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UPDATED

## Terrigal Beach House has opened, replacing Florida Beach Bar

It's the end of an era as the old Florida Beach Bar becomes the Terrigal Beach House. Check out the transformation and see who they lured as head chef.

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It's been well known as the Florida Beach Bar for years.

Not any more, as the beachside venue becomes the Terrigal Beach House welcoming sandy feet as well as dogs in the huge outdoor terrace.

The ground floor of the Crowne Plaza Terrigal Pacific has been transformed with multipurpose dining and social spaces including an indoor restaurant, 30 metre long bar and outdoor beach terrace.

It is quickly becoming a favourite among locals as well as tourists after reopening earlier this month.

The revamp has managed to attract Head Chef Joshua Ryan from renowned Sydney gastro pub The London in Paddington.



The Terrigal Beach House has opened.

Mr Ryan is producing a fresh menu using seasonal, locally sourced produce and taking inspiration from the venue's seaside location.

"I've been visiting Terrigal Beach for holidays for many years and when this opportunity presented itself, I knew it was an offer that I couldn't resist," he said.

"This menu is inspired by my holiday experiences. I wanted it to be welcoming and easy but with an elevated twist on the classics. The food is fresh and wholesome incorporating a variety of flavours and complementary textures."

The venue is being advertised as family and dog friendly (on the terrace), ideal for a bite to eat after a swim at the beach or a long lunch with friends leading into the night.

A glance at the menu reveals meals from Grilled Prawn Tostadas and Blackened Salmon Crudo to Fish Tacos, gourmet pizza or a cheese board. There's also a kids menu with all of the favourites.

If you are looking for a more private dining experience, the indoor restaurant offers a seafood platter, a 250g Jack's Creek Sirloin or Charred Swordfish Steak.

Design Madgwick are behind the interior designs and acknowledged the venue was cherished by many.



Food lovers are also in for a treat with new head chef Joshua Ryan in the kitchen.

"We wanted to create a space that felt casual and relaxed, a reflection of its beachside location," Craig Madgwick said.

"Soft sandy tones and textural timbers mix with a sophisticated colour palette to reinvent a classic close to many people's hearts.

"The pulse of the town has been reinvigorated."

During January the Terrigal Beach House will have live acoustic music.