

## 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 dollars per person

### 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

## GRILL KITCHEN

300g sirloin 58 (gf)

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

300g scotch fillet 61 (gf)

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

250g beef tenderloin 64 (gf)

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

selection of in house aged meats (market price) (gf)

w potato of the day, spinach + choice of sauce

see specials menu for details

250g chicken breast 46 (gf)

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

fish of the day 49 (gf)

w potato of the day + spinach

darne of tasmanian salmon 48 (gf)

w potatoes + spinach (contains bones, cooked medium)

500g balmain bugs 71 (gf) 

w garlic, parsley + lemon butter, potatoes + spinach

chilli linguini pasta 30 (v) | + prawn 43 

w cherry tomato, baby zucchini + rocket

sauce selection (extra sauce two dollars)

shallot red wine, green peppercorn,

mushroom, gravy

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



10% surcharge on saturday, sunday + public holidays

1.4% credit card surcharge applies to card transactions

#theternary | [www.theternary.com.au](http://www.theternary.com.au) | @theternary

## STARTERS

naan bread 11 | garlic naan 11 | cheese 12 | cheese + garlic 12 | lamb kemma naan 19 🍷  
oysters natural - half dozen 35 | dozen 65 (gf)  
oysters kilpatrick, nam jim or seaweed mignonette - half dozen 37 | dozen 67 (gf)  
hara bhara vegan kebab w tamarind sauce 4pc 19 (vgn) (gf) (df)  
prawn hargow (dumplings) w sriracha 4pc 19  
sashimi of hiramasa kingfish w soy + yuzu dressing, citrus fruit + avruga caviar 29 (df)  
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 tuscan salad of tomatoes 23 (v) (gfr)  
salt + pepper calamari w soya + chilli 21 (gfr)  
char sui lamb belly w spiced plum sauce, golden bun 25  
truffle sauteed mushrooms, toasted brioche w grana padano parmesan 18 (v) (gfr)  
octopus slow cooked in sake, charred w caramelised pineapple, wasabi mayo + ume sauce 29 (df) (gf)  
grilled king prawns w mexican spiced butter, toasted corn, peppers, tomato + pecorino 34 (gf) 🍷

## ASIAN KITCHEN

the ternary butter chicken + steamed rice 32 (gf)  
tadka dal, slow cooked lentils in a spiced tomato sauce + steamed rice 26 (vgn) (gf)  
goan prawn curry w tamarind, bell peppers + crispy curry leaves 43 (gf) (df)  
malai kofta, vegetable dumplings in a rich cashew gravy + steamed rice 30 (gf) (v)  
shivonne's saffron tandoori salmon w aaloo tikki, asparagus, peas + tangy sauce 40 (gf) 🍷  
milly hill tandoori lamb cutlets w eggplant bharta 40 (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 40 🍷

## SIDES

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 | 🍷 signature dish