

THE
TERNARY BAR

SPRING 2024

FOOD MENU

available from 10:30am to 9:30pm

TO SHARE

Mixed Nuts (v) 7

Marinated Olives (gf,v) 9

Natural Oysters | half dozen 36 | dozen 67 (gf)

Garlic + Herb Panini 10

Chips Tossed in sea salt w aioli (gf,v) 10

Wedges w sour cream + sweet chili 11

Pumpkin + Baby Spinach Arancini w basil pesto (v) 17

Sashimi of Hiramasa Kingfish w soy + yuzu, finger lime + crystal ice plant (gfr) 26

Sliced Prosciutto w baby cornichons (gfr) 22

Cantonese Sesame Prawn Roll w sweet + sour 19

Prawn 65 w saffron aioli 24

Japanese Fried Chicken Karaage w sriracha mayonnaise 20

Crispy Fish Taco (2pcs) w spiced avocado + chipotle sauce 22

Salt + Pepper Calamari w soy + chilli sauce (gf) 22

Slow Cooked Spiced Pork Ribs w cumin salt (gf) 23

Tandoori Salmon Skewers w spiced potato, mint + coriander yoghurt (gf) 27

Italian Meatballs w sugo di pomodoro 23

Trio of Section 28 Raw Milk Cheese, Adelaide Hills (gfr) 25

Monte Rosso (soft) | La Saracca (hard) | Mont Priscilla (hard, blue ash line)

PIZZA

Margherita, tomato base, mozzarella cheese + fresh basil 24

Tandoori Chicken w mixed capsicum, Spanish onion + mint yoghurt 25

Pepperoni, tomato base, mozzarella cheese 25

Gluten Free Pizza Base 2

FOOD MENU

available from 10:30am to 9:30pm

MAIN

Battered Fish + Chips w dill mayonnaise 27

Steak Sandwich on Ciabatta w caramelised onion, rocket, whole mustard
mayonnaise + chips (gfr) 29

Wagyu Beef Burger w swiss cheese, beetroot, lettuce + tomato relish
+ chips (gfr) 26, add bacon 2

Southern Style Chicken Burger w sweet gherkins, sriracha mayonnaise, cheese
+ chips 26, add bacon 2

The Ternary Beef Nachos w guacamole + sour cream 26

Grilled Lamb Kofta on Pitta Bread w sauce adjva, baby cos + mint yoghurt 31

Buratta Cheese Salad w mixed red leaf lettuce, dill, shaved fennel,
grapefruit + roasted almond flakes w champagne dressing (v,gf) 23

Thai Rice Noodle + Vegetable Salad w chilli + lime (v,gf) 23
add chicken 8, add prawns (6pcs) 12

SIDES

Steamed Seasonal Vegetables (v,gf) 10

Steamed Rice (v,gf) 5

Mixed Leaf Salad w house dressing (v,gf) 10

TO FINISH

Chocolate Delight w chocolate meringue, chocolate biscuit + raspberries 20

Lychee Crème Brulee w coconut ice-cream (gfr) 20

Sticky Date Pudding w butterscotch sauce + vanilla bean ice-cream 20

No Accor Plus dining benefits on public holidays +
special event days

10% surcharge applies on Saturday, Sunday + Public Holidays

FEATURE WINERY



PEPPER TREE WINES

Sparkling

	G	B
2022 Limited Release Amarysso Sparkling WRATTONBULLY, SOUTH AUSTRALIA	14	65

Whites

2023 Varietal Verdelho HUNTER VALLEY, NEW SOUTH WALES	14	65
2023 Limited Release Venator Semillon HUNTER VALLEY, NEW SOUTH WALES	15	70
2024 Limited Release Venator Chardonnay HUNTER VALLEY, NEW SOUTH WALES	15	70

Reds

2021 Varietal Merlot WRATTONBULLY, SOUTH AUSTRALIA	14	65
2022 Alternate Series Barbera WRATTONBULLY, SOUTH AUSTRALIA	14	65
2022 Limited Release Venator Shiraz HUNTER VALLEY, NEW SOUTH WALES	15	70

Dessert

2023 Sticky Pig Late Harvest Pinot Gris WRATTONBULLY, SOUTH AUSTRALIA	15	70
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SPARKLING WINE WHITE WINE + ROSE

SOMETHING SPARKLING



NV Taittinger Brut Prestige Champagne Reims, France	135 25
NV Penfolds x Thienot Brut Rose Reims, France	150 23
2022 Mrs Wigley Moscato McLaren Vale, SA	65 12
2022 Pepper Tree Amarysso Sparkling, Wrattobully, SA	14 65
2021 Dal Zotto Pucino Prosecco King Valley, VIC	65 13

JUST CHILLIN

2023 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	72 15
2023 Catalina Sounds Sauvignon Blanc Marlborough, NZ	66 14
2023 Pepper Tree 'Venator' Semillon Hunter Valley, NSW	70 15
2022 De Beaurepaire 'Billet Doux' SSB Rylestone NSW	65 13
2023 Pepper Tree Verdelho Hunter Valley, NSW	65 14
2022 Wirra Wirra The Lost Watch Reisling Adelaide Hills, SA	65 14
2023 Ant Moore Pinot Gris, Marlborough NZ	65 13
2022 Cloud Street Pinot Grigio, Victoria	65 13
2021 Pepper Tree 'Venator' Chardonnay, Hunter Valley NSW	65 14
2018 Penfolds BIN 311 Chardonnay, Multi Region	99 18
2022 Rameau d'Or Grenache/Cinsault Rose Provence, France	72 15
2022 De Beaurepaire 'Match Point', Cab/Merlot Rose RylestoneNSW	65 13

RED WINE DESSERT WINE + FORTIFIED



WARM IT UP

2018 Penfolds Bin 23 Pinot Noir, Tasmania + Adelaide Hills	91 17
2022 Pepper Tree 'Alternative Series' Barbera Wrattenbully, SA	65 14
2022 Olivers Taranga Grenache McLaren Vale, SA	70 15
2021 Pepper Tree 'Varietal' Merlot Wrattenbully, SA	65 14

SOMETHING SERIOUS

2022 Olivers Taranga Shiraz McLaren Vale, SA	70 15
2022 Pepper Tree 'Venator' Shiraz Hunter Valley, NSW	70 15
2022 Bleasdale Second Innings Malbec Langhorne Creek, SA	68 15
2021 Snake + Herring Cabernet Sauvignon Margaret River, WA	72 15

ENJOY THE REST OF YOUR DAY

2023 Pepper Tree 'Sticky Pig' Late Harvest Pinot Gris, Wrattenbully	70 15
NV Rutherglen Estate Classic Muscat, Rutherglen, VIC	75 15
NV Penfolds Grandfather Tawny Port, SA	15
NV Galway Pipe 12 Year Old Tawny, SA	13

THE TERNARY SPRING SPRITZ-AGANDA!

by Senior Bartender Cooper Stormonth

What could be better than relaxing in the sun on a warm day with a spritz in hand? I believe that there's no better way to welcome the warm weather than a bit of bubbly with a seasonal twist. These three cocktails capture the essence of Spring, with a delicious option for every palette.

Cooper

SWEET SPRITZ

St. Germain Elderflower | Crème de Violette | Prosecco + Soda

Sweet and fresh like blooming flowers, violet and elderflower dance with the sparkle of prosecco. A sprig of rosemary perfectly rounds out this Mediterranean inspired fusion of flavour. 20

SOUR SPRITZ

Sour Apple | Sugar | Prosecco + Soda

A tangy combination reminiscent of fresh Granny Smith apples. Rounded out by sugar, this spritz leaves you craving more of its refreshing zing. 20

BITTER SPRITZ

Campari | Sugar | Prosecco + Soda

A spritz that serves a reminder of the bitter cold of Winter. As we leave the cold behind for the warmer weather of Spring, enjoy a beverage that brings you back to cozy nights by the fire. 20

BARTENDER SIGNATURE COCKTAILS

Each spirit, juice or bitters used in a cocktail is different and flavours only evolve as they are combined. That's where our bartenders come in. Each bartender is as unique as the ingredients we use; with their own experiences and personality influencing their craft. This is reflected in their cocktails most of all, and we invite you to get to know each of your bartenders through their own personal creations.

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THE WHEELS ON THE BUS

by Axel

A blend of some of my favourite sprits, my signature will spin your world round and round, all night long. Taking you on a trip with a flow of rich flavours, savour each sip with its intricacies that evolve as you enjoy. 21

Kraken Black Spiced Rum | Kahlua Coffee Liqueur | De Bortoli Rutherglen Muscat | Chocolate Bitters

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COTE D'AZUR

by Ruben

The inspiration for my signature was a romantic getaway to the South of France with my sweetheart. Every night we would sip on a beautiful blue cocktail reminiscent of this one while taking in the picturesque water views. One of my fondest memories, but sadly the original cocktail is not the only thing I left in France... 21

Vodka | Alize | Marionette Blue Curacao | Pineapple Juice | Sugar | Lemon | Whites

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THE LONG FACE

by Harrison Clydsdale, The Ternary Head Bartender

A riff on the classic 'Angel Face' first appearing in the 1930s, this drink is more stern, strong like its namesake the Clydesdale horse. When I tried Ruby Wednesday's Harrison's Cut gin, matured in Maker's Mark barrels (my favourite spirit), the stars aligned and my signature was born. Why the long face? Because you haven't tried your new favourite nightcap yet. 21

Ruby Wednesday Harrison's Cut Gin | Hennessy V.S. | Drambuie

SIGNATURE COCKTAILS

DROP BEAR ZOMBIE

A Creamy blend of Bundaberg, Bacardi + Captain Morgan Spiced;
Rounded out w Lime + Pineapple, Banana + Coconut Cream 21

Make it Non-Alcoholic with Lyres 21

FLOWER POWER

Vodka + Chambord shaken w fresh whole Lychees, Sugar syrup, Lemon
Juice + Orange Blossom; sprinkled w Seasonal Edible Flowers 21

Make it Non-Alcoholic with Lyres 21

B+B PALOMA

Basil + Blueberries spice up a traditional Paloma w Patron Tequila,
Freshly squeezed Lime Juice + Pink Grapefruit Juice 21

Make it Non-Alcoholic with Lyres 21

TERNAR-INI

Our signature, zesty take on a Vodka Martini; we mix Vodka, Aperol,
Lemon juice, Passionfruit pulp, Ginger + Rhubarb bitters w a theatrical
Orange twist 21

Make it Non-Alcoholic with Lyres 21

RASPBERRY ROSE FIZZ

Pink Gin, shaken w Aperol, lemon, Rose Syrup + Whites
to create our classic foam 21

Make it Non-Alcoholic with Lyres 21

PEAR + VANILLA CLOVER CLUB

A foamy concoction emulsified w whites, made up of gin, tuaca, vanilla,
fresh lemon + pear juice. 21

Make it Non-Alcoholic with Lyres 21

ESPRESSO MARTINI

Arabica coffee mixed w Captain Morgan Spiced rum sweetened w
Kahlua + caramel Syrup layered w a smooth crema 21

Make it Non-Alcoholic with Lyres 21

NO WOMAN, NO RYE

Rye whisky + Apricot Brandy provide the base for this subtle flavour
combination w Lemon, Ginger, Pink Grapefruit, Mint + Angostura Bitters
to balance 21

NON-ALCOHOLIC MOCKTAILS

GINGER FIZZ

Lemon juice | Mint | Ginger Ale | Ginger Syrup 15

BLUEBERRY HONEY MOJITO

Blueberries | Lime Juice | Mint | Honey | Club Soda 15

PINK FLAMINGO

Strawberries | Raspberries | Watermelon Syrup | Cranberry | Lemon 15

STRAWBERRY CUCUMBER LIMEADE

Strawberries | Cucumber | Lime Juice | Sugar Syrup 15

PROPAGANDA

Cranberry | Apple | Lime | Elderflower Syrup | Lemonade 15

NON-ALCOHOLIC MOCKTAIL JUGS

PASSION PUNCH JUG

Passionfruit | Orange | Lime | Simple Syrup | Soda 19

TERNARY LEMONADE JUG

Lemon Juice | Elderflower Syrup | Soda 19

APPLE PIE JUG

Apple Juice | Cinnamon Syrup | Lime Juice | Dry Ginger Ale 19

BEER, CIDER GINGER BEER, SELTZER

ON TAP

Stone + Wood Pacific Ale, NSW | s11 | p14

Heineken Lager, Netherlands | s11 | p14

James Squire 150 Lashes Pale Ale, NSW | s11 | p14

Hahn Super Dry Lager, NSW | s11 | p14

Canadian Club + Dry | s11 | p14

Wavee Blood Orange + Mandarin Hard Seltzer, NSW | s11 | p 14

Spicy Pineapple Margarita 12% ABV | 150ml 18

BOTTLE + CAN

Kirin Ichiban, Japan | b10

Byron Bay Brewery Lager, NSW | b10

White Rabbit Dark Ale, VIC | b10

Little Creatures XPA, WA | c10

Voodoo Ranger IPA, NSW | c10

Stone + Wood Jasper Red Ale | c10

Hahn Super Dry Gluten Free Lager, NSW | b9

Stone + Wood Crisp Lager (Mid Strength), NSW | b9

James Boags Premium Light Lager, TAS | b9

Little Dragon Alcoholic Ginger Beer, NSW | c10

Pipsqueak Apple Cider, WA | b10

Barossa Cider Co Squashed Pear Cider, SA | b10

Heineken Lager 0.0 (No Alcohol), Netherlands | b8

(s) schooner (p) pint (b) bottle (c) can

DRY GIN

Archie Rose, NSW 11
Big River Distilling Co. Dry, ACT 12
Ruby Wednesday Navy Strength, NSW 14
Four Pillars Rare, VIC 12
Patient Wolf, VIC 13
Forty Spotted Classic, TAS 12
Bombay Sapphire, London Dry 10
Tanqueray, London Dry 11
Tanqueray 10, London Dry 14
Hayman's Old Tom, London 10
Plymouth, London 10
Hendricks, Scotland 12
Roku, Japan 12
Jinzu, Japan 10

HERBACEOUS GIN

Ruby Wednesday Aniseed, NSW 11
Four Pillars Olive Leaf, VIC 12
Rutte Celery, Netherlands, 11

FLAVOURED + PINK GIN

Ink Dry, NSW 14
Four Pillars Bloody Shiraz, VIC 12
Forty Spotted Pinot Noir Gin, TAS 13
Forty Spotted Tassie Bush Honey Gin, TAS 13
Ruby Wednesday Harrison's Cut, NSW 13
Gordons Premium Pink, London 10
Hayman's Sloe, London 10

VODKA

Grey Goose, France 15
Belvedere, Poland 14
Ciroc, France 16
Absolut, Sweden 10
Zubrowka Byson Grass, Poland 12
Ketel One, Netherlands 10
Titos Handmade Vodka, USA 12

TEQUILA + MEZCAL

1800 Anejo, Mexico 12
1800 Reposado, Mexico 10
1800 Coconut, Mexico 12
Patron Silver, Mexico 11
Patron Reposado, Mexico 15
Don Julio Anejo, Mexico 13
Don Julio Blanco, Mexico 13
Casamigos Blanco, Mexico 12
Casamigos Anejo, Mexico 15
Casamigos Mezcal, Mexico 16
Del Maguey Vida Mezcal, Mexico 15
Clase Azul Reposado, Mexico 36

RUM

Captain Morgan Spiced, Jamaica 10
Captain Morgan Black Spiced, Jamaica 11
Mount Gay, Barbados 10
Bumbu Original Rum, Barbados 10
Ron Zacapa, Guatemala 15
Havana Club 3, Cuba 10
Havana Club 7, Cuba 10
Kraken Spiced, Trinidad + Tobago 10
Stolen White, Trinidad + Tobago 10
Stolen Smoked, Trinidad + Tobago 10
Cargo Cult Banana Spiced, Australia 10
Sailor Jerry Spiced, United States 10
Goslings Gold Seal, Bermuda 11
Goslings Black Seal, Bermuda 11
Bacardi Carta Oro Superior Gold, Puerto Rico 10
Bacardi Reserva Ocho 8y, Puerto Rico 11
Bacardi Oakheart Spiced, Puerto Rico 10
Bundaberg Red Extra Smooth, Australia 12
Bundaberg Overproof, Australia 12
Flor de Cana 7, Nicaragua 12

SINGLE MALT SCOTCH WHISKEY

Glenfiddich 12y, Speyside 11
Glenmorangie 10y, Highlands 14
Glenlivet 12y, Speyside 13
Dalwhinnie 15y, Highlands 14
Lagavulin 16y, Islay 18
Glenkinchie 12y, Lowlands 14
Ardberg 10y, Islay 16
Talisker 10y, Islay 14
Laphroaig, 10y Islay 15

BLENDED SCOTCH WHISKEY

Johnnie Walker Red 10
Johnnie Walker Black 11
Johnnie Walker Green 18
Johnnie Walker Blue 45
Chivas Regal 12y 11
Chivas Regal 18y 18
Monkey Shoulder 11

AUSTRALIAN WHISKY

Starward Nova Single Malt, Port Melbourne 13
Starward Solera Single Malt, Port Melbourne 16
Lark Classic Cask Single Malt, Tasmania 35
Lark Rebellion Single Malt, Tasmania 33
Dark Lark Single Malt, Tasmania 40

JAPANESE WHISKEY

Suntory Toki, Japan 15
The Chita, Japan 18
Hibiki Japanese Harmony, Japan 35

CANADIAN WHISKY

Canadian Club 10
Fireball Cinnamon Whisky 10

IRISH WHISKY

Jameson, Ireland 10
Connemara, Ireland 13
Redbreast 12y, Ireland 16

AMERICAN BOURBON

Wild Turkey, USA 10
Wild Turkey 101, USA 12
Wild Turkey Rye, USA 10
Wild Turkey Rare Breed, USA 14
Four Roses, USA 12
Jack Daniels, USA 10
Jack Daniels Single Barrel, USA 18
Gentleman Jack, USA 12
Jim Beam, USA 10
Jim Beam Rye, USA 10
Makers Mark, USA 10
Makers Mark 46, USA 18
Woodford Reserve, USA 11
Screwball Peanut Butter Whisky, USA, 10
Wild Turkey American Honey, USA 10

COGNAC / BRANDY

St Remy VSOP, France 10
Hennessy VS, France 12
Hennessy VSOP, France 15
Hennessy XO, France 39
Martell VS, France 10
Martell VSOP, France 13
Martell XO, France 39
Remy Martin VSOP, France 15
Remy Martin XO, France 39
Courvoisier VSOP, France 14
Avallen Calvados, France 12