



GROUP MENU OPTIONS

NOVOTEL SYDNEY ON DARLING HARBOUR

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GOLD MENU

10 - 50 PEOPLE

95 PP

TO START

The Ternary naan bread, freshly made from the tandoor
served with mango chutney + mint raita

ENTRÉES TO SHARE

Indian dahi puri of spiced potatoes and chickpeas

Salt + pepper calamari w soy + chilli (m)

Prawn hargow dumplings w sriracha (m)

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 ONE MAIN MEAL FOR SET SERVICE

300g grain fed black angus scotch fillet w potatoes + spinach w red wine jus

Grilled fish of the day w potatoes + spinach (a)

Free range chicken breast w potatoes, spinach + red wine jus

The Ternary butter chicken + steamed rice

Chilli linguini pasta w cherry tomato, baby zucchini and wild rocket (v) (a)

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

SEAFOOD ORIGIN

WE PROUDLY SERVE SUSTAINABLY SOURCED SEAFOOD, SELECTED TO SUPPORT HEALTHY OCEANS + RESPONSIBLE FISHING PRACTICES

A - AUSTRALIAN | I - IMPORTED | M - MIXED

ALL MENU ITEMS ARE SUBJECT TO CHANGE

10% PUBLIC HOLIDAY AND WEEKEND SURCHARGES APPLY



PLATINUM MENU

10 - 50 PEOPLE

110 PP

TO START

The Ternary naan bread, freshly made from the tandoor
served with mango chutney + mint raita

ENTRÉES TO SHARE

Indian dahi puri of spiced potatoes and chickpeas

Charred teriyaki octopus skewer w wasabi infused mayonnaise (a)

Prawn hargow dumplings w sriracha (m)

Pumpkin + baby spinach arancini w basil pesto

Thai peppered wagyu skewer

MAIN MEALS

UP TO 19 GUESTS | GUESTS CAN SELECT ONE MAIN COURSE

20 GUESTS OR MORE | ORGANISER TO SELECT ONE MAIN MEAL FOR SET SERVICE

300g grain fed black angus scotch fillet w potatoes + spinach w red wine jus

Grilled fish of the day w potatoes + spinach (a)

Free range chicken breast w potatoes, spinach + red wine jus

The Ternary butter chicken + steamed rice

Chilli linguini pasta w cherry tomato, baby zucchini and wild rocket (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

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