

EMPANADAS

CHOOSE ANY 3

TRADITIONAL BEEF

CHORIZO & POTATO

CAPRESE WITH PROVOLONE & SUNDRIED TOMATO (V)

12

FILLED FOCACCIA

PROSCIUTTO DI PARMA, SUN-DRIED TOMATOES, ROCKET

19

TOMATO, MOZZARELLA, ROCKET (VG)

16

SALAME FINOCCHIONA, RICOTTA, ROCKET

20

HUMMUS, CUCUMBER, SUN-DRIED TOMATOES (V)

16

CHEESE PLATTER

18

PROSCIUTTO & SALAME

+8

3 PM - 6 PM

APERITIVO HOUR

BAR SNACKS + SELECT DRINK

19

FOUNTAIN SPRITZ

GIN, JASMINE VERTE, PASSION FRUIT, SPARKLING WINE

SILKY ROAD SPRITZ

RHUBI APERITIF - HIBISCUS - CITRUS - FLORAL

THAT FROZEN DRINK

ORANGE - STRAWBERRY NOTES - EUCALYPTUS

GIN & TONIC PERFECT SERVE

LONDON DRY GIN, LONDON ESSENCE TONIC,
SERVED IN GIN GLASS

SELECT SPRITZ

SELECT APERITIF, SPARKLING WINE



BRUSCHETTE

7

FOCACCIA

V & VG 14



16

WELCOME TO



TERRONIA

BURLEIGH'S COCKTAIL BAR

AUTUMN 2026 DRINK LIST



Menu subject to change and availability.

A discretionary 5% service charge applies on Saturdays and Sundays, and a 10% surcharge on public holidays.

Terronia Bar practices the Responsible Service of Alcohol

Amex payments incur a 2.75% surcharge. All other card payments incur a 1.65% surcharge. A discretionary gratuity of 8% applied to groups of 12 or more.

A HIDDEN OASIS THAT INVITES YOU TO SWITCH
OFF AND ENJOY AN EVENING AWAY FROM THE
OUTSIDE WORLD.

AT TERRONIA, WE FOCUS ON HOMEMADE
INGREDIENTS AND QUIET DETAILS. MOST OF
WHAT YOU DRINK HERE IS MADE IN-HOUSE,
WITH MANY DRINKS CREATED TOGETHER WITH
LOCALS FROM BURLEIGH – FROM OUR SERVES TO
THE VEGETABLES AND FLAVOURS WE USE.



CURRENT DRINKS MENU AVAILABLE UNTIL
WINTER '26

0% ALCOHOL
FULL EXPRESSION.

SUNNY AFTERNOON

CROSSIP SPICED PINEAPPLE • LEMON
GINGER BEER • CROSSIP SMOKED • REFRESHING

15



VELVET SPRITZ

CROSSIP HIBISCUS • PLUM • FLORAL
DELICATE • SEDUCTIVE

15

EAST OF EDEN

WILD ELDER • SEEDLIP GARDEN • LEMON •
CUCUMBER

BRIGHT • GREEN • EFFORTLESS
“A CONSCIOUS EAST SIDE COCKTAIL”



15

SILKY ROAD SPRITZ

RHUBI APERITIF • ROSELLA FLOWER
CITRUS • FLORAL

FOLLOWING MARCO POLO'S PATH TO
CHINA, THIS DRINK EXPLORES THE
FLAVOURS CARRIED ALONG THE SILK
ROAD, SPICE, PERFUME, AND SOFTNESS IN
BALANCE.

24



THAT FROZEN DRINK

ORANGE • STRAWBERRY NOTES •
EUCALYPTUS



24

HIGHBALL COLLECTION

MATE

LEMONGRASS & CARDAMOM RUM •
YERBA MATE • BERGAMOT • SODA

YERBA MATE HAS BEEN SHARED ACROSS
SOUTH AMERICA FOR CENTURIES, WE
NOW BUILD IT INTO A BRIGHT,
AROMATIC HIGHBALL



24



PALOMA

THYME • RAICILLA AGAVE SPIRIT •
GRAPEFRUIT SODA



A BARTENDER FAVOURITE. WE
TOOK A CLASSIC PALOMA, SWAPPED
TEQUILA FOR RAICILLA AND
ADDED FRESH THYME FOR A
SIMPLE, REFRESHING, GARDEN-
INSPIRED SERVE.

24



BY THE SEA



AMARETTO • PEACH • SOUR • CHERRY AIR FOAM

SERVED WITH EDIBLE SAND & AÇAÍ, THIS
DRINK IS DEDICATED TO THE ONES THAT
ENJOY THE FRESH MORNING BREEZE OF
THE OCEAN.

25



FOUNTAIN SPRITZ

-BELLINI STYLE-

GIN • JASMINE VERTE • PASSION FRUIT •
SPARKLING WINE

26



FROM STAGE TO BAR

USUALLY, COMPETITION COCKTAILS LIVE AND DIE
ON A JUDGING PANEL.

AT TERRONIA, WE'VE KEPT A FEW OF OUR WORLD
COMPETITION ENTRIES ALIVE JUST FOR YOU –
FINE-TUNED FOR SERVICE SO YOU CAN DRINK
WHAT THE JUDGES ONLY SIP.

COMPETITION
THE PERFECT BLEND

SELF



LONDON DRY GIN •
HOMEMADE RHUBARB
CORDIAL •
LEMON • MANDARIN

24

“A QUIET PORTRAIT OF SELF IN A
GLASS”



COMPETITION
ART OF BALANCE - GIFFARD

LA VIE EN VERT

“LIFE IN GREEN”

GIFFARD MANDARINE & PASSION FRUIT- SLOW
PRESSED BLACKBERRY JUICE - LEMON

INSPIRED BY FINDING BALANCE IN GROWING
PLANTS.

A FRESH, GREEN-TINGED, FRUIT-FORWARD SERVE,
FINISHED WITH EDIBLE “SOIL” AS A NOD TO WHERE
LIFE BEGINS.

25

“WE WON THE AUSTRALIA
CHAMPIONSHIP WITH IT, SO IT MAY
BE GOOD”



GREETINGS FROM BURLEIGH

A SPECIAL DRINK, CRAFTED ON REQUEST.
BUILT AROUND RARE TEAS, FRESH MARKET FINDS,
AND INGREDIENTS FROM OUR GARDEN.
STEP INSIDE AND LET US TAKE YOU ON A JOURNEY
THROUGH COCKTAILS.

TELL US WHAT YOU'RE CRAVING, WE'LL CREATE
IT FOR YOU.

EACH DRINK IS SERVED WITH A POSTCARD
CREATED BY A LOCAL ARTIST, SUPPORTING OUR
COMMUNITY.

27



BARTENDER COLLECTION

FOR THE 1% OF NEGRONI LOVERS
SERVED EXTRA COLD AT -10°C

RAICILLA NEGRONI

ESTANCIA RAICILLA • CAMPARI
ANTICA FORMULA

26



FICARO

LONDON DRY GIN • ANTICA FORMULA
FIG • CYNAR



24

DON RUM - OLD FASHIONED

CUBAN 13 YEARS OLD LA PROGRESSIVA RUM •
PLUM • CHERRY • DEMERARA

27



BLAZER OF SPICES

FRANCOIS VOYER VAUDON VS COGNAC •
RED VERMOUTH • SPICES

OUR HOMAGE TO JERRY THOMAS, WHOSE BLUE
BLAZER MADE FLAMING COCKTAILS A CLASSIC.
“YES, IT’S SERVED COLD, WE WON’T BURN YOUR
LIPS, WE PROMISE.

29

WINES

120ML | BOTTLE

● PALADINO PINOT GRIGIO	13 45
● FRANCAISE GRENACHE ROSÈ	15 60
● TEMPRANILLO JOVEN	14 50
● MONMOUSSEAU BRUT	16 60

SERVED WITH A COMPLIMENTARY CHEESE PLATTER

● PICHOT VOUVRAY MOELLEUX 2020	147
● PATRICE PETIT CHABLIS 2023	150
● PANDORA PANDRA VERDEJO 2023	90
● MUGA ROSADO 2023	120
● CASTELLANI CHIANTI	90
● VALTELLINA NEBBIOLO 2022	130
● VALTELLINA NEBBIOLO 2017	155
● AMARONE 2019	345

BEERS

NASTRO AZZURRO	11
MENABREA	15
SAN MIGUEL	12

SLOW SIPS

BOTTLES OF CHARACTER. TO TRY AT LEAST ONCE.
SOME RARE. SOME TIMELESS

RAMOS PINTO TAWNY PORT	13 (60ml) 20 (100ml)
ROSSI RATAFIA	16 (60ml) 22 (100ml)
	30ml
TERRONIA'S LIMONCELLO (-10 °C)	9
CYNAR	9
NIKKA JAPANESE WHISKY	15
RAICILLA	13
SOTOL - FLOR DEL DESIERTO SIERRA	22
TERRONIA'S ABSINTHE	11

THANK YOU FOR VISITING US,
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