



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



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	14EA
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



SPRITZ & SIGNATURE

TOKYO SOUR

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

21

SALARYMAN

Vodka, elderflower, pressed yuzu, lychee and prosecco, served straight up with an edible dollar bill

23

FIESTA ESPRESSO

Tequila, choc-cookie syrup, coffee, vanilla and flaky salt, served straight up with M&M sprinkles

23

ZETA COLADA

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

23

COCOMANGO

Vodka, mango liqueur, fresh pressed mango, macadamia, lime-coconut 'air'

23

TIKI TIPPLE

Spiced rum, green chartreuse, pressed pineapple, coconut syrup, pressed lime, absinthe

23



SPRITZ & SIGNATURE

SPICED APPLE SOUR

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

21

CUCUMBER & ELDERFLOWER HIGHBALL

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

23

KOLA SPRITZ

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

23

SUMMER SPRITZ

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

23

1764

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

23



CLASSICS & TWISTS

AVIATION

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

21

THE LAST WORD

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

23

MARTINEZ

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

23

SOUTHSIDE

House dry gin, lime, mint leaves

23

POPCORN MANHATTAN

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

23

CHOCOLATE, VANILLA & CHERRY NEGRONI

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

23

MARSHMALLOW COLADA

Sous vide marshmallow rum, vanilla, pressed pineapple and coconut cream, served smoked and topped with toasted marshmallows

23



CLASSICS & TWISTS

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CHOCOLATE, VANILLA & CHERRY NEGRONI

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MARSHMALLOW COLADA

Sous vide marshmallow rum, vanilla, pressed pineapple and coconut cream, served smoked and topped with toasted marshmallows

23



HOUSE MARTINIS

CLASSIC DRY

House dry gin or vodka, dry vermouth

21

50/50

House dry gin or vodka, dry vermouth

23

REVERSE MARTINI

House dry gin or vodka, dry vermouth

23

VESPER

House dry gin or vodka, dry vermouth

23

POPCORN MANHATTAN

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

23

ZEN MARTINI

Belvedere vodka, Ardbeg 10-year wash and lemon twist, served with a scented candle and burning incense to excite the senses

23



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 Clicquot, 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 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



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