

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.

we invite you to create your own taste journey from either our a la carte offering or our highly recommended taste of the ternary menu options



GRILL KITCHEN

300g sirloin 53 (gf)

150 day grain fed black angus w potatoes, spinach
+ choice of sauce

300g scotch fillet 56 (gf)

150 day grain fed black angus w potatoes, spinach
+ choice of sauce

400g t-bone 55 (gf)

150 day grain fed black angus w potatoes, spinach
+ choice of sauce

250g beef tenderloin 59 (gf)

great southern pinnacle grass fed angus w potatoes,
spinach + choice of sauce

250g chicken breast 41 (gf)

free range w potatoes, spinach + sauce

grilled fish of the day 41 (gf)

w potatoes, spinach

darne of tasmanian salmon 42 (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

AFTERTHOUGHTS

coffee stone 16

w dark chocolate soil + white chocolate ice cream

eton mess 16 (gf)

w strawberry consommé

lychee crème brulee 16 (gfr)

w coconut sorbet + sago crisp

the ternary cheese board 26

w quince paste

STARTERS

naan bread 10 | garlic 10 | cheese 11 | cheese + garlic 11 | w labneh 12 🌿
oysters natural half dozen 30 | dozen 60 / kilpatrick or nam jim - half dozen 32 | dozen 62 (gf)
scallop, prawn + pork dim sim w ginger + shallot chutney 4pcs 19
sashimi of hiramasa kingfish w citrus soy dressing + salted seaweed 23 (gfr)
betel leaf of cooked prawns w chilli jam + salmon pearls 1pcs 8 | 3pcs 23 (gf) 🌿
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 24
buratta w mixed red leaf salad, fennel + flaked almonds 22 (v) (gf)
soft shell crab 65 w lime chilli mayonnaise 22
salt + pepper calamari w soya + chilli 21 (gfr)
pulled peppered beef in crispy pastry w water chestnuts 22 🌿
grilled king prawns w chimichurri 30 (gf)

ASIAN KITCHEN

the ternary lamb rogan josh + steamed rice 31
anil's dal makhani, slow cooked lentils in a rich buttery tomato gravy + steamed rice 24 (v) (gf)
milky hill tandoori lamb cutlets w eggplant bharta 3pcs 33 (gf)
atlantic salmon from the tandoor w spiced pea puree + grilled watermelon 40 (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 almond butter 11 (gf) (v)
mixed salad w champagne dressing 10 (gf) (v)
steamed rice 4 (gf) (v)

v - vegetarian | gf - gluten free | gfr – gluten free on request | 🌿 the ternary signature

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

10% surcharge applies on saturday, sunday + public holidays