

THE  
•••  
TERNARY BAR

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

# BEER, CIDER GINGER BEER + SELTZER

## ON TAP

Stone + Wood Pacific Ale, NSW | s13 | p15

Heineken Lager, Netherlands | s12 | p14

Hahn Super Dry Lager, NSW | s12 | p14

Kirin Ichiban Lager, Japan | s13 | p15

Guinness Draught, Ireland | p14

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

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

## BOTTLE + CAN

Byron Bay Brewery Lager, NSW | b10

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

Little Creatures XPA, WA | c10

Voodoo Ranger Hazy IPA, NSW | c10

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

White Rabbit Dark Ale, VIC | b10

Hahn Super Dry Gluten Free Lager, NSW | b10

Stone + Wood Crisp Lager 3.5%, NSW | b10

James Boags Premium Light Lager, TAS | b10

Little Dragon Alcoholic Ginger Beer, NSW | c10

Pipsqueak Apple Cider, WA | b10

Barossa Cider Co Squashed Pear Cider, SA | b10

Heineken Lager 0.0 (Alcohol Free), Netherlands | b9

Guinness 0.0, Ireland | c10

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

BRITISH & IRISH  
AVAILABLE FROM



GO H

HE

**BEEF  
BURGER**

*pint of Guinness or  
pint of Heineken \$30\**

...

\*no further discounts including accor plus apply | subject to availability

# LIONS PROMOTION

10:30am to 9:30pm

# HEAD TO AD



**ROAST  
OF THE DAY**  
*pint of Guinness or  
pint of Heineken \$38\**

...  
\*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.



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## 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 26

Southern Style Chicken Burger w gherkins, sriracha mayonnaise, cheese  
+ chips 27, add bacon 29  
substitute w veggie patty 26

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 23  
+ chicken 8, + haloumi cheese 10, + prawns (6pcs) 12

## SIDES

Steamed Seasonal Vegetables (v,gf) 10

Steamed Rice (v,gf) 5

Green 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

# Penfolds

Penfolds is one of Australia's most iconic and storied wine producers, renowned globally for its commitment to quality, innovation, and heritage. Established in 1844 by Dr. Christopher and Mary Penfold in the Magill Estate near Adelaide, South Australia, Penfolds has grown from a modest vineyard and medical tonic producer into a prestigious name synonymous with fine wine. The brand's philosophy, deeply rooted in blending the best grapes from diverse regions, has shaped the identity of some of the world's most celebrated wines, including the flagship Penfolds Grange.

Penfolds' vineyards are strategically located across several premium wine regions in Australia, such as the Barossa Valley, McLaren Vale, Coonawarra, and the Adelaide Hills. These vineyards provide a rich tapestry of terroirs, allowing Penfolds' winemakers to craft complex and layered wines with distinctive regional character. By sourcing grapes from multiple locations and focusing on precision viticulture, Penfolds ensures both consistency and excellence in its blends. The meticulous vineyard management, combined with a legacy of craftsmanship, continues to position Penfolds at the forefront of the global wine industry.





# Penfolds

## WHITES

	B	G
NV PENFOLDS x THIENOT ROSE CHAMPAGNE	150	25
2024 'BIN 51' RIESLING	85	17
2023 'BIN 311' CHARDONNAY	99	18

## REDS

	B	G
2022 'BIN 23' PINOT NOIR	99	18
2023 'CELLAR RESERVE' GSM	99	18

## CELLAR SELECTION

	BOTTLE	CARAFE	GLASS
2017 'ST HENRI' SHIRAZ	250	130	65

## DESSERT + FORTIFIED

	B	G
2020 'CELLAR RESERVE' VIOGNIER	75	16
NV 'GRANDFATHER' TAWNY PORT		18

# CHAMPAGNE, SPARKLING WHITE WINE + ROSE

## SOMETHING SPARKLING



NV Taittinger Brut Prestige Champagne Reims, France	135   25
NV Penfolds x Thienot Brut Rose Reims, France	150   25
NV House of Arras Blanc de Blanc, 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 Penfolds Bin 51 Reisling Eden Valley, SA	85   17
2024 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	72   15
2024 Catalina Sounds Sauvignon Blanc Marlborough, NZ	66   14
2023 De Beaurepaire 'Billet Doux' SSB Rylestone, NSW	65   13
2023 Pepper Tree 'Venetor' Semillon Hunter Valley, NSW	70   15
2024 Ant Moore Pinot Gris Marlborough, NZ	65   13
2024 Cloud Street Pinot Grigio, VIC	65   13
2024 Stonehorse Chardonnay Clare Valley, SA	65   13
2023 Penfolds Bin 311 Chardonnay Multi Region, AUS	99   18
2024 Rameau d'Or Grenache Cinsault Rose Provence, France	72   15
2023 Philip Shaw 'Pink Billy' Saignee Rose Orange, NSW	65   13

# RED WINE, DESSERT WINE + FORTIFIED



## WARM IT UP

2023 De Beaurepaire 'Percival' Pinot Noir, NSW	65   13
2022 Penfolds Bin 23 Pinot Noir, Tasmania	99   18
2023 Penfolds 'Cellar Reserve' GSM, McLaren Vale	99   18

## SOMETHING SERIOUS

2022 Langmeil 'Valley Floor' Shiraz Barossa Valley, SA	75   15
2024 Philip Shaw 'The Idiot' Shiraz Orange, NSW	65   13
2022 Bleasdale Second Innings Malbec Langhorne Creek, SA	68   15
2020 Handpicked Regional Series Merlot Yarra Valley, SA	65   14
2021 Snake + Herring Cabernet Sauvignon Margaret River, WA	72   15
2022 Wirra Wirra Church Block Cabernet Shiraz Merlot McLaren Vale, SA	65   14

## FROM THE CELLAR

glass | carafe | bottle

2017 Penfolds 'St Henri' Barossa Valley, SA	65   125   250
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## ENJOY THE REST OF YOUR DAY

2020 Penfolds 'Cellar Reserve' Viognier, Barossa Valley	75   16
NV Rutherglen Estate Classic Muscat, Rutherglen, VIC	75   10
NV Penfolds Grandfather Tawny Port, SA	18
NV Galway Pipe 12 Year Old Tawny, SA	13

# SEASONAL COCKTAILS

## FEATURING



### PRIMAVERA CUBANA

20

BRIX australian cane spirit, elderflower, sugar, mint, prosecco

### BLACKBIRD

20

BRIX australian spiced rum, crème de mûre, pineapple, lime, sugar

### IRONBARK BOULEVARD

20

BRIX ginger beer cask australian rum, sweet vermouth, cynar, luxardo maraschino



Founded in 2017 by Damien Barrow, James Christopher, and Sid Soin, these rum-loving mates could see that rum in Australia wasn't being reflected in the right light, so they set out for change.

Hand-crafted through small batch production, using native + locally sourced ingredients wherever possible, and the best quality barrels that have all previously held Australian beer, wine, or spirits.

# SIGNATURE COCKTAILS

## DROP BEAR ZOMBIE

A creamy blend of Bundaberg, Bacardi + Captain Morgan Spiced; rounded out w lime + pineapple, banana + coconut cream 22

## FLOWER POWER

Vodka + Chambord shaken w fresh whole lychees, sugar syrup, lemon + orange blossom; sprinkled w seasonal edible flowers 21

## B+B PALOMA

Basil + Blueberries spice up a traditional Paloma w Patron Tequila, freshly squeezed lime + pink grapefruit soda 22

## TERNAR-INI

Our signature, zesty take on a Vodka Martini; we mix Vodka, Aperol, lemon, passionfruit pulp, ginger + rhubarb bitters w a theatrical orange twist 21

## RASPBERRY ROSE FIZZ

Pink Gin, shaken w Aperol, lemon, rose syrup + whites to create our classic foam 21

## PEAR + VANILLA CLOVER CLUB

A foamy concoction emulsified w whites, made up of gin, Tuaca, vanilla, fresh lemon + pear juice. 21

## ESPRESSO MARTINI

Arabica coffee mixed w Captain Morgan Spiced rum sweetened w Kahlua + caramel syrup layered w a smooth crema 21

## NO WOMAN, NO RYE

Rye whisky + Apricot Brandy provide the base for this subtle flavour combination w lemon, ginger, pink grapefruit, mint + Angostura Bitters to balance 22



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# THE TERNARY BARTENDER SIGNATURE COCKTAILS

Each spirit, juice and bitters used in a cocktail is different and flavours only evolve as they are combined. That's where our bartenders come in.

Each bartender is as unique as the ingredients we use; with their own experiences and personality influencing their craft. This is reflected in their cocktails most of all, and we invite you to get to know each of your bartenders through their own personal creations.

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## EMBERLINE

by Annabelle

Emberline blends smoky mezcal w the crisp tang of cointreau + tangerine syrup to emulate the cinder of a burning wildfire. Tied together w lime + ginger for a hint of citrus + spicy warmth. Emberline is the perfect cocktail for sitting around fire at winter. 23

mezcal | cointreau | lime | ginger syrup | tangerine syrup

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## APPLE PIE

by Anna

A chilled twist on a classic dessert. This indulgent mix of cinamon, vanilla, butterscotch, and apple delivers the flavour of a freshly baked apple pie.

Crisp tartness with a smooth velvety finish is comforting, creamy and dangerously sippable 21

vanilla vodka | butterscotch schnapps | sour apple liqueur | cinnamon syrup | apple juice | cream

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## PYMAN

by Ella

Named for Leigh Pyman, a wonderfully influential teacher, combining mandarin, lemon and the custard-like sweetness of advokaat. Enjoy this zingy, soft and silky cocktail 21

mandarin napoleon | advokaat | vodka | lemon | sugar | whites

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# 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 12  
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 10  
Connemara 13  
Redbreast 12y 16

## CANADIAN WHISKY

Canadian Club 10  
Fireball Cinnamon Whisky 10

## JAPANESE WHISKEY

Suntory Toki 15  
The Chita 18  
Hibiki Japanese Harmony 35

## AUSTRALIAN WHISKY

Starward Nova Single Malt, Port Melbourne 13  
Lark Rebellion Single Malt, Tasmania 33  
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

Screwball 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 10

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  
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  
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 RUM

Bacardi Carta Blanca, Puerto Rico 11  
Havana Club 3, Cuba 11  
Stolen White, Trinidad + Tobago 11

## SPICED RUM

Captain Morgan Spiced, Jamaica 11  
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 RUMS

Bacardi Carta Oro Superior Gold, Puerto Rico 10  
Mount Gay, Barbados 12  
Bundaberg Red Extra Smooth, Australia 12  
Bundaberg Overproof, Australia 12  
Outcask Wild Rum, Australia 15

## AGED RUMS

Havana Club 7, Cuba 11  
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 22  
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

# APERITIFS + DIGESTIFS

## 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