



# The Ternary On Darling Harbour

GROUP MENU OPTIONS

NOVOTEL SYDNEY ON DARLING HARBOUR

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KIERA STAINES

**CONFERENCE & EVENTS SALES EXECUTIVE**

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#THETERNARY | [WWW.THETERNARY.COM.AU](http://WWW.THETERNARY.COM.AU) | @THETERNARY



## GOLD MENU

10 - 50 PEOPLE 95PP

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### TO START

THE TERNARY NAAN BREAD, FRESHLY MADE FROM THE TANDOOR  
SERVED WITH MANGO CHUTNEY + MINT RAITA

### ENTRÉES TO SHARE

MALAYSIAN SPICED CHICKEN SATAY W RICE CAKE + PICKLED CUCUMBER  
SALT + PEPPER CALAMARI W SOY + CHILLI  
SCALLOP + PORK DIM SIM W GINGER + SHALLOT CHUTNEY  
PUMPKIN + BABY SPINACH ARANCINI W BASIL PESTO

### MAIN MEALS

**UP TO 20 GUESTS | GUESTS CAN SELECT ONE MAIN COURSE**  
**OVER 20 GUESTS | ORGANISER TO SELECT TWO MAINS FOR ALTERNATE SERVE**

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300G GRAIN FED BLACK ANGUS SCOTCH FILLET W POTATOES + SPINACH  
W RED WINE JUS

GRILLED FISH OF THE DAY W POTATOES + SPINACH

ATLANTIC SALMON FROM THE TANDOOR W SPICED PEA PUREE + GRILLED WATERMELON

FREE RANGE CHICKEN BREAST W POTATOES, SPINACH + RED WINE JUS

THE TERNARY LAMB ROGAN JOSH + STEAMED RICE

LINGUINE PASTA W SHIITAKE MUSHROOMS, CHILLI, WILD ROCKET + BRIOCHE CRUMBS

### SIDE DISHES

HAND CUT CHIPS TOSSED IN SEA SALT W TRUFFLE AIOLI (GF)

MIXED GARDEN SALAD W CHAMPAGNE DRESSING (V)

### DESSERT

DARK CHOCOLATE TART W RASPBERRY SORBET

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FOR GROUPS OVER 50 PEOPLE, PLEASE INFORM OUR TEAM AS WE WILL  
CREATE A TAILORED MENU TO ACCOMMODATE THE NUMBER OF GUESTS

**ALL MENU ITEMS ARE SUBJECT TO CHANGE**



## PLATINUM MENU

10 - 50 PEOPLE 110PP

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### TO START

THE TERNARY NAAN BREAD, FRESHLY MADE FROM THE TANDOOR  
SERVED WITH MANGO CHUTNEY + MINT RAITA

### ENTRÉES TO SHARE

MALAYSIAN SPICED CHICKEN SATAY W RICE CAKE + PICKLED CUCUMBER  
SASHIMI OF HIRAMASA KINGFISH W ROASTED SESAME DRESSING + SALTED SEAWEED  
SOFT SHELL CRAB 65 W LIME + CHILLI MAYONNAISE  
PUMPKIN + BABY SPINACH ARANCINI W BASIL PESTO  
BETEL LEAF OF COOKED KING PRAWNS W CHILLI JAM + SALMON PEARLS

### MAIN MEALS

**UP TO 20 GUESTS | GUESTS CAN SELECT ONE MAIN COURSE**  
**OVER 20 GUESTS | ORGANISER TO SELECT TWO MAINS FOR ALTERNATE SERVE**

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300G GRAIN FED BLACK ANGUS SCOTCH FILLET W POTATOES + SPINACH  
W RED WINE JUS  
GRILLED FISH OF THE DAY W POTATOES + SPINACH  
ATLANTIC SALMON FROM THE TANDOOR W SPICED PEA PUREE + GRILLED WATERMELON  
FREE RANGE CHICKEN BREAST W POTATOES, SPINACH + RED WINE JUS  
THE TERNARY LAMB ROGAN JOSH + STEAMED RICE  
LINGUINE PASTA W SHIITAKE MUSHROOMS, CHILLI, WILD ROCKET + BRIOCHE CRUMBS

### SIDE DISHES

HAND CUT CHIPS TOSSED IN SEA SALT W TRUFFLE AIOLI (GF)  
MIXED GARDEN SALAD W CHAMPAGNE DRESSING (V)

### DESSERT

DARK CHOCOLATE TART W RASPBERRY SORBET

### TO FINISH

TRIO OF CHEESE W QUINCE PASTE + WALNUT BREAD

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