

THE
•••
TERNARY BAR

SUMMER 2025

WELCOME TO THE TERNARY BAR

Welcome to The Ternary Bar, where sophistication meets comfort in a vibrant atmosphere! Our cocktail + wine bar is a haven for connoisseurs + casual sippers alike, offering an exquisite selection of cocktails + a curated wine list from around the globe. Our bartenders are dedicated to crafting their own signature drinks with the finest ingredients, guiding you through our diverse wine offerings + ensuring the perfect pairing for every palate. Whether you're here for a night out with friends, a romantic date, or a relaxing evening after a long day, The Ternary Bar invites you to unwind + indulge. Cheers!

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BEER, CIDER GINGER BEER + SELTZER

ON TAP

Heineken Lager, Netherlands | s12 | p14

Hahn Super Dry Lager, NSW | s12 | p14

Stone + Wood Pacific Ale, NSW | s13 | p15

James Squire 150 Lashes Pale Ale, NSW | s12 | p14

Guinness Draught, Ireland | p14

Pipsqueak Apple Cider, WA | s12 | p14

Wavee Blood Orange + Mandarin Hard Seltzer, NSW | s12 | p14

BOTTLE + CAN

Byron Bay Brewery Lager, NSW | b10

Kirin Ichiban, Japan | b10

Lord Nelson 'Three Sheets' Pale Ale, NSW | c10

Fixation IPA, VIC | c10

Hahn Super Dry Gluten Free Lager, NSW | b10

Lord Nelson 'Old Admiral' Dark Ale, NSW | b10

White Rabbit Dark Ale, VIC | b10

Hahn Super Dry 3.5%, NSW | c10

James Boags Premium Light Lager, TAS | b10

Little Dragon Alcoholic Ginger Beer, NSW | c10

Barossa Cider Co Squashed Pear Cider, SA | c10

Heineken Lager 0.0 (Alcohol Free), Netherlands | b9

Guinness 0.0, Ireland | c10

(s) schooner (p) pint (b) bottle (c) can

10% surcharge on weekends + public holiday | 1.4% credit card surcharge

FOOD

AVAILABLE FROM 10:30 - 22:00

TO SHARE

Mixed Nuts (v) 7

Marinated Olives (gf,v) 9

Natural Oysters | half dozen 35 | dozen 65 (gf)

Garlic + Herb Panini 10

Chips Tossed in sea salt w aioli (gfr,v) 10

Sweet Potato Wedges w ranch sauce (v) 11

Pumpkin + Baby Spinach Arancini w basil pesto (v) 18

Crispy Pork Belly Sliders w chilli honey 23

Japanese Fried Chicken Karaage w sriracha mayonnaise 21

Korean Gouchujang Prawns 22

Salt + Pepper Calamari w soy + chilli sauce (gfr) 22

Malaysian Spiced Satay Chicken 26

Tandoori Salmon Skewers w spiced potato, mint + coriander yoghurt (gfr) 27

Oven Baked Brie w Manuka honey + toasted sourdough (v) 24

Trio of Australian Cheese w quince + crackers (gfr) 25

PIZZA

Margherita, tomato base, mozzarella cheese + fresh basil 25

Tandoori Chicken w mixed capsicum, Spanish onion + mint yoghurt 26

Sliced Prosciutto w wild rocket + parmesan 26

Pepperoni, tomato base, mozzarella cheese 26

Gluten Free Pizza Base 3

Our menu + kitchen contains multiple allergens + foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements.

However, due to the shared production + serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

MAIN

Battered Fish + Chips w dill mayonnaise 27

Steak Sandwich on Ciabatta w caramelised onion, rocket,
whole mustard mayonnaise + chips (gfr) 29

Wagyu Beef Burger on a Milk Bun w swiss cheese, pickles, lettuce,
burger sauce + chips (gfr) 27, add bacon 29
substitute w veggie patty 27

Southern Style Chicken Burger w gherkins, sriracha mayonnaise, cheese
+ chips 27, add bacon 29
substitute w veggie patty 27

Prawn + Marie Rose Open Sandwich w avocado on sourdough (gfr) 24

The Ternary Beef Nachos w guacamole + sour cream 26

Buratta Cheese Salad w tuscan salad of tomatoes (v,gfr) 23

Salad of Moroccan cous cous 23
+ avocado 6, + chicken 8, + haloumi cheese 10, + prawns (6pcs) 12

Roast Pumpkin + Cauliflower Salad w Mint Yoghurt 23
+ avocado 6, + chicken 8, + haloumi cheese 10, + prawns (6pcs) 12

SIDES

Steamed Seasonal Vegetables (v,gf) 10

Steamed Rice (v,gf) 5

Mixed Leaf Salad w house dressing (v,gf) 10

TO FINISH

Chocolate Delight w chocolate meringue, chocolate biscuit + raspberries 20

Lychee Crème Brulee w coconut ice-cream (gfr) 20

Red Velvet Coconut Dome w apricot + strawberry compote (vgn, gf) 20

FEATURE WINERY

PAXTON

McLAREN VALE

Established in 1979, Paxton is a family-owned vineyard in McLaren Vale, celebrated as a leader in sustainable, organic, and biodynamic winemaking. Certified since 2011, Paxton's estate vineyards hold both organic and Sustainable Winegrowing Australia certifications, ensuring every bottle reflects a deep respect for the land.

Founder David Paxton, one of Australia's most respected viticulturists, and his son Ben craft wines with minimal intervention, using biodynamic practices tailored to each vineyard site. The result is pure, expressive wines of exceptional quality, shaped by over four decades of innovation and care.

From lightweight bottles and recycled labels to minimal preservatives, Paxton's ethos is clear: world-class wines created with environmental stewardship at their core.



#theternary | www.theternary.com.au | @theternary

PAXTON PINOT GRIS 2025

b 69 | g 14

A zesty palate reminiscent of grapefruit sorbet framing a soft viscosity through the mid-palate. Grapefruit comes to play with rindy texture completing the lively finish.

PAXTON QUEEN OF THE HIVE SHIRAZ MATARO b 69 | g 14

Lively and complex, this full-bodied wine balances vibrant red fruit with refreshing acidity and silky, well-integrated tannins for a smooth, elegant mouthfeel.

PAXTON SANGIOVESE 2024

b 75 | g 15

Dried oregano and native pepperberry complement the super smooth chalky, ethereal tannins. A featherlight touch of oak and hints of rhubarb complete the finish.

PAXTON GRENACHE 2024

b 75 | g 15

A lush core of vibrant red fruit with a fairy dust sprinkle of tannin gently drifts down the sides, adding structure without weight, carrying through to a long finish that lands like a loving embrace.

PAXTON QUANDONG FARM SHIRAZ 2023

b 80 | g 16

Bright and focused with plenty of drive. There's an immediate juicy lift, but the wine quickly reveals its depth – dark fruit, spice, and a gentle, earthy pull.

PAXTON QUANDONG FARM SHIRAZ 2015

b 110

Remarkable intensity, complex texture, concentrated red & black fruit, warm spice, some chocolate, savoury edge, silky tannins and fine on the finish.



10% surcharge on weekends + public holiday | 1.4% credit card surcharge

CHAMPAGNE, SPARKLING WHITE WINE + ROSE

SOMETHING SPARKLING



| | |
|---|----------|
| NV Taittinger Brut Prestige Champagne Reims, France | 135 25 |
| NV Arras Blanc de Blanc Method Traditional, TAS | 85 18 |
| NV Dal Zotto Pucino Prosecco King Valley, VIC | 65 13 |
| NV Soumah Brachetto, Moscato Style, Yarra Valley, VIC | 65 13 |

JUST CHILLIN

| | |
|---|---------|
| 2024 Mitchell 'Watervale' Riesling Clare Valley, SA | 75 15 |
| 2024 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA | 72 15 |
| 2024 Catalina Sounds Sauvignon Blanc Marlborough, NZ | 68 14 |
| 2023 De Beaupaire 'Billet Doux' SSB Rylestone, NSW | 68 14 |
| 2023 Pepper Tree 'Venetor' Semillon Hunter Valley, NSW | 70 15 |
| 2025 Paxton Pinot Gris McLaren Vale, SA | 69 14 |
| 2024 Cloud Street Pinot Grigio, VIC | 68 14 |
| 2024 Chateau Tanunda 'Single Vineyard' Chardonnay Eden Valley, SA | 72 15 |
| 2023 Wirra Wirra 'Yandra Vineyard' Chardonnay Adelaide Hills, SA | 95 18 |
| 2024 Arc du Soleil Grenache Rose Sable de Camargue, France | 72 15 |
| 2023 Port Philip Estate 'Salasso' Pinot Noir Rose Mornington Peninsula, VIC | 72 15 |

RED WINE, DESSERT WINE + FORTIFIED

WARM IT UP



| | |
|---|---------|
| 2024 Philip Shaw 'Wire Walker' Pinot Noir Orange, NSW | 68 14 |
| 2022 Fromm Pinot Noir Marlborough, NZ | 90 18 |
| 2024 Paxton Grenache McLaren Vale, SA | 75 15 |
| 2024 Paxton Sangiovese McLaren Vale, SA | 75 15 |

SOMETHING SERIOUS

| | |
|--|---------|
| 2022 Paxton 'Quandong Farm' Shiraz McLaren Vale, SA | 80 16 |
| 2024 Philip Shaw 'The Idiot' Shiraz Orange, NSW | 68 14 |
| 2022 Bleasdale Second Innings Malbec Langhorne Creek, SA | 68 15 |
| 2020 Handpicked Regional Series Merlot Yarra Valley, SA | 68 14 |
| 2024 Paxton 'Queen of the Hive' Red Blend McLaren Vale, SA | 69 14 |
| 2021 Lenton Brae Cabernet Sauvignon Margaret River, WA | 75 15 |

FROM THE CELLAR

| | |
|--|-----|
| 2016 Paxton Museum 'Quandong Farm' Shiraz McLaren Vale, SA | 110 |
|--|-----|

bottle

ENJOY THE REST OF YOUR DAY

| | |
|---|---------|
| 2020 Frogmore Creek Iced Riesling Coal River Valley, Tasmania | 65 16 |
| NV Chambers Rosewood Grand Muscat, Rutherglen, VIC | 18 |
| NV Penfolds Grandfather Rare Tawny, SA | 18 |
| NV Galway Pipe 12 Year Old Tawny, SA | 13 |

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GINGER + APPLE SPRITZ

Marionette dry cassis, ginger syrup, apple cider
topped w fresh lime | sweet + summery | 21

FLOWER POWER

vodka, chambord, lychee, lemon, sugar, orange blossom
shaken | sprinkled w seasonal edible flowers | light + sweet | 21

TERNAR-INI

vodka, aperol, lemon, passionfruit, ginger, rhubarb bitters
served w orange twist | sour + sweet | 21

LIFE IS PEACHY

Marionette peach + orange curaçao, four pillars rare dry gin, pineapple,
lemon | served w mint + orange | light + fresh | 22

B+B PALOMA

tequila, lime, blueberry, basil, pink grapefruit soda
garnished w basil sprig | fresh + fragrant | 22

RASPBERRY + ROSE FIZZ

pink gin, aperol, lemon, rose
shaken w egg white | foamy + floral | 21

PEAR + VANILLA CLOVER CLUB

gin, tuaca, vanilla, lemon, pear
foamed w egg white | garnished w black walnut bitters | silky + fruity | 21

COCKTAILS

DROP BEAR ZOMBIE

bundaberg rum, malibu, captain morgan spiced, lime, pineapple, coconut, banana blended + tiki inspired | sweet + creamy | 22

NO WOMAN, NO RYE

rye whiskey, apricot brandy, lemon, ginger, pink grapefruit topped w angostura bitters + mint | subtle + tart | 22

SPICED APRICOT HIGHBALL

Marienette apricot brandy, rye whiskey, falernum, soda garnished w lemon wedge | bold + refreshing | 22

LYCHEE + ELDERFLOWER PUNCH

Marienette elderflower, four pillars yuzu gin, lychee syrup, lemon, coconut milk clarified + served with brûléed lychee | indulgent + sweet | 23
perfect w our Lychee Crème Brulee, add 20

ESPRESSO MARTINI

fresh ground espresso, spiced rum, kahlua, caramel served w smooth crema | rich + smooth | 21

THE LONG FACE

ruby wednesday harrison's cut gin, hennessy vs, drambuie stirred | w orange oil + twist | strong + moody | 21

THE TERNARY BARTENDER SIGNATURE COCKTAILS

ROSE DE MINUIT

by Guillem

A nocturnal bloom in a glass, Rose de Minuit seduces the senses with its dusky elegance and floral mystery. This cocktail blends the botanical depth of ink gin with the romantic whisper of crème de violette. Elderflower syrup adds a delicate sweetness, while lime juice brings a bright acidity that awakens the palate. A handful of fresh blueberries lends a touch of wild fruit and depth, shaken to perfection with egg whites for a silken texture and a haunting lavender-hued foam. 23

ink gin | creme de violette | lime | elderflower | blueberries | whites

THE BAKEWELL

by Daniel

Inspired by the beloved British dessert, the Bakewell reimagines teatime as cocktail hour. This indulgent yet balanced sip layers Disaronno Amaretto with the lush berry notes of Chambord, evoking the almond-fruited heart of a classic Bakewell tart. Pineapple and cranberry juices add a vibrant twist, while a dash of lime brightens the profile. Finished with a touch of orgeat for creamy almond depth, it's nostalgic, tart-sweet, and dangerously moreish. 22

disaronno amaretto | chambord | pineapple | cranberry | lime | orgeat

THAT'S MINT

by Hugh

Fresh, flirty, and just the right amount of extra. "That's Mint" brings together smooth vodka and floral elderflower with a cheeky pop of lime and lychee, like a garden party that got a little tipsy. Mint keeps things cool, while lemonade adds the sparkle 22

vodka | st germain elderflower | lime | lychee | mint | lemonade

NON-ALCOHOLIC MOCKTAILS

GINGER FIZZ

Lemon | Mint | Ginger Ale | Ginger Syrup 16

BLUEBERRY HONEY MOJITO

Blueberries | Lime | Mint | Honey | Club Soda 16

PINK FLAMINGO

Strawberries | Raspberries | Watermelon Syrup | Cranberry | Lemon 16

STRAWBERRY CUCUMBER LIMEADE

Strawberries | Cucumber | Lime | Sugar Syrup 16

PROPAGANDA

Cranberry | Apple | Lime | Elderflower Syrup | Lemonade 16

NON-ALCOHOLIC MOCKTAIL JUGS

PASSION PUNCH JUG

Passionfruit | Orange | Lime | Simple Syrup | Soda 22

TERNARY LYCHEE LEMONADE JUG

Lemon | Lychee Syrup | Soda 22

PEAR COBBLER JUG

Pear Juice | Ginger Syrup | Lime | Lemonade 22

WHISKEY/WHISKY

A world of character in every glass. From the smoky depths of Scotch to the bold spice of rye, whiskey offers a rich tapestry of flavors shaped by tradition, region, and craftsmanship. Whether you're exploring single malts, blended expressions, or small-batch distilleries, our whiskey selection invites both the curious and the connoisseur to savor timeless spirits with a story

SINGLE MALT SCOTCH

Glenkinchie 12y, Lowlands 14
Glenmorangie 10y, Highlands 14
Dalwhinnie 15y, Highlands 16
Glenfiddich 12y, Speyside 14
Glenlivet 12y, Speyside 13
Talisker 10y, Islay 14
Laphroaig, 10y Islay 15
Ardbeg 10y, Islay 16
Lagavulin 16y, Islay 18

BLENDED SCOTCH

Johnnie Walker Red 10
Johnnie Walker Black 12
Johnnie Walker Green 18
Johnnie Walker Blue 45
Chivas Regal 12y 11
Chivas Regal 18y 18
Monkey Shoulder 11

IRISH WHISKEY

Jameson 11
Connemara 13
Redbreast 12y 18

CANADIAN WHISKY

Canadian Club 11
Fireball Cinnamon Whisky 11

JAPANESE WHISKEY

Suntory Toki 15
The Chita 18
Hibiki Japanese Harmony 35

AUSTRALIAN WHISKY

Starward Nova Single Malt, Port Melbourne 13
Dark Lark Single Malt, Tasmania 40



BOURBON + RYE

A true American classic, bourbon is a rich, full-bodied whiskey known for its smooth sweetness and deep character. Crafted primarily from corn and aged in new charred oak barrels, each pour offers notes of vanilla, caramel, and spice.

AMERICAN BOURBON

Wild Turkey 10

Wild Turkey 101 13

Wild Turkey Rye 10

Wild Turkey Rare Breed 14

Four Roses 12

Jack Daniels 10

Jack Daniels Single Barrel 18

Gentleman Jack 12

Jim Beam 10

Jim Beam Rye 11

Makers Mark 12

Makers Mark 46 18

Woodford Reserve 11

Skrewball Peanut Butter Whisky 11

Wild Turkey American Honey 11

BOURBON COCKTAILS

Old Fashioned

Bourbon, demerara sugar, Angostura

bitters, orange zest

A timeless classic with rich, smooth

character and a hint of citrus.

Gold Rush

Bourbon, fresh lemon juice, honey syrup

Bright, bold, and balanced - sweet honey

meets zesty lemon.

Boulevardier

Bourbon, Campari, sweet vermouth

A sophisticated, bittersweet blend -

bourbon's answer to the Negroni.

VODKA

UNFLAVOURED VODKA

Grey Goose, France 16

Belvedere, Poland 16

Ciroc, France 16

Absolut, Sweden 11

Ketel One, Netherlands 11

Titos Handmade Vodka, USA 12

SPECIALITY VODKA

Absolut Vanilla, Sweden 11

Morita Chipotle Vodka, Australia 12

Zubrowka Byson Grass, Poland 12

GIN

A spirit of intrigue and elegance, gin weaves together wild juniper, citrus zest, and fragrant botanicals into a symphony of flavor. Its crisp, herbal notes evoke forest air and garden blooms, making it the soul of timeless cocktails and adventurous new creations alike.

DRY GIN

Archie Rose, NSW 12
Big River Distilling Co. Dry, ACT 12
Affinity Contemporary Gin, NSW 12
Ruby Wednesday Navy Strength, NSW 14
Four Pillars Rare, VIC 12
Patient Wolf, VIC 13
Forty Spotted Classic, TAS 12
Bombay Sapphire, London Dry 11
Tanqueray, London Dry 11
Tanqueray 10, London Dry 14
Hayman's Old Tom, London 11
Plymouth, London 11
Hendricks, Scotland 13
The Botanist, Islay 13
Roku, Japan 13

HERBACEOUS GIN

Ruby Wednesday Aniseed, NSW 11
Rutte Celery, Netherlands, 11

FLAVOURED + PINK GIN

Ink Dry, NSW 14
Four Pillars Bloody Shiraz, VIC 12
Four Pillars Fresh Yuzu, VIC 12
Forty Spotted Pinot Noir Gin, TAS 13
Gordons Premium Pink, London 10
Hayman's Sloe, London 10
Ruby Wednesday Harrisons Cut, NSW 13

GIN COCKTAILS

Martini

A timeless icon - gin stirred with dry vermouth and served ice-cold with a lemon twist or olive.
Elegant and refined.

Negroni

Bold and bittersweet, gin blended with Campari and sweet vermouth. A perfect balance of complexity and depth.

PREMIUM MIXERS

add 3

Fever-Tree Indian Tonic Water
Fever-Tree Mediterranean Tonic Water
Fever-Tree Distillers Cola
Long Rays Pacific Tonic
Long Rays Dark Soda
Long Rays Citrus Tonic
Capi Grapefruit
Capi Ginger Beer
Capi Blood Orange
Mischief Brew Tonic No.2
Mischief Brew Pina Picante

RUM

Sun-soaked and storied, rum carries the warmth of the tropics in every sip. Distilled from sugarcane and aged in oak, it ranges from light and smooth to dark and richly spiced - evoking notes of vanilla, caramel, and sea breeze.

WHITE

Bacardi Carta Blanca, Puerto Rico 10

Havana Club 3, Cuba 11

Stolen White, Trinidad + Tobago 11

Brix Cane Spirit, Sydney 12

SPICED + FLAVOURED

Captain Morgan Spiced, Jamaica 11

Brix Spiced, Sydney 12

Brix Mango, Sydney 12

Bumbu Original Rum, Barbados 11

Sailor Jerry Spiced, United States 11

Bacardi Oakheart Spiced, Puerto Rico 11

Captain Morgan Black Spiced, Jamaica 11

Kraken Black Spiced, Trinidad + Tobago 12

GOLD + DARK

Bacardi Carta Oro Superior Gold, Puerto Rico 11

Mount Gay, Barbados 12

Bundaberg Red Extra Smooth, Australia 12

Bundaberg Overproof, Australia 12

Outcask Wild Rum, Australia 15

AGED

Havana Club 7, Cuba 11

Brix Ginger Beer Cask Finished, Sydney 16

Bacardi Reserva Ocho 8y, Puerto Rico 11

Flor de Cana 12yr, Nicaragua 12

Ron Zacapa 23yr, Guatemala 17

RUM COCKTAILS

Daiquiri

A bright and balanced blend of white rum, fresh lime juice, and simple syrup. Elegant in its simplicity and endlessly refreshing.

Mojito

A Cuban classic - white rum muddled with fresh mint, lime, sugar, and topped with soda water. Cool, crisp, and refreshing.

Mai Tai

A tropical icon - aged rum, lime juice, orange liqueur, and orgeat syrup shaken to perfection. Rich, vibrant, and island-ready.

TEQUILA + MEZCAL

Celebrate the bold flavors of Mexico with our curated selection of tequila and mezcal - crafted from agave and rich with smoky, earthy, and vibrant notes

TEQUILA + MEZCAL

1800 Anejo 13
1800 Reposado 11
1800 Coconut 12
Patron Silver 12
Patron Reposado 16
Don Julio Anejo 14
Don Julio Blanco 14
Casamigos Blanco 12
Casamigos Anejo 16
Casamigos Mezcal 17
Del Maguey Vida Mezcal 16
Clase Azul Reposado 36

TEQUILA COCKTAILS

Margarita
The quintessential tequila cocktail - tequila shaken with fresh lime juice and orange liqueur, served with a salted rim. Zesty, bright, and irresistibly smooth.

Paloma
A refreshing Mexican favorite - tequila topped with grapefruit soda, a splash of lime, and a pinch of salt. Effervescent, tangy, and effortlessly cool

COGNAC + BRANDY

St Remy VSOP, France 12
Hennessy VS, France 13
Hennessy VSOP, France 15
Hennessy XO, France 39
Remy Martin VSOP, France 16
Remy Martin XO, France 39
Courvoisier VSOP, France 15
Avallen Calvados, France 13