

# 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](http://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 Sundays and 15% on Public Holidays.



## ZEPHYR CLASSIC INTERPRETATIONS

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

*Hennessy VS Cognac, Dead Man's Finger's Coffee Rum and Mozart Dark Chocolate Liqueur shaken with Little Drippa Cold Drip Coffee. Served straight with a nitro-charged salted caramel and chocolate foam.*

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

*Zephyr Tailored Lavender Infused Gin, Crème de Violette, house-made lavender syrup shaken with freshly squeezed lemon juice. Served in a Nick & Nora glass with an edible flower.*

### **ROYAL PASSIONFRUIT MOJITO \$24 (M)**

*Vanilla Infused Zephyr Tailored Gold Rum, fresh mint, passionfruit puree, freshly squeezed lime and passionfruit syrup, topped with prosecco. Served long with candied lime and mint.*

### **SMOKED CHILLI MARGARITA \$24**

*Don Julio Blanco Tequila, Illegal Joven Mezcal, freshly squeezed lime juice and agave syrup shaken with habanero bitters. Served in a coupe glass with a volcano salt and tajin spicy rim and candied lime.*

### **SOUR N° 12 \$24**

*Makers Mark Bourbon shaken with Laphroaig 10YO, yuzu puree, cane syrup and angostura bitters. Served in a cognac glass with thyme and candied lemon.*

### **ZEPHYR CAMPANO \$23**

*Hayman Sloe Gin and Campari shaken with Punt e Mess, freshly squeezed lime juice and cane syrup. Served in a vermouth glass over ice.*

**(M) can be served as a mocktail**



## ZEPHYR SIGNATURE CREATIONS

### **COCO MANGO \$24 (M)**

*Mango Infused Pampero Blanco Rum and Massenez Mango Liqueur shaken with mango puree, kaffir lime leaves topped up with nitro charged coconut foam. Served over ice with candied mango and fresh kaffir lime leaf.*

### **ZEPHYR SPRITZ \$23**

*Ketel One Vodka, Massenez Crème de Cassis and plum juice topped up with prosecco. Served in a vermouth glass over ice with candied plum.*

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

*Ketel One Vodka, Massenez Crème de Framboise shaken with fresh raspberry, lemon juice and cane syrup. Served in a martini glass with a popping sugar rim.*

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

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

### **LYCHEE & GINGER SPRITZ \$23 (M)**

*78° Sunset Gin, Paraiso Lychee Liqueur, ginger beer, fresh lychee and mint topped with Prosecco. Served spritzed over ice with lychee and ginger candy.*

### **CHOCOBANANA \$23**

*Pampero Especial Dark Rum, Bumbu Spiced Rum and Tempus Banana Liqueur stirred with chocolate bitters. Served in cognac glass over an ice ball with chocolate cigar.*

**(M) can be served as a mocktail**



## HOUSE SPECIALITY GIN & TONIC \$21

### **ZEPHYR G&T**

*Archie Rose Gin, fresh mint, candied lemon & lime, juniper berries, butterfly pea topped with Fever-Tree Lemon 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 with Fever-Tree Mediterranean Tonic Water. Served in a copa glass over ice.*

### **BOTANICAL G&T**

*The Botanist Gin, orange twist, edible flowers, charred rosemary, and candied lemon topped with Fever-Tree Indian Tonic Water. Served in a copa glass over ice.*

### **SPICED G&T**

*Big River Cinnamon Gin, star anise, Szechuan pepper, cinnamon bark, cardamom seeds, and cloves topped with Fever-Tree Indian Tonic Water. Served in a copa glass over ice.*

**(M) can be served as a mocktail**



## SOMETHING WARM

### ZEPHYR MULLED WINE

**\$16 Cup - Serves 1 | \$30 Pot - Serves 2**

*Dutschke Block 80 Merlot, Hennessy VS Cognac, 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, orange infused Campari acoustically with sonic sound wave, orange bitter aperitif, Antica Formula Vermouth, 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 Benedictine and Peychaud's bitters. Served over a block of ice with a lemon twist.*

### TEQUILA MANHATTAN THREE MONTH AGED

*Don Julio Anejo Tequila, Gonzalez byass rojo Vermouth & Bianco Vermouth and Angostura bitters. Served straight up martini style with a maraschino cherry.*

### SPICED RUM OLD FASHIONED THREE MONTH AGED

*Vanilla Infused Zephyr Tailored Rum, Bumbu Spiced Rum, chocolate bitters and cane syrup. Served over a block of ice with a chocolate cigar and orange twist.*



## TO SHARE

### **CHOCOLATE NEGRONI \$125**

**Serves 5**

*Mozart Chocolate Liqueur, Big River Cinnamon Gin, Campari and NV Gonzalez Byass Sweet Vermouth. Served in a whiskey decanter.*

### **ZEPHYR WHITE SANGRIA \$75**

**Serves 5**

*Tanqueray Gin, Paraiso 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.*

### **ZEPHYR RED SANGRIA \$75**

**Serves 5**

*Hennessy V.S. Cognac, NV Gonzalez Byass Sweet 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.*

### **SUPER STAR \$210 / \$400**

**Serves 6 / Serves 12**

*Ketel One Vodka, Massenez Crème de Peche, Prosecco, passionfruit puree, pineapple juice, vanilla syrup, lemon, lime, strawberries. Served in a giant disco ball with sparklers.*



## BY THE GLASS

### CHAMPAGNE & SPARKLING WINE

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

### WHITE WINE

Provenance Henty Riesling, VIC, AUS	\$16
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

### 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, AUS	\$19
Tim Adams Ladera Tempranillo, SA, AUS	\$17
Brave Souls 'The Whaler' Shiraz, Barossa, SA, AUS 2018	\$20

### BEER

Heineken 0.0	\$10
James Boag's Premium Light	\$12
Stone & Wood Pacific Ale	\$14
Sydney Lager	\$13
Little Creatures XPA	\$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
Vallate Prosecco, DOCG, ITA	\$85
NV Moët & Chandon Brut Imperial, Épernay, FRA	\$150
NV Veuve Clicquot Brut, Reims, FRA	\$150
NV Moët & Chandon Rosé Imperial, Épernay, FRA	\$175
NV Veuve Clicquot Rosé, Reims, FRA	\$190
Veuve Clicquot Vintage, Reims, FRA	\$190
Ruinart Blanc de Blanc, Reims, FRA	\$350
Ruinart Brut Rosé, Reims, FRA	\$375
Charles Heidsieck Brut Reserve NV, Reims, FRA	\$280
Moët & Chandon Imperial Gold Edition Magnum (1500ml) Épernay, FRA	\$355
Perrier Jouët Belle Epoque, Reims, FRA	\$350
Dom Pérignon Vintage 2010, Épernay, FRA	\$495
Louis Roederer Cristal 2007, Reims, FRA	\$625
NV Krug Grand Cuvée, FRA	\$595

### 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	\$155
Leeuwin Estate Art Series Chardonnay, Margaret River, WA, AUS 2016	\$165
Glaetzer AMON-Ra, Barossa Valley, SA, AUS 2018	\$160
Moss Wood Wilyabrup Cabernet Sauvignon, Margaret River, WA, AUS	\$175
2015 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	\$80
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	\$75
Paxton Pinot Gris (Organic) McLaren Vale, SA, AUS 2019	\$70
Collectables Sauvignon Blanc (Organic), Marlborough, NZ 2018	\$80
Roustabout Chardonnay, Pemberton, WA, AUS 2017	\$85
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	\$105

## ROSÉ WINE

Peyrassol La Croix, Provence, FRA	\$85
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