
THE TERNARY

the 'ternary' derives its name from the latin word ternārius 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.

TASTE OF THE TERNARY

115 per person | min 2pax

naan bread

w green mango chutney + saffron raita

grilled scallop in shell (m) (gf)

w garlic butter

steamed prawn hargow (dumplings) (m)

w sriracha

thai peppered wagyu skewer MB9+

milly hill tandoori lamb cutlets

w eggplant bharta

surf + turf (a)

grilled scotch fillet steak w balmain bugs

chocolate delight

chocolate meringue w chocolate biscuit crumble + raspberries

10% surcharge on saturday, sunday + public holidays

1.4% credit card surcharge applies to card transactions

seafood origin

we proudly serve sustainably sourced seafood, selected to support healthy oceans + responsible fishing practices

a-australian | l-imported | m-mixed

#theternary | www.theternary.com.au | @theternary

GRILL KITCHEN

300g sirloin 59 (gfr)

150 day grain fed pinnacle black angus w potato of the day, spinach + choice of sauce

300g scotch fillet 62 (gfr)

150 day grain fed pinnacle black angus w potato of the day, spinach + choice of sauce

250g beef tenderloin 65 (gfr)

150 day grain fed pinnacle black angus w potato of the day, spinach + choice of sauce

250g chicken breast 46 (gfr)

free range w potato of the day, spinach + choice sauce

fish of the day 50 (a) (gfr)

w potato of the day, spinach + chimichurri

crispy skin pork belly 56 (gfr)

w potato of the day, spinach + choice sauce

500g balmain bugs 73 (a) (gfr)

w garlic, parsley + lemon butter, potatoes + spinach

chilli linguini pasta 30 (v) | + prawn 43 (m)

w cherry tomato, baby zucchini + rocket

sauce selection (extra sauce two dollars)

shallot red wine, green peppercorn, mushroom, gravy

AFTERTHOUGHTS

chocolate delight 20

chocolate meringue w chocolate biscuit crumble + raspberries

red velvet coconut dome 20 (vgn) (gf)

w apricot + strawberry compote

lychee crème brulee 20 (gf)

w coconut ice-cream

mango mousse egg 20

w chocolate crumb

the ternary cheese board 26

w quince paste

APPETISERS

indian dahi puri of spiced potatoes + chickpeas 3.5 (v) (vgnr)
kataifi tiger prawns, yuzu aioli, shichimi togarashi 2pcs 16 (a) (df)
thai peppered wagyu MB9+ skewer 2pcs 18
charred teriyaki baby octopus skewer w wasabi infused mayonnaise 2pcs 15 (a) (df)
grilled scallop in shell w garlic butter 2pcs 18 (m) (gf)

STARTERS

naan bread 11 | garlic naan 11 | cheese naan 12 | truffle aioli + pecorino cheese naan 16 🌿
oysters natural - half dozen 35 | dozen 65 (a) (gf)
oysters kilpatrick or nam jim - half dozen 37 | dozen 67 (a) (gf)
spiced beetroot tikki, coriander + mint chutney 3 pcs 22 (gf) (vgn)
prawn hargow dumplings (steamed or deep fried) w sriracha 4pc 19 (m)
crispy duck leg + thai green papaya salad, thai chilli peanut jam (gf) (df) 29
pumpkin + baby spinach arancini w basil pesto 5pcs 18 (v)
buratta w tuscan salad of tomatoes 23 (v) (gfr)
salt + pepper calamari w soya + chilli 21 (m) (gfr)
king prawn in spiced sugo al pomodoro 34 (a) (gf) (df)

ASIAN KITCHEN

the ternary butter chicken + steamed rice 35 (gf)
goan prawn curry w tamarind, bell peppers + crispy curry leaves 43 (m) (gf) (df)
palak dal tadka w trio of lentils, spinach + basmati rice 30 (gf) (vgn)
mutton rogan josh braised in aromatic onion + tomato sauce, + basmati rice 44 (gf)
shivonne's saffron tandoori salmon w aaloo tikki, asparagus, peas + tangy sauce 40 (a) (gf) 🌿
milly hill tandoori lamb cutlets w eggplant bharta 42 (gf)
char kway teow, flat rice noodles w egg, fish cake, crabstick 27 | + chicken 30 | + prawn 38 (m) 🌿
spiced bbq beef short rib w stir fry vegetables + house made korean bbq sauce 41 🌿

SIDES

chips w truffle aioli 11 (v) (gfr)
wok fried vegetables w ginger + oyster sauce 12 (v)
steamed broccolini w toasted almond butter 12 (v) (gf)
green leaf salad w champagne dressing 10 (gf) (v)
steamed rice 5 (gf) (v)

our menu + kitchen contains multiple allergens + foods, which may cause an intolerance. our team will make efforts to accommodate dietary requirements. however, due to the shared production + serving environment, we cannot guarantee the complete omission of such allergens or foods, which may cause an intolerance. please inform our team if you have a food allergy or intolerance.

v-vegetarian | vgn-vegan | vgnr-vegan request | gf-gluten free | gfr-gluten free request | 🌿 signature