



TO EAT

Grilled flat bread with Zaatar & toum (VG)	\$12
Warm marinated olives (DF, NF, GF, VG)	\$12
Sydney Rock Oysters Mignonette, Lemon, Green Tabasco (Each) (DF, NF)	\$8
Ana Ossietra Caviar 10gm, Blinis, Crème Fraiche (NF)	\$98
Char-grilled and marinated Mediterranean seafood tapas	\$26
'Rosie's K Burger' Fried Chicken Sliders, Kim Chi Slaw & Gochujang Mayonnaise (2 pieces)	\$29
Salt and Pepper Squid, Chili and Lime Mayonnaise (8 pcs)	\$21
Jalapeno Cheese Bites, Aioli (6 pcs)	\$12
Baby Beer Battered Whiting, Yuzu Mayonnaise (6 pcs)	\$20
Fried Korean Chicken Thigh, Gochujang Mayonnaise, Kimchi	\$19
Cheeseburger Spring Rolls, Tomato Sauce	\$18
French Fries, Ketchup (DF, V, GF, NF)	\$13
Truffle Fries, Aioli (V, GF, NF)	\$14
Charcuterie Board, Selection of cured meats, pickles, olives, grilled sourdough (DF)	\$28 / \$48
Cheese Platter, Irish Cashel Blue, Comte La Couronne, French Donge Brie & Condiment (V)	\$28 / \$48
Pizza	
Bianca Truffle, Porcini Mushroom, Prosciutto, Rocket	\$26
Char Grilled Vegetables & Mozzarella Cheese (V)	
Italian Four Cheese, Cherry Tomato, Basil Oil, Fried Basil (V)	
Semi Dried Tomato, Fior Di Latte, Pepperoni, Olives, Onion, Mushroom & Capsicum	
Gluten-free pizza available. <i>Choose up to 4 ingredients:</i> Anchovies, Chili Flakes, Bacon, Pepperoni, Prosciutto, Chicken, Capsicum, Mushroom, Onion, Olive	
<i>Add: Anchovies, Chili Flakes, Bacon, Pepperoni, Chicken</i>	\$2 each
Something Sweet	
Churros with Warm Chocolate Sauce (6 pieces) (V)	\$16

(GF) Gluten Free, (V) Vegetarian, (DF) Dairy Free, (VG) Vegan, (NF) Nut Free

RENAISSANCE

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

STAY IN THE LOOP

@zetabarsyd

#ZetaRenaissance



ZERO ALCOHOL COCKTAILS

A selection of alcohol-free cocktails created by our team of mixologists. Featuring refreshing Spritzes and tropical favourites crafted with Lyre's premium non-alcoholic spirits and bold, refreshing flavours.

PITT SPRITZ

Lyre's Italian Spritz, Tonic, Mango, Passionfruit

\$20

GEORGE SPRITZ

Lyre's Dry London Spirit, Lyre's Italian Orange, Yuzu Soda, Lemon

\$20

SANCTUARY

Lyre's Dark Cane Spirit, Lyre's Orange Sec, Lemon, Ginger Ale

\$20

GOULBOURN TROPICS

Lyre's White Cane Spirit, Coconut, Pineapple

\$20

HOT BEVERAGES

Need a pick-me-up? Enjoy our selection of barista-crafted coffees, premium teas and rich hot chocolate.

COFFEE

Espresso, Macchiato, Piccolo, Cappuccino, Chai Latte, Flat White, Latte, Long Black, Mocha

\$5.80

TEA

Chamomile, Earl Grey, English breakfast, Green Tea, Oolong with Ginger or Peppermint

\$5.80

HOT CHOCOLATE

\$5.80

SPRITZ & SIGNATURE

A selection of drinks created by team of international mixologists. Featuring seasonal favourites and Spritzes produced from the finest market fresh ingredients.

SPICED APPLE SOUR

Sous vide apple Ketel One vodka, apple liqueur, mead, lemon, spicesserved with a bee-pollen infused apple cider ice sphere

\$21

CUCUMBER & ELDERFLOWER HIGHBALL

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

\$23

ROCKSTAR

Ketel one vodka,white chocolate liqueur, mint, passionfruit, champagne &lychee foam

\$23

ZETA SPRITZ

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

\$23

SALARYMAN

Ketel One vodka, elderflower, pressed yuzu, lychee andprosecco, served straight up with an edible dollar bill

\$23

CLASSICS & TWISTS

A collection of classic cocktails from 1880 through to the post-prohibition 1930's, each with a refreshing modern twist.

AVIATION

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

\$21

MARTINEZ

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

\$23

POPCORN OLD FASHIONED

Popcorn mount gay xo rum, popcorn & chocolate bitters, orange.popcorn dust

\$23

SOUTHSIDE

Tanqueray dry gin, lime, mint leaves

\$23

CHOCOLATE, VANILLA & CHERRY NEGRONI

Sloe gin, campari, maraschino, white cacao, orange andtorched rosemary

\$23

MARSHMALLOW COLADA

Sous vide marshmallow captain morgans spiced rum, vanilla, pressedpineapple and coconut cream, served smoked and topped withtoasted marshmallows

\$23

HOUSE MARTINIS

CLASSIC DRY

Tanqueray dry gin or vodka, dry vermouth lemon twist

\$21

50/50

Tanqueray dry gin or vodka, dry vermouth

\$23

ROCKSTAR

Ketel one vodka, white chocolate liqueur, mint, passionfruit, champagne & lychee foam

\$23

REVERSE MARTINI

Dry vermouth with Tanqueray gin or vodka

\$23

VESPER

Tanqueray dry gin and vodka, Lillet Blanc

\$23

ZEN MARTINI

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

\$23

SPRITZ & SIGNATURE

A selection of drinks created by team of international mixologists. Featuring seasonal favourites and Spritzes produced from the finest market fresh ingredients.

TOKYO SOUR

Ketel One vodka, umeshu, yuzu, fresh lemon, hundreds and thousands, fresh lavender and edible flowers

\$23

FIESTA ESPRESSO

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

\$23

WILD RASPBERRY "G&T"

Tanqueray dry gin, fresh pressed raspberry, mint, fever tree wild raspberry, tonic

\$18

ZETA COLADA

Captain Morgan spiced rum, passion fruit, falernum, pineapple, lime and roasted coconut foam

\$23

SPICY MARG

Tequila, triple sec. house spice syrup blend, fresh pressed lime, tan, spiced salt

\$23



GIN

30ml

Gordons, <i>England</i>	\$15
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>	\$17
Tanqueray, <i>Scotland</i>	\$16

VODKA

Smirnoff, <i>Russia</i>	\$15
Ketel One, <i>Holland</i>	\$16
Belvedere Pure, <i>Poland</i>	\$18
Grey Goose, <i>France</i>	\$17

TEQUILA & MEZCAL

Casamigos <i>Blanco</i>	\$14
Don Julio <i>Blanco</i>	\$14
Don Julio <i>Reposado</i>	\$16
Don Julio <i>Anejo</i>	\$16
Clasa Azul <i>Plata</i>	\$35
Clasa Azul <i>Gold</i>	\$70

WORLD WHISKY

30ml

Canadian Club 12 YO <i>Blended Whisky</i>	\$15
Bulliet <i>Bourbon</i>	\$15
Wild Turkey <i>Bourbon</i>	\$16
Makers Mark <i>Bourbon</i>	\$16
Makers Mark 46 <i>Bourbon</i>	\$18
George Dickel No. 8 <i>Tennessee Whiskey</i>	\$16
Jack Daniel Black <i>Tennessee Whiskey</i>	\$16

BLENDED & IRISH WHISKY

Johnnie Walker <i>Red</i>	\$15
Johnnie Walker <i>Black</i>	\$18
Johnnie Walker <i>Aged 18 years</i>	\$25
Johnnie Walker <i>Blue</i>	\$35
Jameson's <i>Black Barrel (Irish)</i>	\$20

SINGLE MALT

Glenfiddich 12 <i>Highland</i>	\$15
Talisker 10 <i>Skye</i>	\$16
Caol Isla <i>Islay</i>	\$19
Ardbeg 10 <i>Islay</i>	\$18
Macallan 12 <i>Highland</i>	\$23



RUM

Captain Morgans Spiced, <i>Virgin Island</i>	\$15
Captain Morgans Black, <i>Virgin Island</i>	\$17
Bundaberg Rum, <i>Australia</i>	\$15
Bundaberg Small Batch, <i>Australia</i>	\$15
Bundaberg Reserve, <i>Australia</i>	\$16

BEER AND CIDER

Peroni, Lager, IT, <i>5.1%</i>	\$14
Heineken, Lager, NL, <i>5%</i>	\$14
Corona, Pale Lager, MEX, <i>4.6%</i>	\$14
Little Creatures, Pale Ale, WA, <i>5.2%</i>	\$14
Stone and Wood, Pacific Ale, NSW, <i>4.4%</i>	\$14
James Boag's Light, TAS, <i>2.9%</i>	\$11
James Squire Orchard Crush Apple Cider, NSW, <i>4.8%</i>	\$14
Heineken Zero, NL, <i>0.0%</i>	\$10

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
Pencarrow, Sauvignon Blanc <i>Martinborough, NZ</i> Tropical aromas of passion fruit, guava, mango and green apple	\$16	\$75
Penfolds Max's, Chardonnay <i>Adelaide Hills, SA</i> Stone fruits, white flowers, nougat, hazlenut and spice	\$17	\$80
William Fevre, Petit Chablis <i>Burgundy, France</i> A fresh, zesty Chablis that's all about citrus and minerality		\$90
Cloudy Bay, Sauvignon Blanc <i>Marlborough, NZ</i> Zesty, fresh and vibrant. Lime, lemongrass and stone fruit notes		\$94

PREMIUM WHITE

Christian Salmon Clos des Criots Sauvignon Blanc 2022 <i>Pouilly Fume, France</i> Mineral with hints of smoke. Notes of citrus on the palate with grapefruit skin nuances		\$126
Louis Michel Montee de Tonnerre 1ER Cru Chablis 2020 <i>Burgundy, France</i> Medium to full-bodied and textural, long finish		\$230
Leeuwin Estate Art Series Chardonnay 2021 <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, France</i> Served slightly chilled		\$85
Rymill, Cabernet Sauvignon <i>Coonawarra, SA</i> Juicy blackberry, forest fruits with a lovely fine texture	\$18	\$90
Doña Paula High Altitude, Malbec <i>Mendoza, Argentina</i> Medium-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
Penfolds Max's, Shiraz <i>Regional Blend, SA</i> Decadent plum, spicy fruit flavours complemented by dark chocolate		\$85

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	
Torbeck The Struie Shiraz 2020 <i>Barossa & Eden, SA</i>	\$162	
Cape Mentelle Cabernet Sauvignon 2017 <i>Margaret River, WA</i>	\$250	

SPARKLING & CHAMPAGNE

	G	B
Joseph Chromy <i>Sparkling, Tasmania</i>	\$17	\$80
Chandon Rosé <i>Yarra Valley, Vic</i>	\$17	\$80
Alasia Moscato d'Asti <i>Piemonte, Italy</i>		\$75
Pommery Brut <i>Champagne, France</i>	\$32	\$160
Pommery Blue Sky <i>Champagne, France</i>		\$190
Moët & Chandon <i>Champagne, France</i>		\$180
Veuve Clicquot <i>Champagne, France</i>		\$200
Dom Perignon <i>Champagne, France</i>		\$680

ROSÉ

Chateau La Gordonne <i>Provence, France</i>	\$16	\$75
Whispering Angel <i>Provence, France</i>		\$138

TONIC

Fever-Tree <i>Indian Tonic</i>		\$5
Fever-Tree <i>Mediterranean Tonic</i>		\$5
Fever-Tree <i>Pink Grapefruit Soda</i>		\$5