

THE  
TERNARY BAR

SPRING 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!

---

## TABLE OF CONTENTS

- 3 | Beer, Cider, Ginger Beer + Seltzer
- 4 | Food Menu
- 6 | Feature Winery PAXTON
- 8 | Wine by the Glass
- 10 | The Ternary Signature Cocktails
- 12 | Bartender Signature Cocktails
- 13 | Mocktails + Mocktail Jugs
- 14 | Whiskey/Whisky
- 15 | Bourbon, Rye + Vodka
- 16 | Gin
- 17 | Rum
- 18 | Tequila, Mezcal, Cognac + Brandy

# 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

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

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](http://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.



# CHAMPAGNE, SPARKLING WHITE WINE + ROSE

## SOMETHING SPARKLING



NV Taittinger Brut Prestige Champagne Reims, France	135   25
NV Barringwood Cuvee Method Traditionelle, 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

2022 Parish Vineyard Riesling Coal River Valley, TAS	75   15
2024 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	72   15
2024 Catalina Sounds Sauvignon Blanc Marlborough, NZ	68   14
2023 De Beaurepaire '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 Rameau d'Or Grenache Cinsault Rose Provence, France	72   15
2023 Port Philip Estate 'Salasso' Pinot Noir Rose	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 <small>bottle</small>
--	---------------------------

## 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

---

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

## PRIMAVERA CUBANA

**BRIX** australian cane spirit, elderflower, sugar, mint, prosecco  
shaken w fresh mint | light + bubbly | 20

## 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

## 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

## BLACKBIRD

**BRIX** australian spiced rum, crème de mûre, pineapple, lime, sugar shaken on crushed ice w pineapple + cherry | funky + fruity | 20

## NO WOMAN, NO RYE

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

## 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

## IRONBARK BOULEVARD

**BRIX** ginger beer cask australian rum, sweet vermouth, cynar stirred | luxardo maraschino | bold + rich | 20

# 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  
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.

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

# 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