

# ZEPHYR

Boasting unique bespoke cocktails, rum sourced locally and 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.*



## ZE P H Y R C L A S S I C I N T E R P R E T A T I O N S

### **NOBLE GOLD MARTINI \$45**

*Beluga Goldline Vodka, Four Pillars olive leaf gin, Lillet Blanc white vermouth, 24K edible gold freshly ground at the table on your cocktail. Matched with tasting sample of Osietra Grand Reserve caviar, Pepe Saya crème fraiche, crispy brioche, green olives.*

### **CHOCOLATE CARAMEL ESPRESSO \$24**

*Hennessy VS Cognac, Dead Man's Finger coffee rum, Mozart dark chocolate liqueur, Little Drippa cold drip coffee, maple syrup, served straight with nitro charged salted caramel and chocolate foam.*

### **LAVENDER AVIATION \$23**

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

### **ROYAL PASSIONFRUIT MOJITO \$24**

*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 \$24**

*Don Julio Blanco tequila, 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 N°12 \$24**

*Makers Mark bourbon, Laphroaig 10yo, Yuzu puree, lemon juice, cane syrup, angostura bitter. Served in cognac glass with thyme and candied lemon.*

### **POMEGRANATE BASIL GIMLET \$24**

*Tanqueray gin, Pama liqueur, freshly squeezed pomegranate juice, fresh basil leaves, lemon juice, cane syrup. Served straight up martini style with candied lemon.*



## ZEPHYR SIGNATURE CREATIONS

### **COCO MANGO \$24**

*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 \$23**

*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.*

### **BLUE MANDARIN \$23**

*Bondi & Co citrus gin, marionette blue mandarin curacao, mandarin juice, lemon juice, lemongrass syrup served straight in a vermouth glass with candied mandarin.*

### **RASPBERRY SKYLINE \$24**

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

### **SPICED PINEAPPLE \$23**

*Don Julio Blanco tequila, Montenegro Amaro, fresh pineapple juice, rosemary, cinnamon, lime juice, cane syrup. Served over ice in a pineapple glass.*

### **LYCHEE & GINGER SPRITZ \$23**

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

### **CHOCO BANANA \$23**

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

# Z

## HOUSE SPECIALITY GIN & TONIC \$20

### ZEPHYR NAUTICAL

*Malfy Limone gin, fresh mint, candied lemon & lime, juniper berries, blue spirulina, with Fever Tree Mediterranean tonic water. Served in a copa glass over ice.*

### GRAPEFRUIT

*Malfy grapefruit gin, fresh cucumber, candied grapefruit topped up with Fever Tree aromatic tonic water. Served in a copa glass over ice.*

### LAVANDULA

*Lavender infused gin, juniper berries, lavender flower, butterfly pea, candied lemon, topped up with Fever Tree Indian tonic water. Served in a copa glass over ice.*

### MEDITERRANEAN

*Gin Mare, fresh thyme, rosemary, olives and lemon, topped up with Fever Tree Mediterranean tonic water. Served in a copa glass over ice.*

### WATERMELON & CUCUMBER

*Tanqueray gin, cucumber, watermelon, candied lemon topped up with Fever Tree cucumber tonic. Served in a copa glass over ice.*

### BOTANICAL

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

### SPICED

*Big River cinnamon 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.*



### **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 tea cup.*

### **ZEPHYR MULLED PEAR CIDER \$16 Cup - \$32 Pot**

*The Apple Thief William pear cider, pomegranate seeds, fresh orange, mandarin juice, vanilla pod, cinnamon bark, nutmeg, cloves and start anise.  
Served piping hot in a tea cup.*

## **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 Bénédicte, Peychaud's bitters. Aged in an 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 an 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 an oak barrel, served over a block ice with an orange twist.*

# Z TO SHARE

## **SPICED PINEAPPLE - Serves 2 - \$50 OR Serves 4 - \$100**

*Don Julio Blanco tequila, Montenegro Amaro, fresh pineapple juice, rosemary, cinnamon, lime juice, cane syrup. Served over ice in a golden pineapple or pineapple bowl.*

## **ANTICA NEGRONI - Serves 5 - \$125**

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

## **SPICED RUM OLD FASHIONED - Serves 4 - \$100**

*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.*

## **ZEPHYR RED SANGRIA - Serves 5 - \$70**

*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 - \$70**

*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.*

## **SUPER STAR - Serves 6 - \$210 OR 12 - \$400**

*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 - Serves 6 \$210 OR 12 - \$400**

*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.*



## BY THE GLASS

### CHAMPAGNE & SPARKLING WINE

NV Santa Margherita Prosecco, DOCG, ITA	\$18
NV Veuve Clicquot Brut Reims, FRA	\$32

### WHITE WINE

Provenance Henty Riesling, VIC, 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
2018 Domaine de la Motte Chablis, FRA	\$28

### ROSÉ WINE

Peyrassol La Croix, Provence, FRA	\$18
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### RED WINE

Sons of Eden Kennedy GSM, Barossa, SA, AUS 2018	\$16
Leeuwin Prelude Cabernet Sauvignon, Margaret River, WA, AUS	\$18
Crittenden Peninsula Pinot Noir, Mornington Peninsula, VIC,	\$19
AUS Tim Adams Ladera Tempranillo, SA, AUS	\$20
Brave Souls 'The Whaler' Shiraz, Barossa, SA, AUS 2018	\$20
Glaetzer Amon Ra, Barossa, Valley, SA, AUS 2018	\$32
Moillard-Grivot Pommard, Burgundy, FRA 2017	\$45

### BEER

Heineken 0.0	\$12
James Boag's Premium Light	\$12
Stone & Wood Pacific Ale	\$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, DOCG, 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
Veuve Clicquot Vintage Reims, FRA	\$190
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 2010 Épernay, FRA	\$450
Ruinart Champagne Magnum 1500ml, FRA	\$450
Louis Roederer Cristal 2007 Reims, FRA	\$550
NV Krug Grand Cuvée, FRA	\$580

### MUSEUM WINE - WINE SOMMELIER SELECTION

Domaines Schlumberger Pinot Gris Vendanges Tardives, FRA 2010	\$120
D'Arenberg The Dead Arm Shiraz, McLaren Vale, SA, AUS 2014	\$120
Domaine de la Motte Chablis, FRA 2018	\$140
Leeuwin Estate Art Series Chardonnay, Margaret River, WA, AUS 2016	\$160
Glaetzer AMON-Ra, Barossa, Valley, SA, AUS 2018	\$160
Moss Wood Wilyabrup Cabernet Sauvignon Margaret River, WA, AUS 2015	\$170
Louis Jadot Chablis Grand Cru Les Preuses, FRA 2015	\$180
2017 Moillard-Grivot Pommard, Burgundy, FRA 2017	\$225

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



## RED WINE

Sons of Eden Kennedy GSM, Barossa, SA, AUS 2018	\$75
Pico Maccario Lavignone Barbera d'Asti, Piedmont, ITA 2015	\$75
Tim Adams Ladera Tempranillo, SA, AUS	\$75
Le Ronsay, Terres Dorees, Beaujolais, France 2017	\$80
Crittenden Peninsula Pinot Noir, Mornington Peninsula, VIC, AUS 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, AUS 2018	\$90
Poggio al Sole Chianti Classico, Tuscany, ITA 2013	\$105
Cape Mentelle Shiraz, Margaret River, WA, AUS 2016	\$120

## WHITE WINE

Provenance Henty Riesling, VIC, AUS	\$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

## ROSÉ WINE

Peyrassol La Croix, Provence, FRA	\$85
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