

# 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 \$23

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.*