

THE TERNARY

the 'ternary' derives its name from the latin word ternarius for 'of three'; comprising of the grill kitchen, asian kitchen + the ternary bar = grill, wok + wine.

designed to be shared, our menus created by anthony flowers + his wonderful team, celebrate fresh, top quality in season produce w an emphasis on texture + balance of flavours.

dining at the ternary is as unforgettable as the venue itself + is the perfect location before, during or after your meal to enjoy a cocktail or glass of champagne, whilst enjoying the spectacular views across darling harbour + the city skyline.

we invite you to create your own taste journey from either our a la carte offering or our highly recommended taste of the ternary menu options

WATER

bottomless purezza filtered sparkling or still water 5pp

AFTERTHOUGHTS

mango panna cotta 16

w coconut jelly, mango salsa + brick pastry crisp

pistachio mousse 16 (gfr)

w saffron orange anglaise, orange ice-cream + pistachio biscotti

dark chocolate tart 16

w raspberry sorbet + coulis

lychee crème brulee 16 (gf)

w coconut sorbet + sago crisp

the ternary cheese board 26 (gfr)

w quince paste + walnut bread

GRILL KITCHEN

300g sirloin 45 (gf)

150 day grain fed black angus w potatoes, spinach + choice of sauce

300g scotch fillet 46 (gf)

150 day grain fed black angus w potatoes, spinach + choice of sauce

400g t-bone 46 (gf)

150 day grain fed black angus w potatoes, spinach + choice of sauce

250g tenderloin 55 (gf)

great southern pinnacle grass fed angus w potatoes, spinach + choice of sauce

400g op rib 75 (gf)

dry aged pinnacle grass fed angus, marble score 2+ w potatoes, spinach + choice of sauce

800+ tomahawk (market price) (gf)

cape grim grass fed angus w potatoes, spinach + choice of sauce (allow 45 mins)

250g chicken breast 40 (gf)

free range w potatoes, spinach + sauce

350g pork cutlet 40 (gf)

w potatoes, spinach + choice of sauce

fish of the day 40 (gf)

w potatoes, spinach + chimichurri butter

darne of tasmanian salmon 40 (gf)

w potatoes + spinach (contains bones, cooked medium)

500g balmain bugs 60 (gf)

w garlic, parsley + lemon butter, potatoes + spinach

chilli linguini pasta v 28 | prawn 36

w shiitake mushrooms, wild rocket + brioche crumbs

green pea risotto 32

w fresh mint, tempura zucchini flower + grated parmesan cheese

sauce selection (extra sauce two dollars)

shallot red wine, green peppercorn, mushroom, truffle mustard butter, chimichurri butter

STARTERS

- naan bread 8 | garlic 8 | cheese 9 | cheese + garlic 9 | w labneh 10
oysters of the day natural or kilpatrick - half dozen 27 | dozen 52 (gf) 🍷
chicken dim sim w ginger + shallot chutney 4pcs 10
teriyaki octopus w cucumber, citrus salad + capsicum oil 19
betel leaves w freshly cooked prawns, peanuts + lemongrass caramel sauce 3pcs 19 (gf)
blow torched salmon w tempura avocado + wasabi soy 3pcs 18 (gfr)
pumpkin + spinach arancini w basil pesto 5pcs 16 (v)
malaysian spiced satay quail w rice cake, cucumber, shallots + prawn cracker | half 14 | whole 26
pan seared scallops w thai salad, kaffir lime leaves + roast peanut dressing 4pcs 19 (gf)
grilled haloumi cheese w peach salad, basil pesto + pine nuts 16 (v) (gf)
pham's soft shell chilli crab in open bun 1pc 8 | 3pcs 22
salt + pepper calamari w soya + chilli 19 (gfr)
tandoori chicken w smoked eggplant puree + papadum 22
pulled peppered beef in crispy pastry w water chestnuts + tamarind jam 19 🍷
grilled king prawns w sweet corn + green mango ginger sauce 29 (gf)
seafood tom yum w green mussels, squid, prawns, thai eggplant + chilli jam 22 (gf)

ASIAN KITCHEN

- chicken tikka masala, rich tomato gravy w mace, fennel + rice 28 🍷
poached fish in homemade indonesian curry + coconut rice 29 (gf)
penang prawn curry w coconut, spiced galangal, chilli, crispy curry leaves + rice 33 🍷
rajma, slow cooked kidney beans w lentils, coriander, green chilli + rice 20 (v) (gf)
rendy's rendang, indonesian style curry w beef, herbs, grated coconut + rice cake 28
milly hill tandoori lamb cutlets w cauliflower puree + roast baby beetroot 29
atlantic salmon from the tandoor w spiced pea puree + grilled watermelon 38 (gf) 🍷
crispy egg noodles in chicken gravy w mixed asian vegetables 19 | chicken 24 | prawn 32
kibok's spiced bbq beef short rib w stir fry vegetables + house made korean bbq sauce 32
vegetable fried rice w jasmine rice, egg, mixed veg + tofu 24 | prawn 32 (gfr)
sweet + sour crispy fried pork w capsicum, pineapple + signature sweet + sour sauce 28

SIDES

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| crispy golden chips w truffle aioli 9 (v) | steamed broccolini w almond butter 9 (gf) (v) |
| steamed rice 4 (gf) (v) | asparagus spears w truffle aioli 9 (v) |
| stir fried asian greens w oyster sauce 10 (v) | mixed salad w champagne dressing 9 (gf) (v) |

v – vegetarian | gf - gluten free | gfr – gluten free on request | 🍷 chefs special

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10% surcharge applies on public holidays