

## WELCOME TO THE TERNARY

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At The Ternary it is all about sharing and enjoying the experience whilst having fun tasting many unique dishes from our varied menu. Enjoy an intimate, harmonious, cultured, open space embracing The Three Ternary Pillars: The Grill Kitchen, Asian Kitchen, and Wine Bar.

The Ternary showcases the producer, farmer, grower, hunter and gatherer with plates of food to be shared with family, friends and working colleagues.

Our menu is comprised of beautifully crafted, local produce which captures three senses: smell, taste and sight. There is an emphasis on texture, balance, and harmonious flavours along with bringing together the finest and freshest ingredients from local and international produce.

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### DEGUSTATION MENU *(minimum 2 people)*

**\$75 PER PERSON** *(AccorPlus Members: \$55 per person)*

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#### START WITH THE FAVOURITES

naan bread

betel leaves, smoked flaked salmon, salmon

pearls + fried shallots

malaysian spiced chicken satay, pickled

cucumber *(contains nuts)*

scallop + chive dim sim, fresh chilli, soy

#### SEASONAL MAIN FROM THE ASIAN KITCHEN

chicken tikka masala, rich tomato gravy flavoured

w mace + fennel

#### SEASONAL MAIN FROM THE GRILL KITCHEN

grilled scotch fillet w potatoes of the

day, broccolini tossed w almond butter

*(contains nuts)*

#### DESSERT

dark chocolate tart, raspberry sorbet

## WINE BAR

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chorizo, grilled turkish bread	14.00
ceviche of white fish,	
cassava crackers	15.00
duck liver parfait, onion jam +	
toasted brioche	20.00
slow braised pork slider w coleslaw	16.00
pumpkin + spinach arancini,	
basil pesto	14.00
spiced chicken wings,	
chipolata mayonnaise	12.50
selection of marinated olives	8.00
sliced charcuterie plate,	
baby cornichons	28.00

## SIDES

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hand cut chips w sea salt	8.00
stir fried asian greens, ginger,	
oyster sauce	8.50
steamed broccolini, almond butter	
<i>(contains nuts)</i>	8.50
steamed rice	3.00
mixed salad, champagne dressing	8.00

## AFTERTHOUGHTS

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dark chocolate tart, raspberry sorbet	13.00
apple tart, cinnamon ice cream	
<i>(contains nuts)</i>	13.00
green tea panna cotta, red fruit soup +	
pistachio sable <i>(contains nuts)</i>	13.00
mango crème brûlée, passionfruit sorbet	13.00
cheese selection, quince paste +	
walnut bread <i>(contains nuts)</i>	20.00

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'THE BEST THINGS IN LIFE ARE MEANT TO BE SHARED'

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## ASIAN KITCHEN

	plain	5.50
naan bread	garlic	5.50
	cheese	6.00
scallop + chive dim sim, fresh chilli, soy		9.50
pan fried prawn + sesame roll, sweet red vinegar		10.00
chicken + prawn wonton soup, tatsoi, shitake mushroom		12.00
malaysian spiced chicken satay, pickled cucumber <i>(contains nuts)</i>		16.00
betel leaves, <i>(3 pieces per serve)</i> smoked flaked salmon, salmon pearls + fried shallots		15.00
peking duck, steamed open bun, spring onion <i>(contains nuts)</i>		16.00
thai fish cakes <i>(3 pieces per serve)</i> , fresh coconut + sauce ajut <i>(contains nuts)</i>		16.00
salt + pepper calamari w soya + chilli		18.00
pulled peppered beef in crispy pastry w water chestnuts <i>(contains nuts)</i>		18.00
“dragon egg” quails egg filled w spiced chicken mince, fried in chickpea flour		18.00
lamb kofta kebabs, herb salad, mint + pomegranate yoghurt <i>(3 pieces per serve)</i>		18.00
seared tuna, sōmen noodle salad, toasted sesame seed dressing		19.00
slow braised short beef rib w nam prik pao sauce <i>(contains nuts)</i>		20.00
the ternary’s fried soft shell crab 65, saffron + orange aioli		21.00
grilled cajun prawns, toasted corn + pecorino		25.00
tandoori chicken, cucumber + lime salad		36.00
chicken tikka masala, rich tomato gravy flavoured w mace + fennel		28.00
mixed seafood curry (spicy) flavoured w red chilli, saffron, coconut milk <i>(contains nuts)</i>		33.00
slow braised kashmiri goat curry w peanut yoghurt <i>(contains nuts)</i>		31.00
tadka dal, yellow lentils cooked w garam masala, fresh ginger juice + micro coriander		20.00
atlantic salmon from the tandoor, spiced pea puree, grilled watermelon <i>(contains nuts)</i>		38.00
red chilli, stir fried basil, pickled bamboo shoots, asian greens		
	vegetarian	18.00   chicken 19.00   prawn 22.00
stir fry hokkien noodle, mixed mushrooms, baby corn, gai lan + black soy bean sauce		
	vegetarian	18.00   chicken 19.00   prawn 22.00

## GRILL KITCHEN

300g sirloin <i>(150 day grain fed black angus)</i>		43.00
300g scotch fillet <i>(150 day grain fed black angus)</i>		44.00
400g t-bone <i>(grain fed black angus)</i>		42.00
250g chicken breast <i>(free range)</i>		37.00
grilled fish of the day		36.00
lamb rack (mornington Peninsula, vic)		43.00
darne of tasmanian salmon <i>(chef’s recommendation: cooked medium)</i>		38.00
500g balmain bugs w garlic butter		57.00
all grills served w potatoes. grilled meats come w choice of sauce:		
shallot + red wine, green peppercorn or mushroom.		
pork fillet w twice cooked pork belly, fennel + balsamic cherry tomatoes		42.00
linguini pasta w shitake mushrooms, chilli, wild rocket, brioche crumbs		28.00
	w prawns extra	8.00