamia crunch.

CARAMELIZED PEAR MOJITO

Plantation white rum, caramelized Nashi pear syrup, fresh mint, pear liqueur, Montenegro amaro, pear puree, fresh lime. Served long with candied Nashi pear and mint.

SOUR NUMBER 12

Makers Mark bourbon, Yuzu puree, lemon juice, cane syrup, chickpea juice, Angostura bitters. Served in cognac glass with thyme and candied lemon.

SMOKED GINGER MARGARITA

Don Julio blanco, Illegal Joven Mezcal, freshly pressed ginger juice, lime juice, agave syrup served in a coupe glass with volcano salted rim, candied lime and candied ginger.

ROOFTOP "AIR" EASTSIDE

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

SPICED APPLE MULE

Spiced infused Ketel One Vodka, apple liqueur, spiced apple & honey syrup, freshly pressed lime, topped up with ginger beer. Served in a brass mug with candied lime and cinnamon bark.

ZEPHYR SIGNATURE CREATIONS \$22

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

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.

STRAWBERRY SPRITZ

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

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.

GUAVA & KAFFIR LIME SPRITZ

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

TIKI WINTER BOOSTER

Plantation dark rum, charcoal syrup, fresh ginger, fresh turmeric, Manuka honey, freshly pressed lemon and lime juice, top up with ginger beer. Served long in a Tiki glass with candied lime and sparkler.

PEACH & THYME SPRITZ

Tanqueray gin, peach liqueur, fresh thyme, peach puree, topped up 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.

ZEPHYR SPRITZ

Ketel One vodka, kiwi liqueur, kiwi puree, kiwi fruit topped with prosecco and soda. Served spritzed.

HOUSE SPECIALITY GIN & TONICS \$20

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.

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.

SPICED G&T

Roku gin, star anise, Szechuan pepper, cinnamon bark, cardamom seeds, cloves, topped up with Fever Tree Indian tonic water. Served in a Copa glass over ice with fresh botanicals.

NAUTICAL G&T

78 Degrees 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.

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.

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.

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.

MULLED WINE & VERMOUTH

\$16 CUP \$32 POT

ZEPHYR MULLED VERMOUTH

Oscar 697 Blanco Vermouth, Tanqueray gin, pear liqueur, orange, Nashi pear, star anise, cinnamon bark, cloves. Served piping hot in a teacup.

ZEPHYR MULLED WINE

Pier Diem Merlot, Hennessy VS cognac, cold pressed citrus, orange, lemon and lime, cinnamon bark, nutmeg, cloves and cardamom. Served piping hot in a teacup.

TO SHARE

FIRE ON ICE - Serves 3 - \$50

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

ZEPHYR RED SANGRIA - Serves 5 - \$60

Hennessy V.S. cognac, Gonzales Byass Rojo 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 5 - \$60

Tanqueray gin, lychee liqueur, Oscar 697 Blanco 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.

COLOMBIAN NEGRONI - Serves 5 - \$100

Tanqueray gin, Orange bitter aperitif, Campari, Gonzales Byass Rojo vermouth, Mr. Black coffee liqueur. Served to share in a whiskey decanter with rocks glass, sphere ice and orange twist.

DRAUGHT \$22

CHOCOLATE NEGRONI

Tanqueray gin, Campari aperitif, Crème de cacao, Gonzalez Byass Rojo vermouth, chocolate bitters. Served short over a sphere ice with a dark bitter orange chocolate cigar

HAZELNUT OLD FASHIONED

*Makers Mark bourbon, Frangelico, orange bitters.
Served short over a block of ice with a maraschino cherry.*

PASSIONFRUIT MAI TAI

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

WASHED BARRELLED & “ACOUSTICALLY” AGED \$25

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.

CENTURY SONIC NEGRONI

Zephyr Tailored Gin, Campari, orange bitters aperitif, Antica formula vermouth, orange infused acoustically with sonic sound wave, aged in American and French oak barrel. Served over a block of ice with an orange twist.

VIEUX CAREE THREE MONTH AGED IN AMERICAN AND FRENCH OAK

Bulleit rye, Hennessy V.S. Cognac, Oscar 597 rosso vermouth, Dom Bénédicte 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

HOUSE VERMOUTH \$18

Choose from Bianco or Rosso

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.

CHAMPAGNE & SPARKLING WINE

NV Santa Margherita Prosecco DOC, ITA	\$17
NV Bimbadgen Rosé, Hunter Valley, NSW, AUS	\$16
NV Moët & Chandon Brut Imperial Épernay, FRA	\$30
NV Veuve Clicquot Brut Reims, FRA	\$32

WHITE WINE

Paxton Pinot Gris (organic) McLaren Vale, SA, AUS	\$14
Hentley Farm Riesling, Eden Valley, SA	\$15
Alan McCorkindale, Sauvignon Blanc, Marlborough, NZ	\$18
Roustabout Chardonnay, Pemberton, WA	\$18

ROSE WINE

Rameau d’or , Provence, FRA	\$17
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RED WINE

Per Diem Merlot, Hunter Valley, NSW, AUS	\$14
Lawson’s Dry Hills Pinot Noir, Marlborough, NZ	\$19
Mr Riggs Tempranillo McLaren Vale, SA, AUS	\$20
Kay Brother, Basket Press Shiraz, McLaren Vale, SA	\$21

ZEPHYR WINE LIST BY THE BOTTLE

CHAMPAGNE & SPARKLING WINE

NV Santa Margherita Prosecco DOC, ITA	\$80
NV Bimbadgen Rosé, Hunter Valley, NSW, AUS	\$80
NV Moët & Chandon Brut Imperial Épernay, FRA	\$145
NV Veuve Clicquot Brut Reims, FRA	\$155
NV Moët & Chandon Rosé Imperial Épernay, FRA	\$160
Moët & Chandon ICE Imperial Épernay, FRA (Served over ice)	\$160
NV Veuve Clicquot Rosé Reims, FRA	\$175
Ruinart Blanc de Blanc Reims, FRA	\$220
Ruinart Brut Rosé Reims, FRA	\$250
Moët & Chandon Imperial Gold Edition Magnum (1500ml) Épernay, FRA	\$330
Perrier Jouët Belle Epoque Reims, FRA	\$350
Dom Pérignon Vintage 2009 Épernay, FRA	\$450
Ruinart Champagne Magnum 1500ml, FRA	\$450
Louis Roederer Cristal 2007 Reims, FRA	\$550
NV Krug Grand Cuvée Champagne, FRA	\$650

WHITE WINE

Hentley Farm Riesling, Eden Valley, SA	\$65
Paxton Pinot Gris (Organic) McLaren Vale, SA, AUS	\$70
Bimbadgen Semillon Hunter Valley, NSW, AUS	\$74
Alan McCorkindale, Sauvignon Blanc, Marlborough, NZ	\$80
Roustabout Chardonnay, Pemberton, WA	\$80
Livon Sauvignon Blanc, Collio del Friuli, ITA	\$85
Ronco del Gelso Sot Lis Ravis Pinot Grigio, Isonzo del Friuli, ITA	\$95

RÓSE WINE

NV Cape Mentelle Rosé Margaret River, WA, AUS	\$85
Rameau d'or, Provence, FRA	\$85

RED WINE

Per Diem Merlot, Hunter Valley, NSW, AUS	\$68
Pico Maccario Lavignone Barbera d'Asti, Piedmont, ITA	\$75
Mr Riggs Tempranillo McLaren Vale, SA, AUS	\$75
Le Ronsay, Terres Dorees, Beaujolais, France	\$80
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
Kay Brother, Basket Press Shiraz, McLaren Vale, SA	\$100
Poggio al Sole Chianti Classico, Tuscany, ITA	\$105
Cape Mentelle Shiraz, Margaret River, WA, AUS	\$120

ZEPHYR WINE LIST BY THE BOTTLE

MUSEUM WINE - WINE SOMMELIER SELECTION

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 Abbotts Prayer Merlot Cabernet, Adelaide Hills, SA, AUS	\$540

ZEPHYR BEER & CIDER LIST

BEERS

James Boag's Premium Light	\$12
Sydney Beer Co. Lager	\$13
White Rabbit White Ale	\$13
Little Creatures IPA	\$13
Birra Moretti Lager	\$14

CIDER

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