

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.

MOCKTAIL JUGS

passion punch
passionfruit, orange, lime, simple syrup, soda jug 18

ternary lemonade
fresh lemon juice, elderflower syrup, soda jug 18

mango colada
house made mango puree, orange, coconut cream jug 18

WATER

bottomless purezza
filtered sparkling or still water \$5 per person

AFTERTHOUGHTS

peach two ways 20
tonka peach w peach sorbet + passionfruit pearls

triple chocolate dome 20
w dark, milk, white chocolate mousse (gf)

red velvet coconut dacquoise 20
w apricot + strawberry compote (vgn, gf)

apple crème brulee 20 (gf)
w cinnamon ice-cream

the ternary cheese board 26
w quince paste

GRILL KITCHEN

300g sirloin 58 (gf)
150 day grain fed black angus w potatoes, spinach
+ choice of sauce

300g scotch fillet 60 (gf)
150 day grain fed black angus w potatoes, spinach
+ choice of sauce

400g t-bone 59 (gf)
150 day grain fed black angus w potatoes, spinach
+ choice of sauce

250g beef tenderloin 64 (gf)
great southern pinnacle grass fed angus w potatoes,
spinach + choice of sauce


selection of aged meats (market price) (gf)
w potatoes, spinach + choice of sauce

250g chicken breast 44 (gf)
free range w potatoes, spinach + sauce

grilled fish of the day 44 (gf)
w potatoes, spinach

darne of tasmanian salmon 43 (gf)
w potatoes + spinach (contains bones, cooked medium)

500g balmain bugs 69 (gf)
w garlic, parsley + lemon butter, potatoes + spinach

chilli linguini pasta v 30 | prawn 43 
w shiitake mushrooms, wild rocket + brioche crumbs

sauce selection (extra sauce two dollars)
shallot red wine, green peppercorn,
mushroom, gravy



10% surcharge applies on
saturday, sunday + public holidays

STARTERS

naan bread 10 | garlic 10 | cheese 11 | cheese + garlic 11 | paneer naan (v) 12
oysters natural half dozen 35 | dozen 65 / kilpatrick or nam jim - half dozen 36 | dozen 67 (gf)
potato vada (indian spiced potato fritter) w green mint chutney + tamarind sauce 19 (vgn)
prawn hargow (dumplings) w sriracha 19
sashimi of hiramasa kingfish w soy + yuzu dressing, finger lime + crystal ice plant 26 (gfr)
chinese slow roasted duck betel leaf w cucumber 1pcs 8 | 3pcs 23
pumpkin + baby spinach arancini w basil pesto 5pcs 17 (v)
malaysian spiced satay chicken w rice cake, pickled cucumber 3pcs 21
pan seared scallops w baby thai herb salad + roast peanut dressing 3pcs 26
buratta w mixed red leaf salad, fennel + flaked almonds 24 (v) (gf)
salt + pepper calamari w soya + chilli 21 (gfr)
pulled peppered beef in crispy pastry w water chestnuts 22
singaporean chilli prawns w steamed baozi bun 33 🌶️

ASIAN KITCHEN

the ternary butter chicken + steamed rice 31 (gf)
dal makhani, slow cooked lentils in a rich buttery tomato gravy + steamed rice 26 (v, gf)
penang prawn curry w coconut, spiced galangal, chilli + crispy curry leaves 43
milly hill tandoori lamb cutlets w eggplant bharta 36 (gf) 🌶️
atlantic salmon from the tandoor w pumpkin puree + native sea botanicals 41 (gf)
char kway teow, flat rice noodles w egg, fish cake + crabstick 26 | chicken 30 | prawn 38 🌶️
kibok's spiced bbq beef short rib w stir fry vegetables + house made korean bbq sauce 35

SIDES

chips w truffle aioli 9 (v) (gfr)
stir fried asian greens w ginger + oyster sauce 11 (v)
steamed broccolini w toasted almond butter 10 (v, gf)
mixed salad w champagne dressing 10 (v, gf)
steamed rice 5 (v, gf)

v - vegetarian | vgn - vegan | gf - gluten free | gfr – gluten free on request

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