



## Cocktails at ZedBar

We offer a selection of classics, house originals, a couple of borrowed and a couple of twisted classics to suit every taste and occasion.

We strive to serve the finest drinks in the region and ask you to be mindful that these drinks can take a few minutes. But remember, good things take time.

## Apple Crumble Martini

15

vanilla vodka, crème de cacao, fresh apple & house made cinnamon foam.

Indulge your taste buds with this delicious cocktail inspired by the classic apple crumble dessert. The combination of fresh apple, vanilla vodka and crème de cacao topped with our house made cinnamon foam and crushed shortbread. Close your eyes and you'll feel like you're actually digging into a piece of the delicious dessert, the way mum makes it.

## Scorched Amaretto and Fig Sour

16

disaronno, fresh lemon juice, sugar syrup, fig jam & egg white.

A subtle twist on the popular Amaretto Sour, this cocktail will leave you wanting more! Disaronno is complemented by the sweet and inviting flavor of fig, perfectly balanced out with fresh lemon juice and sugar syrup. A dash of bitters is added to give this sweet and delicious drink a sharp twist.

## Berry Caprioska

15

raspberry vodka, fresh lime & strawberries, house made blueberry & sugar syrups.

An explosion of flavor comes from this classic with a difference! Fresh strawberries and house made blueberry syrup come together with lime, sugar and Absolut Raspberry to create the perfect spring/summer drink. You won't be able to stop at just one, taste it to believe it!

## Lemon Meringue Pie

14

lemon infused vodka, vanilla liqueur & fresh lemon juice.

Just like the dessert of the same name this cocktail will not disappoint. The flavours of citrus vodka, lemon juice and Liquor 43 create a tart yet delicious base. Topped with a sweet and creamy meringue made on the spot and grated lemon zest.





## Silver Fox

14

bombay sapphire gin, earl grey tea, fresh lemon, elderflower & sugar syrup.

For all the lovers of tea this drink is the perfect way to chill out in the afternoon sun. This super refreshing creation was put together by one of Zed's own talented bartenders. Earl Grey Tea, Bombay Sapphire Gin with hints of lemon and elderflower make the perfect match to give you the ultimate summer cocktail experience. The finishing touch of a flamed lemon zest adds the perfect amount of flavor and aroma.

## Summer Passion

14

grapefruit infused vodka, passionfruit pulp & syrup, elderflower, ruby red grapefruit juice & pineapple juice.

As you sip this delightful drink you'll be reminded of one of your childhood favourites, the Frosty Fruit. Grapefruit vodka, passionfruit, elderflower and pineapple allow you to reminisce of hot summer days. Served straight up in a chilled martini glass.

## Chambord & Vanilla Sour

14

black raspberry liqueur, vanilla liqueur, fresh lemon juice, sugar syrup & egg white

Brought to you from Linus Schaxmann an ambassador for Brown Forman who has perfected the tantalising flavours that will intrigue you until the very last sip...


The sweet tastes of black raspberry and vanilla liqueurs mixed with fresh lemon juice as the sour ingredient and balanced out with sugar.

## Mojito

16

white rum, fresh lime juice, fresh mint, sugar syrup & soda

This iconic Cuban tippie has been a global phenomenon and has helped revitalise the popularity for classical cocktails. The combination of sweetness, refreshing lime and mint flavours compliment the potent kick of Bacardi Superior rum. Served tall, there is no doubt there will be plenty of these enjoyed worldwide this summer.



## Curaçao Punch

17

curaçao, jamaican rum, vanilla liqueur,  
house made raspberry syrup and fresh lime juice

A slight variation on this classic punch from 1882. This recipe calls for Grand Marnier, Jamaican rum, vanilla liqueur, house made raspberry syrup and lime juice. Shaken and served over crushed ice. It's not the easiest cocktail to pronounce, but it's definitely worth the word stumble to taste this delicious drink.

## Zed Amigo

16

tequila, pomegranate liqueur, fresh lime juice & agave syrup

Go south of the border and get acquainted with this marriage made in heaven. Herradura Reposado tequila, Pama pomegranate liqueur, agave syrup and fresh lime shaken and served over fresh ice with a pink murray river salt rim. For those who like their drinks fresh and tart.

## Scottish Cucumber

15

hendricks gin, cointreau, elderflower liqueur,  
lime juice & fresh cucumber

This mouth-watering cocktail will leave you fully refreshed. Muddled cucumber, top shelf Hendricks gin, with subtle flavours of Cointreau and elderflower liqueur, served straight up. What a masterpiece!

## The 350

15

golden rum, fresh lime juice, house made strawberry &  
rhubarb syrup, white chocolate & hazelnut foam

A strawberry daiquiri with a big, big difference. Using our house made strawberry and rhubarb syrup shaken with Havana Club Especial aged rum and fresh lime juice all topped with white chocolate & hazelnut foam, this is one hell of a show stopper.





## Long Island Iced Tea 18

white rum, tequila, gin, vodka, orange liqueur, coke, fresh lemon & orange juice

This classic cocktail popped up in either in the 1920's or the 1970's depending on your source. It has many variations. Our recipe features Bacardi Superior rum, Bombay Sapphire gin, Belvedere vodka, Cointreau and Herradura tequila, all built over ice with a splash of lemon juice, a squeeze of orange and a dash of coke. It's big, bad and tasty!

## Sapphire Cilantro 16

gin, vanilla vodka, chambord, fresh lime juice, white chocolate syrup, strawberries & cilantro

This drink was originally created in 1999 by Wayne Collins for Bombay Sapphire. A truly sensational drink with complex flavours; It combines fresh strawberries, cilantro and Bombay Sapphire gin with Absolut vanilla vodka, Chambord and a hint of white chocolate. Perfectly balanced, shaken and served straight up.

## Red Corvette 16


melon liqueur, strawberry liqueur, hazelnut liqueur, strawberries & grenadine

This strawberry based cocktail is for one with a sweet tooth. Midori, Frangelico, Rubis strawberry liqueur with fresh strawberries and a good hit of grenadine all blended with ice, this is one that will get your heart racing.

## Midnight Passion 15

bacardi rum, passionfruit syrup, lime juice & sugar syrup

Based on the classic Cuban Daquari, our twist is a refreshing blend of light havana rum, fresh passionfruit & lime, balanced with sugar. It will leave you craving more!



## Cosmopolitan

15

lime vodka, orange liqueur, cranberry juice,  
fresh lime juice & sugar syrup

This famous cocktail made popular by the hit TV show *Sex & the City* is always a favourite. Using infused Finlandia Lime Vodka, Cointreau with fresh lime juice and cranberry juice. Flamed with an orange zest to bring out the flavours.

## Japanese Slipper

16

melon liqueur, orange liqueur and fresh lemon juice

The Japanese Slipper doesn't really have much to do with Japan or slippers. A subtle blend of Midori melon liqueur with Cointreau and lemon juice, the Slipper mixes sweet and tart flavors for a perfect before-dinner drink. This lovely little cocktail came into being in 1984 at the famous Mietta's Restaurant in Melbourne, created by drink-mixing genius Jean-Paul Bourguignon.

## Margarita

16

tequila, orange liqueur and fresh lime juice

There is no solid proof of who invented the Margarita and there are several different accounts to it's origins. In 1945 Jose Cuervo was running ad campaigns for the margarita with the slogan, "Margarita: It's more than a girl's name." This is now one of the most popular cocktails in the world. Herradura Blanco tequila, Cointreau and fresh lime juice served on the rocks, straight up or blended; sweet or sour; with or without a salt rim, the choice is yours.

## Whiskey Sour

16

irish whiskey, fresh lemon juice, sugar syrup & angostura bitters

The whiskey sour has a long, lovely history. It is one of the original drinks in the iconic Jerry Thomas' *Bartender's Guide* from 1862. The whiskey sour is the granddad of the Family Sour – mixed drinks that have a base liquor, lemon or lime juice, and a sweetener. This balance of sweet and sour should sound familiar, many modern, more popular drinks are based on it.





## Martini

gin & dry vermouth

from 17

No drink has inspired more debate than the Martini. Shaken or stirred? Vodka or gin? Olive or twist? Our house Martini consists of a good hit of South Gin a touch of Nolly Pratt dry vermouth stirred to perfection and sprayed with a lemon zest. But hey, the beauty of the Martini is that the choice is all yours.

## Espresso Martini

espresso, vanilla vodka, coffee liqueur & Liqor 43

16

This one is created for the coffee lovers.

The exact history of the Espresso Martini is not definite but one theory suggests the drink was first created by cocktail guru Dick Bradsel in 1984. According to the London bartender, a famous model came into Fred's Bar, and crassly asked him to make her a drink that would "wake me up, and then f\*\*\* me up" and Dick's subsequent creation was the first espresso martini. He initially called it 'The Stimulant'. Using a double shot of Merlo espresso, Absolut vanilla vodka, Kahlua and Liqor 43, shaken ice cold and perfectly layered into a martini glass.


Beware this cocktail is ridiculously addictive!

## Old Fashioned

bourbon, sugar & bitters

17

This drink was first published in 1895, however we believe that the drink was actually created a long time before this and was originally called a Whiskey Cocktail. Over time this simply became an "Old-Fashioned." Fine Woodford Reserve bourbon with a touch of sugar and rounded with a dash of Angostura bitters all stirred to perfection. Served over a large block of ice with an orange zest.



## Manhattan

17

bourbon, canadian whiskey, sweet vermouth,  
angostura & orange bitters

This one is the probably the most famous and enduring of all classics, enjoyed by many in literature and film. Stylish and elegant, this quintessential New York cocktail screams class. Vermouth entered the mixed drink equation sometime in the 1870's, drastically changing things for generations to come. The original Manhattan was made at the Manhattan Club in, yes, Manhattan. Its first mention was in the 1870's, its first recipe in 1884, and the closest recipe to what we use today appeared in 1892. A good measure of Woodford Reserve bourbon, Canadian Club whiskey and a measure of sweet vermouth with a dash of Angostura and orange bitters stirred well and served straight up with a maraschino cherry dropped in the middle.

## Mai Tai

18

dark rum, aged rum, orange liqueur, fresh lime juice &  
almond syrup

This classic is our representative of the Tiki era, created by the Tiki culture visionary Victor 'Trader Vic' Bergeron. The sublime combination of rum, orange curacao, orgeat, sugar and fresh lime juice is best described by the man himself - "I stuck in a branch of fresh mint and gave two of them to Ham and Carrie Guild, friends from Tahiti, who were there that night. Carrie took one sip and said, "Mai Tai - Roa Ae". In Tahitian this means "Out of This World - The Best". Well, that was that. I named the drink "Mai Tai"".







# Zed Mocktails

## Orange Passion 8

Passionfruit & vanilla syrups, fresh orange chunks, grapefruit & orange juice.

Shaken with ice, served straight up in a martini glass with an orange wedge.

## Sour Puss 8

Lemon, lime & orange juice, grenadine, egg white & sugar syrup.

Shaken with ice, served straight up in a martini glass.

## Melonade 8

Watermelon & white chocolate syrups, apple & lime juice, lemonade.

Shaken with ice, served in a hurricane glass over ice & finished off with a maraschino cherry.

## Choco-licious 8


Half & Half, chocolate, caramel, white chocolate & honey syrup.

Blended with Ice, served in a hurricane glass & topped with grated chocolate.

## Ginger Ninja 8

Mint, apple juice, ginger beer, fresh lime juice & sugar syrup.

Shaken and served over ice in a tall glass & a mint sprig.





# ZedBar Wine List

Here at ZedBar we have an extensive wine list with Local, National and Imported wines available.

# Sparkling Wines

Stony Peak Brut, Grampians, VIC 6.5 / 25  
A bright vivacious bubbles, with a dry crisp finish.

Calabria Prosecco, Veneto, Italy 8.0 / 33  
Upfront flavours of pear and crisp apple with a soft, creamy finish.

Cofield Sparkling Chardonnay Pinot Noir, Rutherglen, VIC 8.4 / 38  
Soft citrus notes with a lychee and honeycombe finish.

**Veuve Cliquot, NV, Champagne, France 115**  
The strength of this golden-yellow wine is immediately pleasing to the nose while its complexity explodes on the palate.

**Mumm Cordon Rouge, NV, Champagne, France 85**  
Freshness bursts onto the palate. Perfect balance combines with round, ample vinosity; complex aromas of fresh fruit and caramel prolong the intensity before blossoming into a wonderfully round finish.

Mount Prior Sparkling Shiraz Durif NV, Rutherglen, VIC 47  
A complex sparkling red with dark chocolate overtones and a pleasant mellow finish.





# White Wine

Stony Peak Semillon Sauvignon Blanc, Grampians, VIC 6.5 / 26  
Lemongrass and pear make this wine truly magnificent

Angel Cove Sauvignon Blanc, Marlborough, NZ 8.0 / 33  
Abundant flavours of passionfruit and zested lemon with huge floral aromas. Clean and zesty

Brown Brothers Sauvignon Blanc, Milawa, VIC 8.5 / 38  
This wine is the king of the seafood accompaniment. Passion fruit & hints of vanillin.

Gapsted Chardonnay, Alpine Region, VIC 8.5 / 40  
Butter, spice & everything nice. Rich & full bodied.

Sam Miranda Chardonnay, King Valley, VIC 8.8 / 43  
Pale straw hues, with a delicate balance of stone fruit and sorbet flavours.

Brown Brothers Moscato 2012, Milawa, VIC 7.6 / 31  
A light sweet wine with lovely characters of grape & vanilla.

Chrismont Reisling, King Valley, VIC 8.0 / 32  
A fresh crisp Reisling, with a floral palate and a distinctive acidity.

Pfeiffer Pinot Grigio, Rutherglen, VIC 8.0 / 34  
Honey dew melon & lime. This high achiever is fun & vibrant.



# Red Wine

Stony Peak Shiraz Cabernet Sauvignon, Gampians, VIC 6.5 / 26  
A rich fruity blend with soft tannins and a nice flavour.

Hidden Story Cabernet Sauvignon Alpine Valley VIC 7.2 / 29  
Beauty queen in work boots is the best way to describe this wine.  
Lifted aromas of boysenberry and dark cherry.  
A robust wine with a soft finish.

Brown Brothers Shiraz, Milawa, VIC 7.8 / 35  
A full flavoured red with blackberry and red velvet notes.  
Wonderful and floral on the nose

Cofields Footsteps Shiraz, Rutherglen, VIC 8.5 / 39  
A definite bottle purchase, One glass is not enough.  
Rich ripe berry flavours with lovely soft tannins.

Tobacco Road Pinot Noir, Alpine Valley, VIC 7.5 / 30  
A lighter, cool climate style.  
A very approachable wine with black cherry, truffle aromas  
& a light french oak providing flavours of vanilla & spice.

Pizzini Merlot, King Valley, VIC 8.7 / 41  
Flavours of mulberry & blood plum.  
A rich aroma of colony hide leather & total luxury.

