



STAY IN THE LOOP

@zetabarsyd

#ZetaBar



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.

CUCUMBER & ELDERFLOWER HIGHBALL 21

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

TOKYO SOUR 21

Vodka, umeshu, yuzu, fresh lemon, Hundreds and Thousands, fresh lavender and edible flowers

SALARYMAN 21

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, passion fruit, falernum, pineapple, lime and roasted coconut foam

KOLA SPRITZ 23

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

1764 23

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

CHOCOLATE, VANILLA & CHERRY NEGRONI 23

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

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TO EAT

Marinated olives <i>GF, DF, NF, VGN</i>	10
Grilled Turkish bread and chef's selection of dips <i>V</i>	15
Wagyu beef sliders with cheddar cheese and pickle (2 pcs)	19
Lobster rolls with lime (2 pcs)	26
Chicken quesadilla, lime and jalapeño, guacamole and sour cream <i>NF</i>	22
Hell's chicken wings with blue cheese sauce (5 pcs)	19
Tempura prawns with yuzu and wasabi (5 pcs) <i>DF</i>	17
French fries with truffle oil and parmesan <i>NF, V</i>	15
Mushroom and cheese arancini balls with garlic aioli <i>NF, V</i>	15
Charcuterie platter with Bresaola, air dried pork, Salchichón, mortadella, pickles and sourdough <i>DF</i>	34
Cheese board with three artisan cheeses and condiments	28
Margherita pizza, cherry tomatoes, cheese and oregano	24
Chilli and garlic prawn pizza, cheese and chilli oil	28
BBQ chicken pizza, smoked mozzarella and onion	27

**Gluten free pizza base available, \$5*



CHAMPAGNE

	g	b
Pommery, Brut Royal, NV	28	155
Pommery, Blue Sky, NV <i>demi-sec, served on ice</i>		190
Taittinger, Brut Réserve		180
Veuve Cliquot, Yellow Label		200
Ruinart, Blanc de Blancs		320
Krug Grande, Cuvée		460
Dom Pérignon, Luminous		900
Louis Roederer, Cristal		575
Moët & Chandon, Brut (1.5L)		490
Veuve Clicquot, Yellow Label (1.5L)		520
Dom Pérignon, Brut (1.5L)		1800

SPARKLING WINES

La Gioiosa, Prosecco <i>Veneto, IT</i>	16	75
Josef Chromy, NV Sparkling <i>TAS</i>	16	75
Chandon, Rose Brut NV <i>Yarra Valley, VIC</i>	17	80
Alasia, Moscato <i>D'Asti, IT</i>		75

ROSE

Chateau La Gordonne <i>Provence, FR</i>	16	75
Whispering Angels, Grenache Blend <i>Provence, FR</i>		138



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 & Eden, SA</i>		162
Cape Mentelle Cabernet Sauvignon <i>2017, Margaret River, WA</i>		250



BEER AND CIDER

b

James Boags 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