
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.

TASTE OF THE TERNARY

115 per person | min 2pax

naan bread

w green mango chutney + saffron raita

grilled scallop in shell (m)

w XO butter

steamed prawn hargow (dumplings) (m)

w sriracha

thai peppered wagyu skewer MB9+

milly hill tandoori lamb cutlets

w melange of spiced vegetables

surf + turf (a)

grilled scotch fillet steak w balmain bugs

chocolate delight

chocolate meringue w chocolate biscuit crumble + raspberries

10% surcharge on saturday, sunday + public holidays

1.4% credit card surcharge applies to card transactions

seafood origin

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

a-australian | l-imported | m-mixed

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GRILL KITCHEN

300g sirloin 59 (gf)

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

300g scotch fillet 62 (gf)

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

250g beef tenderloin 65 (gf)

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

250g chicken breast 46 (gf)

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

fish of the day 50 (a) (gf)

w potato of the day + spinach

chargrilled tasmanian salmon fillet 49 (gf) (a)

w potato of the day, spinach + chimichurri

500g balmain bugs 73 (a) (gf)

w garlic, parsley + lemon butter, potatoes + spinach

chilli linguini pasta 30 (v) | + prawn 43 (m)

w cherry tomato, baby zucchini + rocket



sauce selection (extra sauce two dollars)

shallot red wine, green peppercorn, mushroom, gravy

the ternary's in-house dry-aged meat menu

available on request

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

dulce de leche cheesecake 22

w honeycomb crumb + white chocolate ice-cream

the ternary cheese board 26

w quince paste

APPETISERS

indian dahi puri of spiced potatoes + chickpeas 3.5 (v) (vgnr)
stuffed zucchini flower 65 w sweet potato, toasted coconut + orange aioli 2pcs 16 (vgnr)
thai peppered wagyu MB9+ skewer 2pcs 18
charred seafood brochette w king prawns, calamari, baby octopus + chimichurri 1pc 14 (gf) (m)
grilled scallop in shell w XO butter 2pcs 18 (m)

STARTERS

naan bread 11 | garlic naan 11 | cheese naan 12 | cheese + garlic naan 14 
oysters natural - half dozen 35 | dozen 65 (a) (gf)
oysters kilpatrick or nam jim - half dozen 37 | dozen 67 (a) (gf)
prawn hargow dumplings (steamed or deep fried) w sriracha 4pc 19 (m)
crispy duck leg + green papaya salad, thai chilli peanut jam (contain nuts) 29 (gf) (df)
pumpkin + baby spinach arancini w basil pesto 5pcs 18 (v) 
buratta w tuscan salad of tomatoes 23 (v) (gfr)
mooloolaba king prawns from the tandoor w saffron yoghurt, fennel salad 2pcs 28 (gf) (a)
sashimi of hiramasa kingfish w finger lime, avruga caviar + yuzu soy dressing 28 (gfr) (a)
salt + pepper calamari w soya + chilli 21 (m) (gf)

ASIAN KITCHEN

the ternary chicken tikka masala w steamed basmati rice 38 (gf) 
goan prawn curry w tamarind, bell peppers + crispy curry leaves w basmati rice 43 (m) (gf) (df)
rajma, slow cooked kidney beans in a rich herbed gravy w steamed basmati rice 32 (gf) (vgn) 
mutton rogan josh braised in onion + tomato sauce w basmati rice (contains bones) 44 (gf)
milky hill tandoori lamb cutlets w melange of spiced vegetables 44 (gf)
char kway teow, flat rice noodles w egg, fish cake, crabstick 27 | + chicken 30 | + prawn 38 (m)
spiced bbq beef short rib w stir fry vegetables + house made korean bbq sauce 44

SIDES

chips w truffle aioli 11 (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.

 oh my greens! accor+ explorer 100 bonus points participating dish | speak to our team for details

v-vegetarian | vgn-vegan | vgnr-vegan request | gf-gluten free | gfr-gluten free request |  signature