

## 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.

### MOCKTAIL JUGS

passion punch  
passionfruit, orange, lime, simple syrup, soda jug 21

ternary lychee lemonade  
fresh lemon juice, lychee syrup, soda jug 21

pear cobbler  
pear juice, ginger syrup, lime juice, lemonade 21

### WATER

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

### AFTERTHOUGHTS

chocolate delight 20  
chocolate meringue w chocolate biscuit crumble + raspberries

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

lychee crème brulee 20 (gf)  
w coconut ice-cream

sticky date pudding 20  
w butterscotch sauce + vanilla bean ice-cream

the ternary cheese board 26  
w quince paste

## GRILL KITCHEN

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

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

250g beef tenderloin 64 (gf)  
150 day grain fed pinnacle black angus w potatoes, spinach  
+ choice of sauce


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

250g chicken breast 45 (gf)  
free range w potatoes, spinach + sauce

grilled fish of the day 48 (gf)  
w potatoes, spinach

darne of tasmanian salmon 48 (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 on saturday, sunday + public holidays  
1.4% credit card surcharge applies to card transactions  
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## STARTERS

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naan bread 11 | garlic 11 | cheese 12 | cheese + garlic 12 🍷  
oysters natural half dozen 35 | dozen 65 kilpatrick or nam jim - half dozen 36 | dozen 67 (gf)  
hara bhara kebab w tamarind sauce 4pc (vgn, gf, df) 19  
prawn hargow (dumplings) w sriracha 19  
sashimi of hiramasa kingfish w soy + yuzu dressing, finger lime + baby red sorrel 27 (gfr) 🍷  
chinese slow roasted duck betel leaf w cucumber 1pcs 8 | 3pcs 23  
pumpkin + baby spinach arancini w basil pesto 5pcs 17 (v)  
pan seared scallops w baby thai herb salad + roast peanut dressing 3pcs 26  
buratta w mixed red leaf salad, fennel + flaked almonds 22 (v) (gf)  
salt + pepper calamari w soya + chilli 21 (gfr)  
char sui lamb belly w spiced plum sauce, golden bun 25  
crab + snow pea pastilla w saffron aioli 25 🍷  
octopus slow cooked in red wine w heirloom cherry tomato, basil oil, goat labnah 29 (gf)  
grilled king prawns w singaporean chilli sauce 33 🍷

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## ASIAN KITCHEN

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the ternary butter chicken + steamed rice 31 (gf)  
tadka dal, slow cooked lentils in a spiced tomato sauce + steamed rice 26 (v) (gf)  
sachin's chicken malai tikka w green herb sauce 29 (gfr)  
goan prawn curry w tamarind, green pea, bell peppers + crispy curry leaves 43  
milly hill tandoori lamb cutlets w eggplant bharta 36 (gf) 🍷  
char kway teow, flat rice noodles w egg, fish cake + crabstick 26 | chicken 30 | prawn 38  
spiced bbq beef short rib w stir fry vegetables + house made korean bbq sauce 35 🍷

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## SIDES

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chips w truffle aioli 10 (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 | gf-gluten free | gfr-gluten free request