

THE  
TERNÄRY BAR

WINTER 2024

# FOOD MENU

available from 10:30am to 9:30pm

## TO SHARE

Mixed Nuts (v) 7

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

Sashimi of Hiramasa Kingfish w soy + yuzu, finger lime + crystal ice plant (gfr) 26

Sliced Prosciutto w baby cornichons (gf) 22

Cantonese Sesame Prawn Roll w sweet + sour 19

Prawn 65 w saffron aioli 24

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

Slow Cooked Spiced Pork Ribs w cumin salt 23

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

Italian Meatballs w sugo di pomodoro (gf)

Mysore Bonda (spiced fried potato balls) w mint coriander chutney

Trio of Section 28 Raw Milk Cheese, Adelaide Hills 25

Monte Rosso (soft) | La Saracca (hard) | Mont Priscilla (hard, blue mould line)

## 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

# FOOD MENU

available from 10:30am to 9:30pm

## MAIN

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 swiss cheese, beetroot, lettuce + tomato relish  
+ chips (gfr) 26, add bacon 2

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

The Ternary Beef Nachos w guacamole + sour cream 26

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

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

## 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

Chocolate Delight w chocolate meringue, chocolate biscuit + raspberries 20

Lychee Crème Brulee w coconut ice-cream (gfr) 20

Sticky Date Pudding w butterscotch sauce + vanilla bean ice-cream 20

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

(v) vegetarian (gf) gluten free (vgn) vegan (gfr) gluten free request  
No Accor Plus dining benefits on public holidays + special event days  
10% surcharge applies on Saturday, Sunday + Public Holidays



# DE BEAUREPAIRE

## RYLSTONE



De Beaurepaire Wines is a story of working in balance with nature and the unwavering pursuit of exceptional winemaking to honour the De Beaurepaire family's Burgundian origins. Their journey began three decades ago when Richard and Janet de Beaurepaire sought to capture the essence of Burgundy's wine country in the terroir of Australia.

Venturing out from the Yarra Valley where the family first planted vines in 1970, they settled on the hills above Rylstone, an historic village cradled in the Central Ranges (near Bathurst and Mudgee) of New South Wales.

On an ancient limestone-bedrock valley, under a climate as cold as Central Otago or Tasmania, their vines produce exceptional grapes for premium winemaking. The land's extreme diurnal temperature range crafts grapes with vibrancy and varietal purity, encapsulated in their wines.

Their winemaking philosophy is rooted in a deep respect for the natural world. As proponents of regenerative viticulture, they enhance their land's innate fertility through practices that encourage soil health and vine vitality. By abstaining from tillage, nurturing with green manures, and fostering a rich biodiversity, their vineyard embraces both sustainability and carbon sequestration. It's this gentle approach that allows their wines to express an honest narrative of their terroir. From the vine to the bottle, their wines are defined by their harmony with nature.

# FEATURE WINERY

curated by Jess Fallon + De Beaurepaire



## SOMETHING SPARKLING

NV De Beaurepaire 'Blanchefleur' Blanc de Blanc 75 | 16

## JUST CHILLIN

2022 De Beaurepaire 'Billet Doux' Semillon Sauvignon Blanc 62 | 13

2022 De Beaurepaire 'Patte Bleu' Pinot Gris 62 | 13

2022 De Beaurepaire 'La Comtesse' Chardonnay 70 | 15

## ROSE

2022 De Beaurepaire 'Match Point', Cabernet Merlot 62 | 13

## SOMETHING SERIOUS

2022 De Beaurepaire 'Perceval' Pinot Noir 70 | 15

2021 De Beaurepaire 'Aviatrix' Cabernet Shiraz 68 | 14

2019 De Beaurepaire 'Le Chevalier' Merlot Cabernet Petit Verdot 65 | 14

## SOMETHING SWEET

2022 De Beaurepaire 'Perceval' Pinot Noir 70 | 15

# 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
NV De Beaurepaire 'Blanchefleur' Blanc de Blanc, Rylestone NSW	75   16
NV Dal Zotto Pucino Prosecco King Valley, VIC	54   12

## JUST CHILLIN

2022 Snake + Herring Pinot Gris Gewurztraminer Riesling, WA	59   12
2023 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	65   14
2022 Catalina Sounds Sauvignon Blanc Marlborough, NZ	66   14
2021 Keith Tulloch Semillon Hunter Valley, NSW	55   12
2022 De Beaurepaire 'Billet Doux' SSB Rylestone NSW	62   13
2023 Wirra Wirra The Lost Watch Reisling Adelaide Hills, SA	60   13
2022 De Beaurepaire 'Patte Bleu' Pinot Gris Rylestone NSW	62   13
2022 Cloud Street Pinot Grigio, Victoria	55   12
2022 Pepper Tree Venator Chardonnay Hunter Valley, NSW	65   13
2022 De Beaurepaire 'La Comtesse' Chardonnay Rylestone NSW	70   15
2021 Rameau d'Or Rose Provence, France	69   14
2022 DeBeaurepaire 'Match Point', Cab/Merlot Rose RylestoneNSW	62   13

# RED, DESSERT, FORTIFIED



## WARM IT UP

2018 Penfolds Bin 23 Pinot Noir, Tasmania + Adelaide Hills	91   17
2022 De Beaurepaire 'Perceval' Pinot Noir Rylestone NSW	70   15
2021 Penny's Hill Malpas Road Merlot McLaren Vale, SA	55   13
2021 Penfolds Cellar Reserve GSM McLaren Vale, SA	99   18
2020 Langmeil Valley Floor Shiraz Barossa Valley, 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 De Beaurepaire 'Aviatrix' Cabernet Shiraz Rylestone NSW	68   14
2019 'Le Chevalier' Merlot Cabernet Petit Verdot Rylestone NSW	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

# 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.

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## 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

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## 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

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## 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  
VIVID COCKTAIL 2024



SHIMMERING SKIES  
by cooper stormonth

Allow this uniquely vibrant concoction to cast a magical glow  
on your evening.

A mix of vodka, curacao, lime, orgeat and orange – the  
perfect complement to your evening of exploration. 22

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

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# 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.

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## 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

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## 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

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## 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

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# 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

# BEER, CIDER GINGER BEER, SELTZER

## ON TAP

Stone + Wood Pacific Ale, NSW | s11 | p14

Heineken Lager, Netherlands | s11 | p14

James Squire 150 Lashes Pale Ale, NSW | s11 | p14

Hahn Super Dry Lager, NSW | s11 | p14

Byron Bay Alcoholic Lemon Squash, NSW | s11 | p14

Canadian Club & Dry | s11 | p14

Wavee Hard Seltzer, NSW | s11 | p 14

## BOTTLE + CAN

Kirin Ichiban, Japan | b10

Byron Bay Brewery Lager, NSW | b10

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  
Hennessey VS, France 12  
Hennessey VSOP, France 15  
Hennessey 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  
Bundabery Red Extra Smooth, Australia 12  
Bundabery Overproof, Australia 12