



CLASSIC INTERPRETATIONS \$25

SALTED COCONUT ESPRESSO

Pampero Especial rum, Mr. Black coffee liqueur, Little Drippa cold drip coffee, salted coconut syrup, topped up with nitro charged caramel foam and crunchy roasted coconut.

ROYAL PASSIONFRUIT MOJITO

Vanilla infused Pampero Blanco rum, fresh mint, passionfruit puree, freshly squeezed lime, passionfruit syrup, topped up with prosecco. Served long with candied lime and mint. (M)

SOUR NUMBER 12

Bulleit bourbon, Yuzu puree, lemon juice, cane syrup, aquafaba, Angostura bitters. Served in a cognac glass with thyme and candied lemon.

BLOOD ORANGE MARGARITA

Don Julio Blanco, blood orange liqueur, pressed blood orange, lime juice, agave syrup. Served in a coupe glass with volcano salt rim and candied blood orange.

ROOFTOP "AIR"

Tanqueray gin, fresh cucumber and dill, freshly squeezed lime, cane syrup, aquafaba. Served in a coupe glass with an AIR foam.

PINK GRAPEFRUIT MARTINI

Cucumber infused Ketel One vodka, cold pressed pink grapefruit, Oscar 697 Bianco vermouth, grapefruit bitters. Served straight up martini style with candied pink grapefruit.



SIGNATURE CREATIONS \$24

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

(M) Mocktails On Request

COCO MANGO

Mango infused Pampero Blanco 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. (M)

RASPBERRY SKYLINE

Ketel One vodka, raspberry liqueur, fresh raspberry, pineapple juice, lime juice, cane syrup. Served straight up martini style with fresh raspberry and popping candy rim.

LEMON PASSION

Lemongrass infused Tanqueray gin, dry orange Curaçao, mint, cold pressed apple and lemon juice, topped up with nitro charged vanilla bean and passionfruit foam, served over ice with fresh mint. (M)

OCEAN BREEZE

Tanqueray gin, blue Curaçao, fresh sage and basil leaves, freshly squeezed lime juice, cane syrup topped up with basil and pomegranate soda. Served straight up in a vermouth glass.

STRAWBERRY & LYCHEE SPRITZ

Ketel One vodka, lychee purée, strawberry infused vermouth, strawberry puree, fresh strawberry, lychee, topped with prosecco and soda, served spritzed over ice. (M)

SUNSET PUNCH

Vanilla infused Zephyr tailored Brix gold rum, Campari, grapefruit juice, guava juice, freshly squeezed lime juice, fassionola syrup, grapefruit bitters, served tall over crushed ice with candied grapefruit. (M)

GUAVA & KAFFIR LIME SPRITZ

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

ZEPHYR SPRITZ

Cucumber infused Ketel One vodka, Aperol, Select Aperitivo, pink grapefruit juice, passionfruit syrup, candied grapefruit topped with prosecco and soda, served spritzed over ice.



HOUSE SPECIALTY GINS \$20

ZEPHYR NAUTICAL G&T

Zephyr Archie Rose Tailored Gin, kombu, mint, candied lemon, butterfly pea topped up with Fever Tree Mediterranean tonic water, served in a copa glass over ice.

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.

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.

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.

BLOODY G&T

Whitley Neill blood orange gin, sage leaves, cardamom seeds, candied blood orange topped up with Fever Tree Indian tonic water, served in a copa glass over ice.

CUCUMBER & WATERMELON G & FIZZ

Tanqueray gin, cucumber, dill, candied lemon topped up with cucumber and watermelon lightly sparkling soda, served in a copa glass over ice.

POMEGRANATE & BASIL G & FIZZ

The Splendid gin, basil leaves, juniper berries, candied lime, topped up with pomegranate and basil lightly sparkling soda, served in a copa glass over ice.



SOFT SERVE \$18

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

BERRY MIX

Whitley Neill raspberry gin, raspberry liqueur, strawberry puree, blueberry, lime juice, served over vanilla soft serve ice cream in a martini chiller glass with fresh raspberry and popping candy.

PINA COLADA

Plantation Pineapple Dark Rum, Dead man's fingers coconut rum, pineapple juice, lime juice, served over vanilla soft serve ice cream in a martini chiller glass with roasted coconut.

CHOCO BANANA

Ketel one vodka, Tempus banana liqueur, Mozart dark chocolate liqueur, banana puree, served over vanilla soft serve ice cream in a martini chiller glass with banana chips.

SLUSHY \$24

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

SPICY MANGO MARGARITA

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

BLOOD ORANGE DAIQUIRI

Pampero Blanco rum, Pampero Especial rum, blood orange puree, fresh mint, cane syrup and freshly pressed lime juice, served frozen martini style with candied blood orange.



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 Archie Rose Tailored Gin, Campari, orange bitters aperitif, Antica formula vermouth orange infused acoustically with sonic sound wave aged in oak barrel, served over a block of ice with an orange twist.

VIEUX CAREE THREE MONTH AGED

Bulleit rye, Hennessy V.S. cognac, Oscar 597 Rosso vermouth, Dom Bénédicte, Peychaud's bitters. Aged in oak barrel, served over a block of ice with a lemon twist.

TEQUILA MANHATTAN THREE MONTH AGED

Don Julio Anejo tequila, Gonzalez Byass Rojo vermouth, Oscar 697 Bianco vermouth, Angostura bitters. Aged in oak barrel, served straight up martini style with a maraschino cherry.

BOULEVARDIER THREE MONTH AGED

Bulleit Rye, Oscar 597 Rosso vermouth and Campari. Aged in oak barrel, served over a block ice with an orange twist.

BIJOU THREE MONTH AGED IN AMERICAN AND FRENCH OAK

Tanqueray gin, Green Chartreuse and Gonzalez byass rojo vermouth, served over sphere ice with lemon twist.

Z TO SHARE

SUNSET PUNCH - \$50 (Serves 2) \$100 (Serves 4)

Vanilla infused Zephyr tailored Brix rum, Campari, grapefruit juice, guava juice, freshly squeezed lime juice, fassionola syrup, grapefruit bitters. Served tall over crushed ice in a pineapple bowl with candied grapefruit.

ZEPHYR RED SANGRIA \$75 (Serves 6)

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 \$75 (Serves 6)

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.

ANTICA NEGRONI \$125 (Serves 5)

Tanqueray gin, Campari, Maurin Quina le Puy. Served to share in a whiskey decanter with sphere ice and orange twist.

ROOFTOP DISCO BALL

\$210 (Serves 6) \$400 (Serves 12)

P STAR DISCO

Ketel one vodka, peach liqueur, prosecco, passionfruit puree, pineapple juice, vanilla syrup, lemon, lime, strawberries served in a giant disco ball with sparkle.

GRAND SOMBRERO DISCO

Don julio blanco tequila, orange curacao, pink grapefruit juice, lime juice, cane syrup, grapefruit, lime, orange, fresh mint, served in a giant disco ball with sparkle.



WINE LIST BY THE GLASS

CHAMPAGNE & SPARKLING WINE

NV Bimbadgen Rosé, Hunter Valley, NSW, AUS	\$17
NV Santa Margherita Prosecco DOC, ITA	\$18
NV Moët & Chandon Brut Imperial Épernay, FRA	\$30
NV Veuve Clicquot Brut Reims, FRA	\$32

WHITE WINE

Hentley Farm Riesling, Eden Valley, SA, AUS	\$14
Paxton Pinot Gris (organic) McLaren Vale, SA, AUS	\$15
Pedestal Semillon Sauvignon Blanc, Margaret River, WA, AUS	\$17
Collectables Sauvignon Blanc (Organic) Marlborough, NZ	\$18
Roustabout Chardonnay, Pemberton, WA, AUS	\$18

ROSE WINE

Rameau d'or, Provence, FRA	\$18
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RED WINE

Sons of Eden Kennedy GSM, Barossa, SA 2018	\$16
Leeuwin Prelude Cabernet Sauvignon, Margaret River, WA, AUS	\$18
Akin Pinot Noir, Central Otago, NZ	\$19
Mr Riggs Tempranillo McLaren Vale, SA, AUS	\$20
Brave Souls 'The Whaler' Shiraz, Barossa, SA 2018	\$20



WINE LIST BY THE BOTTLE

CHAMPAGNE & SPARKLING WINE

NV Bimbadgen Rosé, Hunter Valley, NSW, AUS	\$80
NV Santa Margherita Prosecco DOC, ITA	\$85
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	\$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, FRA	\$580

WHITE WINE

Hentley Farm Riesling, Eden Valley, SA, AUS 2019	\$65
Paxton Pinot Gris (Organic) McLaren Vale, SA, AUS 2019	\$70
Collectables Sauvignon Blanc (Organic), Marlborough, NZ 2018	\$80
Roustabout Chardonnay, Pemberton, WA, AUS 2017	\$80
Pedestal Semillon Sauvignon Blanc, Margaret River, WA, AUS 2019	\$80
Livon Sauvignon Blanc, Collio del Friuli, ITA 2017	\$85
Ronco del Gelso Sot Lis Ravis Pinot Grigio, Isonzo del Friuli, ITA 2017	\$95

RÓSE WINE

NV Cape Mentelle Rosé Margaret River, WA, AUS 2019	\$80
Rameau d'or , Provence, FRA 2018	\$85
Domaine de Cala Rose Magnum, FRA	\$170

Whilst every effort is made, vintage might differ from wine list

RED WINE

Sons of Eden Kennedy GSM, Barossa, SA 2018	\$75
Pico Maccario Lavignone Barbera d'Asti, Piedmont, ITA 2015	\$75
Mr Riggs Tempranillo McLaren Vale, SA, AUS 2017	\$75
Le Ronsay, Terres Dorees, Beaujolais, France 2017	\$80
Akin Pinot Noir, Central Otago, NZ 2017	\$85
Leeuwin Prelude Cabernet Sauvignon, Margaret River, WA, AUS 2016	\$85
Château Maris La Touge Syrah Grenache (Biodynamic), Languedoc, FRA 2013	\$90
Brave Souls 'The Whaler' Shiraz, Barossa, SA 2018	\$90
Poggio al Sole Chianti Classico, Tuscany, ITA 2013	\$105
Cape Mentelle Shiraz, Margaret River, WA, AUS 2016	\$120

MUSEUM WINE - WINE SOMMELIER SELECTION

Leeuwin Estate Art Series Chardonnay, Margaret River, WA 2016	\$160
Domaines Schlumberger Pinot Gris Vendanges Tardives, FRA 2010	\$180
Louis Jadot Chablis Grand Cru Les Preuses, FRA 2015	\$220
D'Arenberg The Dead Arm Shiraz, McLaren Vale, SA, AUS 2014	\$120
Moss Wood Wilyabrup Cabernet Sauvignon Margaret River, WA, AUS 2015	\$170
Henschke Lenswood Abbots Prayer Merlot Cabernet, Adelaide Hills, SA, AUS 1990	\$320



BEER & CIDER LIST

BEERS

James Boag's Premium Light	\$12
Sydney Beer Co. Lager	\$13
Kirin Megumi Lager	\$13
Young Henry Pale Ale	\$13
Birra Moretti Lager	\$14

CIDER

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

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