

ZEPHYR

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 every day, let our talented team of mixologists take you on a sensory experience, serving up our signature cocktails inspired by the nautical seafaring of Darling Harbour.

CLASSIC INTERPRETATIONS \$24

SALTED CARAMEL ESPRESSO

Hennessy VS cognac, Dead man's finger coffee rum, Little Drippa cold drip coffee, maple syrup, served straight with nitro charged salted caramel foam.

ROYAL PEAR MOJITO

Vanilla infused Zephyr tailored gold rum, fresh mint, pear puree, pear liqueur, freshly squeezed lime, caramelized pear syrup, topped up with prosecco. Served long with candied pear. (M)

SOUR NUMBER 12

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

SMOKED CHILLI MARGARITA

Don Julio Blanco, Illegal Joven Mezcal, pressed lime juice, agave syrup. Served in a coupe glass with volcano salt and chilli rim and candied lime.

BASIL "AIR" GIMLET

Zephyr tailored basil infused gin, freshly squeezed lemon, cane syrup, fresh basil and aquafaba. Served in a coupe glass with an AIR foam.

ELDERFLOWER MARTINI

Whitley elderflower gin, St Germain liqueur, freshly squeezed lemon, fresh cucumber and cane syrup. Served straight up martini style with edible flowers.



SIGNATURE CREATIONS \$23

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, 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)

LYCHEE & GINGER SPRITZ

78 Degree Sunset gin, lychee liqueur, ginger beer, fresh lychee and mint topped with prosecco. Served spritzed over ice with ginger candy (M)

CHOCO BANANA

Pampero Especial dark rum, Bumbu spiced rum, Tempus banana liqueur and chocolate bitters. Served in a cognac glass over an ice ball with a chocolate cigar.

ZEPHYR SPRITZ

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



HOUSE SPECIALTY GINS \$20

ZEPHYR G&T

Zephyr tailored gin, kombu, mint, candied lemon & lime, 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.

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.*

SUPERFOOD G&T

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

BOTANICAL G&T

*Whitley elderflower gin, edible flowers, fresh thyme, cardamom seeds, pink peppercorns, topped up with Fever Tree Indian tonic water.
Served in a copa glass over ice.*

CUCUMBER & WATERMELON G & FIZZ

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

(M)

POMEGRANATE & BASIL G & FIZZ

78 Degrees Sunset gin, basil leaves, pomegranate seeds, juniper berries, candied lime, topped up with pomegranate and basil lightly sparkling soda. Served in a copa glass over ice.



ZEPHYR MULLED WINE \$16 Cup | \$32 Pot

Hennessey VS cognac, Cabernet merlot, cold pressed citrus, orange, lemon and lime, cinnamon bark, nutmeg, cloves and cardamom. Served piping hot in a teacup.

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 THREE MONTH AGED

Zephyr 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, Gonzalez Byass Rojo vermouth, Dom Bénédictine, 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, Gonzalez Byass Rojo vermouth and Campari. Aged in oak barrel, served over a block of ice with an orange twist.



TO SHARE

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

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

ZEPHYR RED SANGRIA \$70 (Serves 5)

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 \$70 (Serves 5)

Tanqueray gin, lychee liqueur, Oscar 697 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.

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)

SUPERSTAR

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

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 sparklers.



WINE LIST BY THE GLASS

CHAMPAGNE & SPARKLING WINE

NV Santa Margherita Prosecco DOC, ITA	\$18
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 Époque 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 Rivis Pinot Grigio, Isonzo del Friuli, ITA 2017	\$95

RÓSE WINE

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



WINE LIST BY THE BOTTLE

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 Abbotts 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
Little Creatures Pale Ale	\$13
Birra Moretti Lager	\$14

CIDER

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

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