

# ZEPHYR SKY BAR

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.

## ZEPHYR CLASSIC INTERPRETATIONS \$24

### SALTED COCONUT ESPRESSO

*Plantation dark 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

*Pair it with M21G Vanilla Venus*

*Vanilla infused Zephyr tailored Brix gold 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

*Makers Mark 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"

*Pair it with M21G Magnetic Myrrh*

*Zephyr Tailored 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.*

*A surcharge will be applied to all credit and debit cards. Amex/Visa 1.69%, MasterCard 1.44%, Diners 2.93%, CUP/JCB 1.63%. An additional service charge of 10% will be added to your bill on Public Holidays.*

**(M) Mocktails On Request**

## ZEPHYR SIGNATURE CREATIONS \$23

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

### COCO MANGO

*Mango infused Plantation white 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

*Pair it with M21G Raspberry Redemption*

*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

*Pair it with M21G Sage Supreme*

*Zephyr Tailored 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 liqueur, 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.*

**(M)** Mocktails On Request

## **HOUSE SPECIALITY GIN \$20**

### **ZEPHYR NAUTICAL G&T**

*Zephyr 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**

*Nosferatu 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.*

## **ZEPHYR 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**

Plantation white rum, Plantation dark rum, blood orange puree, fresh mint, cane syrup and freshly pressed lime juice. Served frozen martini style with candied blood orange.

## **TO SHARE**

### **FIRE ON ICE - Serves 3 - \$60**

*Plantation dark rum, Plantation white rum, bitters, apricot liqueur and pineapple juice.  
Served to share in a flaming volcano bowl.*

### **SUNSET PUNCH - Serves 4 - \$80**

*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 - 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.*

### **ANTICA NEGRONI - Serves 5 - \$100**

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

## **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 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 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, 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.*