



THE BUNGALOW PETERSHAM

DRINKS MENU

A JOURNEY AROUND THE WORLD IN EVERY SIP

At The Bungalow Petersham, every drink tells a story. From the bustling streets of Mexico to the serene vineyards of Italy, our menu is a curated collection of classic and inspired beverages from across the globe. Whether you're indulging in a timeless cocktail, savoring a bold red wine, or refreshing your palate with a crisp beer, each sip is an invitation to escape, explore, and enjoy.

Cheers to the journey!

SIGNATURE COCKTAILS

Tokyo Blossom

\$23.00

A delicate and floral cocktail inspired by Japan's beauty. Gin meets yuzu and elderflower liqueur, topped with sparkling water. Each sip is as light and refreshing as a spring breeze through cherry blossoms.

Pina Passion Sour

\$22.00

Journey to a tropical paradise with vanilla vodka, pineapple juice, and passionfruit puree, finished with a frothy foam. This cocktail is a vibrant blend of sweet and tangy.

Basil & Cucumber Gimlet

\$22.00

A bright and herbaceous classic reimagined. Gin, fresh basil, and crisp cucumber come together with lime and a touch of sweetness for a cocktail that's clean, refreshing, and perfectly balanced.

Pineapple Ginger Daiquiri

\$22.00

A sophisticated twist on the tropical classic. Spiced rum meets zesty lime juice, bright pineapple, and a touch of spicy ginger, shaken to perfection and served chilled.

Sunset Muse

\$23.00

Grey Goose with bright orange, lime and triple sec, balanced with a touch of pomegranate and agave. Light, smooth, and gently sweet — a cocktail made for golden-hour sipping.

Looking for something else?

Other classic and custom cocktails are available upon request—just ask your server and we'll shake something up for you.

CLASSIC COCKTAILS

Mojito \$19.00

A refreshing blend of white rum, lime, mint, and brown sugar, topped with soda for a crisp Caribbean finish.

Add Passion Fruit +\$2

Old Fashioned \$21.00

A timeless mix of bourbon, bitters, and sugar, stirred over ice for a smooth, mellow sip.

Make it with Glenfiddich +\$2

Negroni \$21.00

The perfect Italian trio — gin, Campari, and sweet vermouth balanced into bold, bittersweet harmony.

Tommy's Margarita \$21.00

Blanco tequila, agave, and fresh lime, served on a salted rim for the ultimate sweet-sour balance.

Classic or Spicy

Espresso Martini \$22.00

Vodka, coffee liqueur, and fresh espresso shaken into a smooth, velvety indulgence.

Dry / Dirty Martini \$22.00

Gin or vodka with dry vermouth — choose crisp and clean, or bold and briny.

Manhattan \$22.00

Bourbon, vermouth, and bitters stirred to silky perfection — timeless New York sophistication.

Make it with Glenfiddich +\$2

Whisky / Amaretto Sour \$21.00

A refined balance of spirit, citrus, and sweetness — shaken to a silky, refreshing finish.

Aperol Spritz \$16.00

Aperol, Prosecco, and soda served over ice with a slice of orange — bright, bubbly, and effortlessly Italian.

WINE LIST

Sparkling Wines

Mumm Grand Cordon - Champagne, France \$110
Elegant with lively bubbles and notes of citrus, green apple, and a subtle toasty finish. Perfect for celebrations.

Da Luca Prosecco - Veneto, Italy \$15 / \$60
Light, fresh, and fruit-forward with delicate bubbles and a hint of green apple. Perfect for any occasion.

Jansz Cuvee - Tasmania, Australia \$16 / \$70
A creamy balance of vibrant strawberry and lemon zest, showcasing the finesse of Tasmanian sparkling wines.

Rosé Wines

Mud House Rose - Marlborough, New Zealand \$15 / \$60

White Wines

Dog Point Sauvignon Blanc — Marlborough, NZ \$16 / \$70
Vibrant, zesty and aromatic with passionfruit, lime and subtle herbal notes. Crisp, refreshing finish.

Pikes 'Traditionale' Riesling — Clare Valley, SA \$16 / \$65
Dry and bright with lemon, green apple and a clean mineral edge. Pure, lively, and super food-friendly.

Philip Shaw Pinot Gris — Orange, NSW \$17 / \$70
Soft and elegant with pear, apple and gentle florals. Smooth texture with a fresh, easy finish.

Les Peyrautins Chardonnay — Languedoc, France \$16 / \$65
Smooth and citrusy with peach and subtle vanilla. Balanced and fresh, great with creamy dishes.

Red Wines

Pinot Noir, Mud House – Marlborough, New Zealand \$17 / \$75
Silky and elegant with bright cherry, plum, and soft spice notes.

Henschke GSM – Barossa Valley, Australia \$19 / \$85
A harmonious blend of red berries, herbs, and spice. Soft tannins and a smooth finish.

Shiraz, Penfolds Bin 28— Barossa Valley, Australia \$95
Rich and powerful with layers of blackberry, dark chocolate, and black pepper. A classic Barossa Valley Shiraz.

Thorn-Clarke ‘Shotfire’ Shiraz – Barossa Valley, SA \$17 / \$70
Plush dark fruits, spice and toasted cocoa, with a velvety, generous finish. A bold Barossa classic

Alamos Malbec— Mendoza, Argentina \$18 / \$75
Dark berries, gentle spice and soft tannins. Plush, rounded and beautifully drinkable.

BEER MENU

Corona – Mexico \$10.00
A light, crisp, and refreshing lager with a subtle citrus aroma and smooth finish. Perfectly complemented by a wedge of lime.

Asahi Super Dry – Japan \$12.00
A light-bodied lager with a dry, crisp finish and delicate hop aromas. Perfectly balanced for any occasion.

Stone & Wood Pacific Ale —Byron Bay, Australia \$12.00
Refreshing and full of character, with vibrant tropical fruit aromas, a smooth body, and a crisp, zesty finish.

Balter XPA – Gold Coast, Australia \$13.00
Bursting with tropical and floral aromas, this Extra Pale Ale is refreshing, light-bodied, and finishes with a satisfying bitterness.

Heaps Normal Lager \$12.00
Crisp, refreshing, and full of flavour—this non-alcoholic lager delivers that classic beer taste without the buzz.

MOCKTAILS

Tropical Bliss

\$12.00

Escape to the tropics with this refreshing blend of coconut water, passionfruit juice, and pineapple juice. Topped with sparkling water, it's a guilt-free indulgence.

The Rosy Spark

\$12.00

An elegant and fragrant creation with cranberry juice and rose syrup, topped with sparkling water. This mocktail is as stunning as it is refreshing.

Ginger Muse

\$12.00

Bright and refreshing with orange, lime, and a hint of honey, lifted by ginger's warm spice. Light, lively, and easy to sip.

SOFT DRINKS

Coca-Cola \$5

Coke Zero \$5

Sprite \$5

Ginger Beer..... \$6

Sparkling Refreshments

San Pellegrino Sparkling Water \$7

Lemon, Lime, and Bitters \$6

Refreshers

Coconut Water \$5

HAPPY HOUR AT THE BUNGALOW

Wednesday to Friday | 5:30 PM – 7:00 PM

Wind down with select sips and bites.



Select Beers



House Wine



Classic Cocktails



Fries

Just what you need before the night begins.
Ask your server for today's happy hour picks.