



# RENAISSANCE

Welcome to the Zeta Bar renaissance, where creativity and imagination redefine the classics with a new, playful, and edgy glory.

Curated by international mixologist Grant Collins using seasonal ingredients, our Renaissance menu welcomes delight, enchantment and pure theatre with each sip.

**STAY IN THE LOOP**

@zetabarsyd

#ZetaRenaissance



## **SPRITZ & SIGNATURE**

- TOKYO SOUR** 21  
Vodka, umeshu, yuzu, fresh lemon, Hundreds and Thousands, fresh lavender
- SALARYMAN** 23  
Vodka, elderflower, pressed yuzu, lychee and prosecco, served straight up with an edible dollar bill
- FIESTA ESPRESSO** 23  
Tequila, choc-cookie syrup, coffee, vanilla and flaky salt, served straight up with M&M sprinkles
- ZETA COLADA** 23  
Spiced rum, passionfruit, falernum, pineapple, lime and roasted coconut foam
- COCOMANGO** 23  
Vodka, fresh pressed mango, mango liqueur, macadamia, lime-coconut 'air'
- TIKI TIPPLE** 23  
Spiced rum, green chartreuse, pressed pineapple, coconut syrup, pressed lime, absinthe



## **SPRITZ & SIGNATURE**

### **SPICED APPLE SOUR**

21

Sous vide apple vodka, apple liqueur, mead, lemon and spices served with a bee-pollen infused apple cider ice sphere

### **CUCUMBER & ELDERFLOWER HIGHBALL**

23

Dry gin, cucumber liqueur, elderflower, citrus, Fever Tree Mediterranean tonic and fresh cucumber

### **KOLA SPRITZ**

23

Sous vide cola vodka, pressed lime, kola bitters, spice syrup, champagne syrup and prosecco-falernum foam

### **SUMMER SPRITZ**

23

Aperol, peach liqueur, fresh passionfruit, coconut, pink grapefruit, lemon, finished with prosecco and mint

### **1764**

23

Dry gin, green chartreuse, pineapple cordial, citrus and apricot



## CLASSICS & TWISTS

### AVIATION

21

House dry gin, maraschino, Crème de Violette, pressed lemon

### THE LAST WORD

23

House dry gin, chartreuse, maraschino, Crème de Violette, pressed lemon

### MARTINEZ

23

House dry gin, rosso vermouth, dry vermouth, maraschino, angostura bitters

### SOUTHSIDE

23

House dry gin, lime, mint leaves

### POPCORN MANHATTAN

23

Salted popcorn washed rum, Cinzano Rosso, dry Vermouth and bitters, served with salted popcorn

### CHOCOLATE, VANILLA & CHERRY NEGRONI

23

Sloe gin, Campari, maraschino, white cacao, orange and torched rosemary

### MARSHMALLOW COLADA

23

Marshmallow rum, vanilla, pressed pineapple and coconut cream, served smoked and topped with toasted marshmallows



## MARTINIS OF THE HOUSE

Served *tableside* upon request, from our bespoke Zeta Martini Trolley.

<b>CLASSIC DRY</b>	21
House dry gin or vodka, dry vermouth	
<b>50/50</b>	23
House dry gin or vodka, dry vermouth	
<b>REVERSE MARTINI</b>	23
House dry gin or vodka, dry vermouth	
<b>VESPER</b>	23
House dry gin or vodka, dry vermouth	
<b>ZEN MARTINI</b>	23
Belvedere vodka, Ardbeg 10-year wash and lemon twist, served with a scented candle and incense to excite the senses	
<b>FREEZER MARTINI</b>	23
Updated seasonally, please ask your server for more details	
<b>HOUSE MARTINI</b>	23
Dry gin, cherry and orange bitters, dry vermouth and saline	



## GIN

30ml

Archie Rose, <i>Australia</i>	15
Beefeater, <i>England</i>	14
Bombay Sapphire, <i>England</i>	16
Four Pillars Navy Strength, <i>Australia</i>	18
Hendricks, <i>Scotland</i>	15
Tanqueray No. Ten, <i>Scotland</i>	15
Monkey 47, <i>Germany</i>	17

## VODKA

Absolut, <i>Sweden</i>	15
Belvedere Pure, <i>Poland</i>	17
Grey Goose, <i>France</i>	18

## TEQUILA & MEZCAL

Don Julio Anejo	22
Herradura Reposado	17
Herradura Anejo	20
Olmeca Altos	15
Olmeca Reposado	14



## **WORLD WHISKY**

**30ml**

Canadian Club 12	15
Lark Classic Cask	50
Gentleman Jack	16
Wild Turkey Bourbon	14
Jack Daniel Black	15
Makers Mark	14
Makers Mark 46	18

## **BLENDED SCOTCH WHISKY**

Chivas Regal 12	15
Chivas Regal 18	25
Johnnie Walker Black	15

## **IRISH WHISKY**

Jameson's Black Barrel	15
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## RUM

Cargo Cult Spiced Rum, <i>Australia</i>	14
Havana Club Anejo, 3 yrs, <i>Cuba</i>	14
Havana Club Anejo, 7 yrs, <i>Cuba</i>	15
Jerry Sailor, <i>USA</i>	14
Kraken Spiced Black, <i>Trinidad</i>	15

## TEQUILA & MEZCAL

Don Julio Anejo	22
Herradura Reposado	17
Herradura Anejo	20
Olmecca Altos	15
Olmecca Reposado	14





## WHITE WINE

	g	b
Framingham Classic, Riesling <i>Marlborough NZ</i> Lemon and stone fruit notes, zesty touch of sweetness	15	70
Philip Shaw, Pinot Gris <i>The Gardener Orange, NSW</i> Vibrant, elegant and generous with lifted pear and nectarine	15	70
William Fevre, Petit Chablis <i>Burgundy, FR</i> Light bodied, lively, flinty with floral and pear	17	85
Pedestal, Sauvignon Blanc <i>Margaret River, WA</i> Tropical fruit with herbal, toasty spice from the oak	16	80
Cloudy Bay, Sauvignon Blanc <i>Marlborough, NZ</i> Zesty, fresh and vibrant. Lime, lemongrass and stone fruit notes		94
The Lane, Chardonnay <i>Adelaide Hills, SA</i> Cool-climate with orange, grapefruit and green apple	16	90

## PREMIUM WHITE

Christian Salmon Clos des Criots Sauvignon Blanc 2019 <i>Pouilly Fume, FR</i> Mineral with hints of smoke. Notes of citrus on the palate with grapefruit skin nuances		126
Louis Michel Mont de Tonnerre 1ER Cru Chablis 2019 <i>Burgundy, FR</i> Medium to full-bodied and textural, long finish		230
Leeuwin Estate Art Series Chardonnay 2019 <i>Margaret River, WA</i> Bright and energetic, with laced mineral acidity. Bursting lemon, lime and pear		270



## RED WINE

	g	b
Airlie Bank by Punt Road, Pinot Noir <i>Yarra Valley, VIC</i> Bright, fresh and bursting with juvenile charm	15	70
Georges Duboeuf, Gamay <i>Chiroubles Beaujolais, FR</i> Served slightly chilled	17	85
Hentley Farm Villain & Vixen <i>Barossa, SA</i> Rich and soft with blackcurrant and mulberry notes	17	85
Rymill, Cabernet Sauvignon <i>Coonawarra, SA</i> Juicy blackberry, forest fruits with a lovely fine texture	18	90
Terrazas, Malbec <i>Mendoza, ARG</i> Full-bodied with violet, dry cherries and fresh berry fruit	18	90
SC Pannell, Tempranillo <i>Mclaren Vale, SA</i> Medium-bodied and juicy with bright red fruits and lavender		80

## PREMIUM RED

Fontaine Gagnard Passetoutgrain Gamay/Pinot 2019 <i>Burgundy, FR</i>		125
Pegasus Bay Pinot Noir 2019 <i>Waipara Valley, Canterbury, NZ</i>		165
Bekkers Grenache 2019 <i>Mclaren Vale, SA</i>		155
Torbeck The Struie Shiraz 2020 <i>Barossa &amp; Eden, SA</i>		162
Cape Mentelle Cabernet Sauvignon <i>2017, Margaret River, WA</i>		250



## BEER AND CIDER

**b**

James Boag's Light, TAS, 2.9%	11
Peroni, IT, 5.1%	13
White Rabbit Dark Ale, VIC, 4.9%	13
Corona, MEX, 4.6%	14
James Squire Orchard, NSW, Cider	13
Little Creatures, Pale Ale, WA, 5.2%	13
Heineken Zero, NL, 0.0%	10



## TO EAT

Warm marinated olives <i>GF, DF, NF, VGN</i>	10
Grilled flatbread with dukkah and toum <i>VGN</i>	10
Sydney Rock Oysters with mignonette and lemon <i>DF, NF</i>	8EA
Ana Ossietra Caviar 10gm with blinis and crème fraîche <i>NF</i>	98
Baked Tasmanian scallops with XO sauce	14
Grilled prawn skewers	12
Korean fried chicken sliders with kimchi slaw and gochujang mayo	29
Smoked cod croquettes with rouille <i>NF</i>	12
Fried artichoke with romesco sauce <i>GF, DF, VGN</i>	16
Crispy spiced squid with nduja mayo and lemon <i>DF, NF</i>	26
Chorizo with smoked paprika, tomato, peppers and garlic <i>GF, DF, NF</i>	18
French fries with aioli <i>GF, DF, V, NF</i>	12
Charcuterie board with a selection of cured meat served with pickles and grilled sourdough	<i>For two</i> 23 <i>For four</i> 48
Cheese plater and condiments <i>V</i>	<i>For two</i> 28 <i>For four</i> 48
Churros with cinnamon sugar and warm chocolate sauce <i>V</i>	16



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