



The Ternary On Darling Harbour

GROUP MENU OPTIONS

NOVOTEL SYDNEY ON DARLING HARBOUR

LEVEL 1, 100 MURRAY STREET
SYDNEY NSW 2000

EVENTS.NOVOTELSYDNEYDARLINGHARBOUR@ACCOR.COM

+61 (02) 9288 7078

#THETERNARY | WWW.THETERNARY.COM.AU | @THETERNARY



GOLD MENU

10 - 50 PEOPLE 95PP

TO START

THE TERNARY NAAN BREAD, FRESHLY MADE FROM THE TANDOOR
SERVED WITH MANGO CHUTNEY + MINT RAITA

ENTRÉES TO SHARE

TERIYAKI CHICKEN SKEWERS W PICKLED CUCUMBER + SHALLOT PANCAKES

SALT + PEPPER CALAMARI W SOY + CHILLI

PRAWN HARGOW DUMPLINGS W SRIRACHA

PUMPKIN + BABY SPINACH ARANCINI W BASIL PESTO

MAIN MEALS

UP TO 19 GUESTS | GUESTS CAN SELECT ONE MAIN COURSE

20 GUESTS OR MORE | ORGANISER TO SELECT TWO MAINS FOR ALTERNATE SERVE

300G GRAIN FED BLACK ANGUS SCOTCH FILLET W POTATOES + SPINACH W RED WINE JUS

GRILLED FISH OF THE DAY W POTATOES + SPINACH

ATLANTIC SALMON FROM THE TANDOOR W PUMPKIN PUREE + NATIVE SEA BOTANICALS

FREE RANGE CHICKEN BREAST W POTATOES, SPINACH + RED WINE JUS

THE TERNARY BUTTER CHICKEN + STEAMED RICE

LINGUINE PASTA W SHIITAKE MUSHROOMS, CHILLI, WILD ROCKET + BRIOCHE CRUMBS (v)

SIDE DISHES

HAND CUT CHIPS TOSSED IN SEA SALT W TRUFFLE AIOLI

MIXED GARDEN SALAD W CHAMPAGNE DRESSING (v)

DESSERT

DARK CHOCOLATE TART W RASPBERRY SORBET

FOR GROUPS OVER 50 PEOPLE, PLEASE INFORM OUR TEAM AS WE WILL
CREATE A TAILORED MENU TO ACCOMMODATE THE NUMBER OF GUESTS



PLATINUM MENU

10 - 50 PEOPLE 110PP

TO START

THE TERNARY NAAN BREAD, FRESHLY MADE FROM THE TANDOOR
SERVED WITH MANGO CHUTNEY + MINT RAITA

ENTRÉES TO SHARE

TERIYAKI CHICKEN SKEWERS W PICKLED CUCUMBER + SHALLOT PANCAKES

SASHIMI OF HIRAMASA KINGFISH W SOY WASABI DRESSING

PRAWN HARGOW DUMPLINGS W SRIRACHA

PUMPKIN + BABY SPINACH ARANCINI W BASIL PESTO

CHINESE SLOW ROASTED DUCK BETEL LEAF W CUCUMBER

MAIN MEALS

UP TO 19 GUESTS | GUESTS CAN SELECT ONE MAIN COURSE

20 GUESTS OR MORE | ORGANISER TO SELECT TWO MAINS FOR ALTERNATE SERVE

300G GRAIN FED BLACK ANGUS SCOTCH FILLET W POTATOES + SPINACH W RED WINE JUS

GRILLED FISH OF THE DAY W POTATOES + SPINACH

ATLANTIC SALMON FROM THE TANDOOR W PUMPKIN PUREE + NATIVE SEA BOTANICALS

FREE RANGE CHICKEN BREAST W POTATOES, SPINACH + RED WINE JUS

THE TERNARY BUTTER CHICKEN + STEAMED RICE

LINGUINE PASTA W SHIITAKE MUSHROOMS, CHILLI, WILD ROCKET + BRIOCHE CRUMBS (V)

SIDE DISHES

HAND CUT CHIPS TOSSED IN SEA SALT W TRUFFLE AIOLI

MIXED GARDEN SALAD W CHAMPAGNE DRESSING (V)

DESSERT

DARK CHOCOLATE TART W RASPBERRY SORBET

TO FINISH

TRIO OF CHEESE W QUINCE PASTE + SELECTION OF CRACKERS

FOR GROUPS OVER 50 PEOPLE, PLEASE INFORM OUR TEAM AS WE WILL
CREATE A TAILORED MENU TO ACCOMMODATE THE NUMBER OF GUESTS