

THE
TERNARY BAR

AUTUMN 2024

THE TERNARY BAR
FOOD MENU
available from 10:30am to 9:30pm

Mixed Nuts (v) 7

Marinated Olives (gf,v) 9

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

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

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 (gfr) 22

Cheese Burger Spring Rolls (4pcs) w tomato ketchup + American mustard 19

Pulled Pork Slider (4pcs) w slaw 23

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

Trio of Australian Cheese w quince paste + lavosh (v,gfr) 25

PIZZA

Margherita, tomato base, mozzarella cheese + fresh basil 24

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

Pepperoni, tomato base, mozzarella cheese, pepperoni 25

Gluten Free Pizza Base 2

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

10% surcharge applies on Saturday, Sunday + Public Holidays

THE TERNARY BAR
FOOD MENU
available from 10:30am to 9:30pm

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 bacon, swiss cheese, beetroot, lettuce + tomato relish + chips (gfr) 26

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

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

Saganaki Prawns
w crumbled fetta + flat bread (gfr) 29

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

Moroccan Lamb Lentil Salad w mint yoghurt + flat bread 29

SIDES

Steamed Seasonal Vegetables (v,gf) 10

Steamed Rice (v,gf) 5

Garlic + Herb Panini 10

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

TO FINISH

Triple Chocolate Dome w dark, milk, white chocolate mousse 20

Apple Crème Brulee w cinnamon ice-cream (gfr) 20

Trio of Australian Cheese w quince paste + lavosh (v,gfr) 25

(v) vegetarian (gf) gluten free (vgn) vegan (gfr) gluten free request

THE TERNARY BAR
FEATURE WINERY



Wirra Wirra, The Heart of McLaren Vale Since 1894

The Wirra Wirra cellars have an ancient, almost medieval feel to them, with massive arched doors, over-sized fireplaces, a minstrel gallery and wine stained red brick floors. There's nothing ancient about the winemaking at Wirra Wirra though, with a focus on preserving fruit purity and vineyard expression, there's an obsessive commitment to keeping parcels separate until final blending. When you speak with our senior winemaker Emma Wood about her winemaking philosophy, there is a continuing theme of 'letting the fruit shine'. McLaren Vale is our home, surrounded by Australia's most sustainable vineyards, inspiring people and beautiful beaches. The story of Grenache in Australia begins right at the commencement of serious viticulture in the country. Grenache was one of the original set of 363 varieties imported in 1832 and were planted in the Sydney botanic gardens. Grenache was one of these survivors, and from New South Wales they found their way to McLaren Vale. Grenache took off, and in 1862 one of the leading wine critics of the time, Ebenezer Ward from Adelaide, reported that Grenache was 'thriving better than any other kind.' It had found its home in South Australia, where the warm, dry conditions mimicked those of its Mediterranean home.

THE TERNARY BAR
FEATURE WINERY



SOMETHING SPARKLING

2022 Mrs Wigley Moscato McLaren Vale, SA 52 | 12

JUST CHILLIN

2023 The Lost Watch, Riesling, Adelaide Hills, SA 60 | 13

2023 Hiding Champion, Sauvignon Blanc, Adelaide Hills, SA 65 | 14

2023 12th Man, Chardonnay, Adelaide Hills, SA 70 | 15

GRENACHE

2023 Dry Grenache Rose, McLaren Vale, SA 60 | 14

2023 The Farmers Heart, Grenache, McLaren Vale, SA 60 | 14

2022 The Absconder, Grenache, McLaren Vale, SA 200 | 40

SOMETHING SERIOUS

2022 Amator Shiraz, Fully Organic, McLaren Vale, SA 70 | 15

2021 Church Block, Cab Sauv, Shiraz, Merlot, McLaren Vale, SA 65 | 14

THE TERNARY BAR

WINE

SPARKLING, WHITE & 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	52 12
MV Clover Hill Cuvee Pyrenees, VIC	70 15
NV Dal Zotto Pucino Prosecco King Valley, VIC	54 12

JUST CHILLIN

2022 Snake + Herring Pinot Gris Gewurztraminer Riesling, WA	59 12
2023 Wirra Wirra Hiding Champion Sauv Blanc Adelaide Hills, SA	65 14
2022 Catalina Sounds Sauvignon Blanc Marlborough, NZ	66 14
2021 Keith Tulloch Semillon Hunter Valley, NSW	55 12
2023 Wirra Wirra The Lost Watch Reisling Adelaide Hills, SA	60 13
2023 Pedestal Semillon Sauvignon Blanc Margaret River, WA	65 13
2021 Ant Moore Pinot Gris Marlborough, NZ	60 13
2022 Cloud Street Pinot Grigio, Victoria	55 12
2022 Pepper Tree Venator Chardonnay Hunter Valley, NSW	65 13
2023 Wirra Wirra 12th Man Chardonnay Adelaide Hills, SA	70 15
2021 Rameau d'Or Rose Provence, France	69 14
2023 Wirra Wirra Dry Grenache Rose, McLaren Vale, SA	60 14

THE TERNARY BAR

WINE

RED, DESSERT & FORTIFIED



WARM IT UP

2018 Penfolds Bin 23 Pinot Noir, Tasmania + Adelaide Hills	91 17
2022 Black Cottage Pinot Noir Marlborough, NZ	59 14
2021 Penny's Hill Malpas Road Merlot McLaren Vale, SA	55 13
2023 Wirra Wirra The Farmers Heart, Grenache, McLaren Vale, SA	60 14
2022 Wirra Wirra The Absconder, Grenache, McLaren Vale, SA	200 40
2020 Langmeil Valley Floor Shiraz Barossa Valley, SA	70 15
2022 Wirra Wirra Amator Shiraz, Fully Organic, McLaren Vale, SA	70 15

SOMETHING SERIOUS

2021 Bleasdale Second Innings Malbec Langhorne Creek, SA	68 15
2021 Snake + Herring Cabernet Sauvignon Margaret River, WA	72 15
2021 Wirra Wirra Church Block, Cab Sauv, Shiraz, Merlot, McLaren Vale, SA	65 14

ENJOY THE REST OF YOUR DAY

2020 Penfolds Cellar Reserve Viognier Barossa Valley, SA	80 15
NV Rutherglen Estate Classic Muscat	75 15
NV Penfolds Grandfather Tawny Port, SA	15
NV Galway Pipe 12 Year Old Tawny, SA	13

THE TERNARY BAR

CURATED CLASSIC COCKTAILS

by Harrison Clydsdale

Not every cocktail can be featured on a menu, but often a drink is so good that it deserves the spotlight. Let my team and I turn your attention to The Ternary Curated Classics, a collection of cocktails you may not have heard of – but definitely worth a try. I love discovering new drinks – classics from yesteryear and modern greats alike. It is my hope that by showing you a few of my favourites I can spark your love of cocktails and their history as well.

SLOE GIN FIZZ

Hayman's Sloe Gin | Lemon | Sugar | Whites | Sparkling Wine

Perfectly showcasing the tart + sweet notes of sloe gin, this fizz dates back to a first publication in a 1898 edition of 'Sunset Magazine' out of Western USA. Since then the drink has evolved, leading to our rendition including Clover Hill sparkling for the trademark 'fizz'. 21

MEZCAL MULE

Mezcal | Lime | Passionfruit | Agave | Cucumber | Ginger Beer

Adapted from a recipe from famed bartender Jim Meehan at 'Please Don't Tell' in New York. Swapping out Mezcal for Vodka in the mule template, and adding cucumber, passionfruit and agave leads to a fresh, smoky, concoction with a spicy sweetness. 21

LEFT HAND

Bourbon | Campari | Sweet Vermouth | Aztec Chocolate Bitters

Originally created by Sam Ross at New York's 'Milk & Honey', emerging from a Boulevardier – which is itself a mash-up of ideas from a Negroni and Manhattan. The addition of chocolate bitters brings balance and intrigue to the big flavours of this modern classic. 21

THE TERNARY BAR

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.

ROCINANTE

by Byron

A bright, refreshing cocktail inspired by the charming prairies and rustic windmills of Spain. Take in the sights with this vibrant mix of Midori and wild tea-infused vodka, balanced with a splash of vermouth and a quixotic touch of Malibu. Bringing it all together is a robust blend of Ceylon tea with light, fruity notes of apple. 21

MID-SUMMER BREEZE

by Anna

The Mid-Summer Breeze is a delightful blend that embodies the essence of a hot summer day. Crafted with the perfect blend of Forty Spotted Gin, St Germain, Elderflower syrup, fresh ginger syrup and lemon, this cocktail unfolds a symphony of refreshing flavours. 21

NAN'S LEMON MERINGUE

by Sophie

A nostalgic concoction fusing gin, tangy limoncello, fresh lemon juice with the sweetness of toasted marshmallow syrup, topped with soft meringue. Its a reminiscent blend, capturing the essence of Nan's cherished Lemon Meringue tarts at Sunday brunch. 21

THE TERNARY BAR
SIGNATURE COCKTAILS

DROP BEAR ZOMBIE

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

FLOWER POWER

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

B+B PALOMA

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

RASPBERRY ROSE FIZZ

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

ESPRESSO MARTINI

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

PEAR + VANILLA CLOVER CLUB

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

THE TERNARY BAR
NON-ALCOHOLIC
COCKTAILS & MOCKTAILS

LYRE'S CLOVER CLUB

Lyre's London Dry | Raspberry Syrup | Lemon | Whites | Raspberries 15

LYRE'S MARGARITA

Lyre's Agave Blanco | Lyre's Orange Sec | Sugar | Lime | Orange Bitters 15

LYRE'S AMARETTO SOUR

Lyre's Amaretto | Lemon Juice | Sugar Syrup | Whites | Bitters 15

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

PASSION PUNCH JUG by Oliver

Passionfruit | Orange | Lime | Simple Syrup | Soda 18

TERNARY LEMONADE JUG

Lemon Juice | Elderflower Syrup | Soda 18

THE TERNARY BAR

BEER, CIDER
GINGER BEER, SELTZER

ON TAP

Stone + Wood Pacific Ale, NSW | s10 | p14

Heineken Lager, Netherlands | s10 | p14

James Squire 150 Lashes Pale Ale, NSW | s10 | p14

Hahn Super Dry Lager, NSW | s10 | p14

Byron Bay Alcoholic Lemon Squash, NSW | s10 | p14

Canadian Club & Dry | s10 | p14

Wavee Watermelon Hard Seltzer, NSW | s10 | p 14

BOTTLE + CAN

Kirin Ichiban, Japan | b10

Byron Bay Brewery Lager, NSW | b9

White Rabbit Dark Ale, VIC | b10

Little Creatures XPA, WA | c10

Voodoo Ranger IPA, NSW | 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

THE TERNARY BAR
PREMIUM SPIRITS

GIN

Archie Rose Signature Dry, NSW 11
Archie Rose Distillers Strength, NSW 14
Big River Distilling Co. Dry, ACT 12
Big River Distilling Co. Pink, ACT 12
Forty Spotted Classic Gin, TAS 12
Forty Spotted Citrus + Pepperberry, TAS 12
Forty Spotted Pinot Noir, TAS 13
Forty Spotted Tassie Bush Honey, TAS 13
Four Pillars Rare Dry, VIC 12
Four Pillars Bloody Shiraz, VIC 12
Four Pillars 58.8 Navy Strength, VIC 14
Patient Wolf Dry, VIC 13
Ink Dry, NSW 14
Gordons London Dry, England 10
Bombay Sapphire, England 10
Bombay London Dry, England 10
Star of Bombay, England 13
Tanqueray, England 11
Tanqueray 10, England 14
Hayman's Sloe, England 10
Hayman's Old Tom, England 10
Plymouth, England 10
Gordons Premium Pink, England 10
Hendricks, Scotland 12
Jinzu, Scotland 10
Rutte Celery Dry, Netherlands 11
Roku, Japan 12

TEQUILA + MEZCAL

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

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

THE TERNARY BAR
PREMIUM SPIRITS

SINGLE MALT SCOTCH

Glenfiddich 12y, Speyside 11

Glenlivet 12y, Speyside 13

Glenmorangie 10y, Highlands 14

Dalwhinnie 15y, Highlands 14

Lagavulin 16y, Islay 18

Glenkinchie 12y, Lowlands 14

Ardbeg 10y, Islay 16

Talisker 10y, Islay 14

Laphroaig 10y, Islay 15

SCOTCH BLENDED

Johnnie Walker Red, Scotland 10

Johnnie Walker Black, Scotland 11

Johnnie Walker Green, Scotland 18

Johnnie Walker Blue, Scotland 45

Chivas Regal 12yr, Scotland 11

Chivas Regal 18yr, Scotland 18

Monkey Shoulder, Scotland 11

GLOBAL

Canadian Club, Canada 10

Fireball, Canada 10

Jameson, Ireland 10

Connemara, Ireland 13

Redbreast 12y, Ireland 16

Tenjaku, Japan 13

The Chita, Japan 18

Suntory Toki, Japan 15

AUSTRALIAN

Lark Classic Cask Single Malt, TAS 35

Lark Cask Strength 58% Single Malt, TAS 40

Lark Rebellion Single Malt, TAS 33

Dark Lark Single Malt, TAS 40

Starward Nova Single Malt, VIC 13

Starward Solera Single Malt, VIC 16

AMERICAN

Wild Turkey, USA 10

Wild Turkey 101, USA 12

Wild Turkey Rye, USA 10

Wild Turkey Rare Breed, USA 14

Wild Turkey American Honey, USA 10

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

Woodford Reserve, USA 11

THE TERNARY BAR
PREMIUM SPIRITS

VODKA

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

BAIJIU

Moutai Flying Fairy, China 90
Moutai Flying Fairy Yingbin, China 40
Moutai Chun 1992, China 20
National Cellar 1573, China 32
Luzhou Laojiao Zisha Daqu, China 15

RUM

Captain Morgan Spiced, Jamaica 10
Captain Morgan Black Spiced, Jamaica 11
Mount Gay, Barbados 10
Ron Zacapa, Guatemala 15
Havana Club 3, Cuba 10
Havana Club 7, Cuba 10
Kraken, Trinidad + Tobago 10
Stolen White, Trinidad + Tabago 10
Stolen Smoked, Trinidad + Tabago 10
Cargo Cult Dry Spiced, Australia 10
Cargo Cult Banana Spiced, Australia 10
Goslings Gold Seal, Bermuda 11
Goslings 151 Black Seal, Bermuda 11
Sailor Jerry Spiced, United States 10
Bacardi, Puerto Rico 10
Bacardi Carta Oro Superior Gold, Puerto Rico 10
Bacardi Reserve Ocho 8y, Puerto Rico 11
Bacardi Oakheart Spiced, Puerto Rico 10
Bundabery UP, Australia 10
Bundaberg Red Extra Smooth, Australia 12
Bundaberg Overproof, Australia 12