



CULINARY COCKTAILS

ZETA HAS ALWAYS BEEN A POWERHOUSE OF GROUNDBREAKING DRINKS & MENU DESIGN, FROM BEGINNINGS AS AN AUSTRALIAN PIONEER IN THE BARTENDING WORLD TO DEFINING TRENDS OF COCKTAILS AND MIXOLOGY.

IN 2018 WE SET OUT TO ACCOMPLISH A NEW TAKE ON COCKTAILS, ONE THAT BROUGHT ASPECTS OF THE KITCHEN AND BAR TOGETHER. "CULINARY COCKTAILS" IS BROUGHT TO YOU BY THE ZETA TEAM, IN THE HOPES OF DEFINING A NEW KIND OF "CHEF BARTENDER" IN THE BEVERAGE INDUSTRY.

SEE PAGES TO FOLLOW FOR ALL CULINARY COCKTAIL CREATIONS.

Please note payments by credit card incur a 1.5 % merchant service fee added to the amount payable. All rates include taxes. Please note that a 10 % service charge will be added to your bill for all food and beverage received via our zeta tray service.

BRUNCH MENU IS AVAILABLE FROM
5PM-7PM TUESDAY – FRIDAY + ALL DAY MONDAY & SATURDAY

BARTENDER'S
BRUNCH



WAKE & FLAKE – 20

BEEFEATER GIN, ABSINTH,
CORNFLAKE SYRUP & MILK SERVED
WITH A CORNFLAKE RIM.



DAWN CHORUS – 20

ABSOLUT TURMERIC VODKA, GINGER
INFUSED LILLET, CYNAR, CARROT JUICE
AND TONIC



GARDEN COBBLER – 20

HAVANA BANANA & SPICED RUM, CITRUS,
BEETROOT FALERNUM, CELERY AND
LIME JUICE



MAMAS BREAKFAST – 20

BOURBON, ORANGE JUICE, ORANGE &
ONION MARMALADE, EGG WHITE. SERVED
LONG WITH MINI TOAST

BRUNCH COCKTAIL HAPPY HOUR

\$15 FROM 5PM-7PM DAILY

ENTRÉE

AN EXCELLENT STARTING POINT FOR THE EVENING



NEGRONI NERO – 22

TAMARIND INFUSED CAMPARI, BEEFEATER GIN,
BAMBOO CHARCOAL, OLIVE BRINE, SWEET
VERMOUTH



THE AMARO VINAIGRETTE – 23

ANGOSTURA AMARO, BOURBON, CITRUS
HONEY VINEGAR, BITTERS



PISCO POP – 24

PISCO, CITRUS, POP CORN SYRUP, SALTED
MAPLE, EGG WHITE, BITTERS, COLA FOAM



HEMMINGWAY'S MARKET – 25

OLIVE INFUSED HAVANA RUM, GRAPEFRUIT,
CITRUS, HONEY VINEGAR

NOT SURE WHAT TO TRY?

ASK OUR TEAM FOR A COMPLIMENTARY TASTING

CALIBRATION EXPERIENCE

MAINS

FULLFILLING & ROBUST



RAMA CALIENTE – 23

JALAPENO INFUSED OLMECA TEQUILA, THAI GREEN COCONUT CURRY, SAKE GINGER INFUSED LILLET



DUCK DE MURRIETA – 27

DUCK FAT INFUSED TALISKER, SOLERNO, MANDARIN & RAISIN CHUTNEY, SMOKED SALTED MAPLE, PIMENTO BITTERS



LA CARBONARA – 24

BACON INFUSED RYE, CHEESE AND ONION CORDIAL, MILK, VERMOUTH, WORCESTERSHIRE



MEZCALERO TOSTADO – 22

MEZCAL BLEND, VERMOUTH, CYNAR, CITRUS, MUSHROOM & CORN

EACH OF OUR COURSES IS AVAILABLE AS A FOOD
MATCHED TWO OR THREE COURSE MENU SET MENU
FOR YOUR DRINKING AND DINING PLEASURE

DESSERT

SUCCULENT AND DELICIOUS



PEARFECTION – 22

MARTELL COGNAC, SPICED RUM, WHITE WINE PEAR REDUCTION, CHOC LIQUOR, ORGEAT, WHOLE POACHED PEAR



ZETA NITRO AFFOGATO – 23

NITRO CHESTNUT COFFEE LIQUOR SORBET, COFFEE INFUSED WOODFORD BOURBON



COCONUT GRENADE – 25

HAVANA BANANA RUM, ORANGE, COCONUT CREAM, LIME, ORGEAT, CHOCOLATE BITTERS



NUTTY BUDDY – 24

CHOCOLATE BROWNIE INFUSED CHIVAS REGAL, FRANGELICO, LEMON JUICE, SALTED MAPLE

TWO COURSE MENU OPTION IS AVAILABLE FROM
7PM – 9PM TUESDAY TO SATURDAY

TWO COURSE COCKTAIL MENU

MOVIE NIGHT \$45

PISCO POP
COCONUT GRENADE

FOOD PAIRING:
VANILLA &
CHILI CHOCO POP ICE-CREAM



Two Signature Cocktails Paired with a Complimenting Food Item

WHITE WINE

2016 PRIMO ESTATE PINOT GRIGIO ADELAIDE HILLS, SOUTH AUSTRALIA	14 / 70
2016 JIM BARRY 'WATERVALE' RIESLING CLARE VALLEY, SOUTH AUSTRALIA	14 / 70
2016 PENCARROW SAUVIGNON BLANC MARTINBOROUGH, NEW ZEALAND	15 / 75
2014 TARRAWARRA 'ESTATE' CHARDONNAY YARRA VALLEY, VICTORIA	15 / 75
2017 VASSE FELIX SEMILLON SAUVIGNON BLANC MARGARET RIVER, WESTERN AUSTRALIA	16 / 80
2014 WILLIAM FÈVRE PETIT CHABLIS BURGUNDY, FRANCE	16 / 80
2015 MOUNT NELSON SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	70
2014 BROKENWOOD SEMILLON HUNTER VALLEY, NEW SOUTH WALES	75
2016 ALASIA MOSCATO D'ASTI ASTI, ITALY	75
2015 PARISH VINEYARD RIESLING COAL VALLEY RIVER, TASMANIA	85
2016 JJ VINCENT BURGUNDY BURGUNDY, FRANCE	90
2016 DALRYMPLE CAVE BLOCK CHARDONNAY PIPERS RIVER, TASMANIA	95
2016 VASSE FELIX PREMIERE CHARDONNAY MARGARET RIVER, WESTERN AUSTRALIA	95
2012 REVERDY SANCERRE LOIRE VALLEY, FRANCE	120

RED WINE

2015 SAINT CLAIR PINOT NOIR MARLBOROUGH, NEW ZEALAND	14 / 70
2014 TERRAZZA RESERVA MALBEC MENDOZA, ARGENTINA	15 / 75
2014 BROKENWOOD SHIRAZ HUNTER VALLEY, NEW SOUTH WALES	18 / 90
2015 BOWEN ESTATE CABERNET SAUVIGNON COONAWARRA, SOUTH AUSTRALIA	18 / 90
2013 VILLA ANTINORI CHIANTI CLASSICO TUSCANY, ITALY	18 / 90
GEORGES DUBOEUF CHIROUBLE BEAUJOLAIS, FRANCE	80
2013 RING BOLT CABERNET SAUVIGNON MARGARET RIVER, WESTERN AUSTRALIA	80
2013 CHAFFEY BROS SUPER BAROSSA SHIRAZ CABERNET BAROSSA VALLEY, SOUTH AUSTRALIA	85
2013 VILLA CHIANTI CLASSICO TUSCANY, ITALY	90
2013 TARRAWARRA K BLOCK MERLOT BAROSSA VALLEY, SOUTH AUSTRALIA	95
2014 JOHN DUVAL PLEXUS SHIRAZ, GRENACHE, MOURVEDRE BAROSSA VALLEY, SOUTH AUSTRALIA	100
2015 BLEASDALE IRONDUKE MARGARET RIVER, WESTERN AUSTRALIA	170
2010 THE OCTAVIUS OLD VINE SHIRAZ BAROSSA VALLEY, SOUTH AUSTRALIA	245

CHAMPAGNE

NV MOËT & CHANDON 'BRUT IMPÉRIAL'	28 / 160 LVMH
NV TAITTINGER 'BRUT RÉSERVE'	165
NV MUMM 'CORDON ROUGE'	180
NV VEUVE CLICQUOT	180
NV AGRAPART 'TERROIRS BLANC DE BLANCS'	190
NV PERRIER-JOUËT 'GRAND BRUT'	190
NV BOLLINGER 'SPECIAL CUVÉE'	220
NV RUINART BLANC DE BLANCS	220
NV BILLECART - SALMON ROSÉ	260
MV KRUG GRANDE CUVÉE	460
2002 DOM RUINART	460
2006 DOM PÉRIGNON LUMINOUS	475
2000 TAITTINGER COMTES DE CHAMPAGNE	510
2006 2006 LOUIS ROEDERER 'CRISTAL'	520

CHAMPAGNE MAGNUMS & JÉROBOAMS

NV MOËT & CHANDON 'BRUT IMPÉRIAL' (1.5L)	320	LVMH
NV VEUVE CLICQUOT (1.5L)	350	LVMH
1997 SALON LE MESNIL (1.5L)	1800	
NV POL ROGER JEROBOAM (3L)	950	

SPARKLING

2012 CHANDON VINTAGE BRUT YARRA VALLEY, VICTORIA	16 / 80
NV CHANDON ROSÉ YARRA VALLEY, VICTORIA	16 / 80
CORTE GIARA PROSECCO VENETO, ITALY	15 / 80
NV JANSZ TASMANIA	85

ROSÉ

2016 ROGERS & RUFUS ROSÉ GRENACHE KING VALLEY, VICTORIA	65
2016 CHATEAU LA GORDONNE ROSÉ PROVENCE, FRANCE	14 / 70

BEER & CIDER

BOAG'S LIGHT (AUSTRALIA)	9.5
JAMES SQUIRE PALE (AUSTRALIA)	11.5
HEINEKEN (HOLLAND)	11.5
LITTLE CREATURES PALE (AUSTRALIA)	11.5
WHITE RABBIT DARK ALE (AUSTRALIA)	11.5
KIRIN APPLE CIDER (JAPAN)	11.5
PERONI (ITALY)	12

SINGLE MALT

GLENLIVET FOUNDER'S RESERVE YRS (SPEYSIDE)	12
THE BALVENIE DOUBLE WOOD 12YRS (SPEYSIDE)	13
ARDBEG 10 YRS (ISLAY)	13
GLENMORANGIE 10 YRS (HIGHLANDS)	12
GLENMORANGIE QUINTA RUBAN (HIGHLANDS)	13
HIGHLAND PARK 12 YRS (ISLES)	13
TALISKER 10 YRS (ISLES)	14
AUCHENTOSHAN THREE WOOD (LOWLANDS)	14
GLENLIVET 15YRS (SPEYSIDE)	14
LAPHROAIG 10 YRS (ISLAY)	14
OBAN 14 YRS (HIGHLANDS)	16
GLENFIDDICH 15 YRS (SPEYSIDE)	16
GLENROTHES 1995 (SPEYSIDE)	16
CAOL ILA 12 YRS (ISLAY)	18
LAGAVULIN 16 YRS (ISLAY)	18
SCAPA 16 YRS (ISLES)	19
GLENMORANGIE 18 YRS (HIGHLANDS)	20
GLENFIDDICH 18 YRS (SPEYSIDE)	21
BOWMORE 18 YRS (ISLAY)	22
BUNNAHBHAIN 18 YRS (ISLAY)	23
DALMORE 18 YRS (HIGHLANDS)	24
BRUICHLADDICH OCTOMORE 7.1.5 (ISLAY)	25
CAOL ILA DISTILLERS EDITION (ISLAY)	27
GLENMORANGIE SIGNET (HIGHLANDS)	28
THE BALVENIE 21 YRS (SPEYSIDE)	28
BUNNAHBHAIN 25 YRS (ISLAY)	45
CAOL ILA 30 YRS (ISLAY)	145

BLENDED WHISKY

CHIVAS REGAL 12 YRS (SCOTLAND)	11
MONKEY SHOULDER (SCOTLAND)	11
JOHNNIE WALKER GOLD (SCOTLAND)	16
CHIVAS REGAL 18 YRS (SCOTLAND)	18
JOHNNIE WALKER BLUE (SCOTLAND)	40
CHIVAS ROYAL SALUTE 25 YRS (SCOTLAND)	66

AMERICAN WHISKEY

BULLEIT (KENTUCKY)	11
MAKER'S MARK (KENTUCKY)	12
GENTLEMAN JACK (TENNESSEE)	12
BULLEIT RYE (KENTUCKY)	12
WOODFORD RESERVE (KENTUCKY)	12
EAGLE RARE (KENTUCKY)	13
JAMES E. PEPPER 1776 RYE (KENTUCKY)	13
WILD TURKEY RARE BREED (KENTUCKY)	13
RITTENHOUSE STRAIGHT RYE (KENTUCKY)	14
JAMES E. PEPPER 1776 BOURBON (KENTUCKY)	14
SAZERAC RYE (KENTUCKY)	14
MAKER'S 46 (KENTUCKY)	14
BOOKER'S (KENTUCKY)	16
JACK DANIEL'S SINGLE BARREL (TENNESSEE)	16
BIB & TUCKER (KENTUCKY)	19
JACK DANIEL'S UNAGED RYE (TENNESSEE)	20
WILLET SINGLE BARREL (KENTUCKY)	23
THOMAS H. HANDY SAZERAC RYE (KENTUCKY)	36

IRISH WHISKEY

JAMESON'S SELECT RESERVE (IRELAND)	12
CONNEMARA 12 YRS PEATED (IRELAND)	26
REDBREAST 12 YRS (IRELAND)	28
MIDLETON VERY RARE 2011(IRELAND)	38

WORLD WHISKY

CANADIAN CLUB 12YRS (CANADA)	12
STARWARD (AUSTRALIA)	15
KAVLAN SOLIST (TAIWAN)	29

JAPANESE WHISKY

NIKKA FROM THE BARREL	18
NIKKA MIYAGIKO	18
YAMAZAKI DISTILLERS RESERVE	20
HUKUSHU DISTILLERS RESERVE	20
NIKKA ALL MALT	21
YAMAZAKI 12YRS	25
HUKUSHU 12YRS	25
HIBIKI HARMONY	27
HIBIKI 30 YEARS OLD	600



VODKA

ABSOLUT (SWEDEN)	11
ABSOLUT CITROEN (SWEDEN)	12
ZUBROWKA (POLAND)	12
FAIR QUINOA (FRANCE)	13
BELVEDERE (POLAND)	13
ABSOLUT ELYX (SWEDEN)	14
GREY GOOSE (FRANCE)	14
CIROC (FRANCE)	14
BELUGA GOLD LINE (RUSSIA)	21

GIN

BEEFEATER (ENGLAND)	11
BROKER'S (ENGLAND)	11
HAYMAN'S OLD TOM (ENGLAND)	11
PLYMOUTH (ENGLAND)	12
BEEFEATER 24 (ENGLAND)	13
NO.3 (HOLLAND)	13
ARCHIE ROSE (AUSTRALIA)	13
IRONBARK WATTLE/SEED (AUSTRALIA)	13
STAR OF BOMBAY (ENGLAND)	13
TANQUERAY NO. TEN (SCOTLAND)	13
HENDRICK'S (SCOTLAND)	14
PORTOBELLO ROAD (ENGLAND)	14
MARTIN MILLER'S (ENGLAND)	15
GIN MARE (SPAIN)	15
WEST WINDS THE CUTLASS (AUSTRALIA)	15
JUNIPERO (USA)	17

RUM / RHUM

HAVANA CLUB ANEJO 3 YRS (CUBA)	11
HAVANA CLUB ANEJO ESPECIAL (CUBA)	12
APPLETON RESERVE BLEND (JAMAICA)	12
CHAIRMAN'S RESERVE SPICED RUM (ST. LUCIA)	12
SAGATIBA CACHACA PURA (BRAZIL)	12
GO/LING'S (BARBADOS)	12
ENGLISH HARBOR 5 YRS (ANTIGUA)	12
CARGO CULT SPICED RUM (SOUTH PACIFIC)	12.5
PUS/SER'S (BRITISH VIRGIN ISLANDS)	13
MATU/ALEM GRAN RESERVA 15 YRS	13
LA MUANY RHUM AGRICOLE (MARTINIQUE)	14
MOUNT GAY XO (BARBADOS)	15
DICTADOR 12 YRS (COLOMBIA)	15
DIPLOMATICO RESERVA EXCLUSIVA 12 YRS (VENEZUELA)	16
ZACAPA 23 (GUATEMALA)	17
EL DORADO 12 YRS (GUYANA)	17
ANGOSTURA 1824 (TRINIDAD)	20
EL DORADO 21YRS (GUYANA)	24
APPLETON 21YRS (JAMAICA)	27
DIPLOMATICO AMBASSADOR (VENEZUELA)	32
ZACAPA XO (GUATEMALA)	35



TEQUILA

OLMECA REPOSADO (JALISCO)	11
OLMECA ALTOS (LOS ALTOS)	11
CORALILLO JOVEN MEZCAL	12
HERRADURRA PLATA (AMATITAN)	13
DON JULIO BLANCO (ATOTONILCO EL ALTO)	14
HERRADURRA REPOSADO (AMATITAN)	15
HACIENDA DEL CHIHUAHUA REPOSADO	15
PATRÓN XO CAFÉ(JALISCO)	15
HERRADURRA ANEJO(AMATITAN)	16
DON JULIO REPOSADO (ATONILCO EL ALTO)	16
ILEGAL MEZCAL (TLACOLULA)	17
ARETTE REPOSADO SUAVE	20
FORTALEZA BLANCO	20
DON JULIO 1942 (ATOTONILCO EL ALTO)	32

COGNAC & BRANDY

MARTEL VS (FRANCE)	11
SANTIAGO QUEIROLO QUEBRANTA – PLUM PISCO (PERU)	11
BAS ARMAGNAC DELORD VSOP (FRANCE)	13
ROGER GROULT 3 YRS PAYS D'AUGE CALVADOS (FRANCE)	13
KIRSCH VIEUX CHERRY BRANDY (FRANCE)	14
MARTEL VSOP (FRANCE)	14
LAIRD'S STRAIGHT APPLE BRANDY (USA)	15
MARTELL CORDON BLEU MARTELL XO (FRANCE)	32
MARTELL XO (FRANCE)	32
HENNESSY PARADIS EXTRA (FRANCE)	70
DOMAINE BOINGNERE/ 1981 FOLLE BLANCHE (FRANCE)	70
REMY MARTIN LOUIS XIII (FRANCE)	230
HENNESSY RICHARD (FRANCE)	230

FORTIFIED

MCWILLIAM'S HANWOOD 12 YRS (AUSTRALIA)	10
TIO PEPE FINO SHERRY (SPAIN)	10
LUSTAU SAN EMILIO PEDRO XIMENEZ (SPAIN)	14
CHAMBERS' 'GRAND RUTHERGLEN' MUSCAT (AUSTRALIA)	20
PENFOLD'S GRANDFATHER (AUSTRALIA)	20

APERITIF & LIQUEURS

KAHLUA (MEXICO)	10
MALIBU (BARBADOS)	10
APEROL (ITALY)	10
DUBONNET (FRANCE)	10
NOILLY PRAT (FRANCE)	10
PUNT E MES (ITALY)	10
RICARD (FRANCE)	11
PERNOD (FRANCE)	11
CAMPARI (ITALY)	11
PIMM'S NO. 1 CUP (ENGLAND)	11
CARPANO ANTICA FORMULA (ITALY)	11
PICON (ITALY)	11
LILLET BLANC (FRANCE)	11
CHARTREU/E YELLOW	15
CHARTREU/E GREEN	15

AMARI

CYNAR (ITALY)	10
AVERNA (ITALY)	10
AMARO MONTENEGRO (ITALY)	10
FERNET BRANCA (ITALY)	12
AMARO ANGOSTURA (TRINIDAD)	12

LIGHT MEALS

POTATO SHOESTRING WITH PARMESAN CHEESE AND BUCKET OF BLACK TRUFFLE MAYO (NF, VG)	17
SPICY MIXED NUTS (GF, DF, VEGAN)	10
MARINATED WARM OLIVES (GF, DF, NF, VEGAN)	10
FRESHLY SHUCKED SYDNEY ROCK OYSTER WITH MIGNONETTE DRESSING OR CUCUMBER AND MINT DRESSING (GF, DF, NF)	5 EACH
KOREAN FRIED CHICKEN BITE WITH FRENCH FRIES AND SWEET & SPICY SAUCE (DF, CONTAIN NUT IN THE SAUCE)	16
HOMEMADE SALMON FISH CAKES (2PIECES) WITH DILL MAYONNAISE	15
WAGYU BEEF SLIDER WITH AGED CHEDDAR AND BACON	8 EACH
GRILLED HALLOUMI AND FALAFEL SLIDER WITH AVOCADO AND SPINACH SPREAD	8 EACH
CLUB SANDWICH, GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO AND FRIED EGG, MAYONNAISE SERVED WITH FRENCH FRIES AND CONDIMENT/S WITH YOUR CHOICE OF BREAD (WHITE, MULTIGRAIN OR RYE) (CONTAINS PORK)	29

ALL CREDIT CARD PAYMENTS WILL INCUR A 1.5% PROCESSING FEE.

A DISCRETIONARY SERVICE CHARGE OF 10% APPLIES TO TRAY SERVICES

T O S H A R E

CHICKEN QUESADILLA, PEPPER JACK,
CHIPOTLE MAYONNAISE WITH GUACAMOLE,
SALSA AND SOUR CREAM 28

(NF)

ANTIPASTO PLATTER WITH SELECTION OF CHAR
GRILLED VEGETABLES, FALAFEL, HUMMUS, MINTED
LABNEH AND PITA BREAD 32

(NF, VG)

ARTISAN CHEESE BOARD 35

(NF, VG)

CURED MEAT PLANCHA WITH CHORIZO
PAMPLONA 45, FUET ANISE, SALCHI BASQUE,
LONGANIZA OSCUR AND AIR DRIED BEEF SERVED
WITH PIPPARAS, CORNICHONS AND TOASTED
SOURDOUGH BREAD 36

P I Z Z A S

CHERRY TOMATOES, BOCCONCINI AND BASIL 24
(VG)

PROSCIUTTO, OLIVES, MUSHROOMS, RED ONIONS, ROCKET
AND PARMESAN CHEESE 27

PRAWN, CHILLI, SCAMORZA CHEESE, BLACK OLIVES AND
ROASTED CAPSICUM 28

~ALL FOOD ITEMS AVAILABLE BETWEEN 4PM AND 9PM~
PLEASE ALLOW 20 MINUTES FOR HOT FOOD ITEMS



zeta

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and beverage received via our zeta tray service.*