

ZEPHYR

Boasting unique bespoke 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.



@zephyrbarsyd #zephyrbarsydney

[zephyrbarsydney.com](https://www.zephyrbarsydney.com)

A surcharge will be applied to all credit and debit cards. Amex/Visa 1.74%, MasterCard 2%, Diners 1.74%, CUP/JCB 1.63%. An additional service charge of 10% will be added to your bill on Public Holidays.



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.

LAVENDER AVIATION

Zephyr tailored gin lavender infused, creme de violette, lavender syrup, freshly squeezed lemon juice. Served in a Nick & Nora glass with an edible flower.

ROYAL PASSIONFRUIT MOJITO (M)

Vanilla infused Zephyr tailored gold rum, fresh mint, passionfruit puree, freshly squeezed lime, passionfruit syrup, topped up with prosecco. Served long with candied lime.

SMOKED CHILLI MARGARITA

Don Julio blanco, Illegal Joven Mezcal, freshly squeezed lime juice, agave syrup, habanero bitter. Served in a coupe glass with volcano salt and tajin spicy rim and candied lime.

SOUR NUMBER 12

Makers mark bourbon, Yuzu puree, lemon juice, cane syrup, angostura bitter. Served in cognac glass with thyme and candied lemon.

ELDERFLOWER MARTINI

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

(M) Mocktails on request



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

COCO MANGO (M)

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.

ZEPHYR SPRITZ

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

DARK SUNSETS

Malfy blood orange gin, Gonzalez byass rojo vermouth, freshly squeeze blood orange juice, fresh mint. Served straight in a vermouth glass with candied blood orange.

RASPBERRY SKYLINE

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

SUMMER PUNCH (M)

Pampero Especial dark rum, campari, peach liqueur, grapefruit juice, mint, freshly squeezed lime juice, fassionola syrup. Served tall over crushed ice in a pineapple glass with grapefruit.

LYCHEE & GINGER SPRITZ (M)

78 degrees sunset gin, Lychee liqueur, Ginger beer, fresh lychee and mint topped with prosecco. Served spritzed over ice with ginger candy.

(M) Mocktails on request



HOUSE SPECIALTY GINS \$20

ZEPHYR NAUTICAL G&T

Archie Rose Gin, fresh mint, candied lemon & lime, juniper berries, kombu, butterfly pea topped up with Fever Tree Mediterranean tonic water. Served in a copa glass over ice.

BERRY G&T

Bombay Bramble berry gin, blueberries, strawberry candied lime, topped up with Fever Tree Indian tonic water. Served in a copa glass over ice..

GRAPEFRUIT G&T

Malfy grapefruit gin, fresh cucumber, candied grapefruit topped up with Fever Tree Aromatic 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.

BOTANICAL G&T

Whitley elderflower gin, edible flower, fresh thyme, cardamom seeds, pink peppercorns, topped up with fever tree Indian tonic water. Served in a copa glass over ice.

CUCUMBER & WATERMELON GIN FIZZ (M)

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

POMEGRANATE & BASIL GIN 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

(M) Mocktails on request



SOFT SERVE ICE CREAM COCKTAILS \$18

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

BERRY MIX

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

PINA COLADA

Dead man's fingers coconut rum, Pampero Especial dark rum, pineapple & coconut liqueur, 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.

MANGO MARGARITA

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

BLOOD ORANGE DAIQUIRI

Pampero Especial dark rum, Pampero blanco 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 THREE MONTH AGED

Four pillars spiced Negroni Gin, Campari, Orange bitter 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 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 ice with an orange twist..

Z TO SHARE

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

Pampero Especial dark rum, campari, peach liqueur, grapefruit juice, fresh mint, freshly squeezed lime juice, fassionola syrup, Served tall over crushed ice in a pineapple glass with grapefruit. 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 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.

SPICED RUM OLD FASHIONED \$120 (Serves 4)

Vanilla infused Zephyr tailored rum, Bumbu spiced rum, barrel aged bitter, cane syrup. Served to share in a giant bulb glass with block ice and grapefruit twist.

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.

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

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

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 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
Crittenden Peninsula Pinot Noir, Mornington Peninsula, VIC	\$19
Mr Riggs Tempranillo McLaren Vale, SA, AUS	\$20
Brave Souls 'The Whaler' Shiraz, Barossa, SA 2018	\$20

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



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 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

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
Crittenden Peninsula Pinot Noir, Mornington Peninsula, VIC 2018	\$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

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