



The Ternary On Darling Harbour

GROUP MENU OPTIONS

NOVOTEL SYDNEY ON DARLING HARBOUR

LEVEL 1, 100 MURRAY STREET
SYDNEY NSW 2000

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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

CHAR SUI LAMB BELLY W SPICED PLUM SAUCE, GOLDEN BUN

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

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

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

CHAR SUI LAMB BELLY W SPICED PLUM SAUCE, GOLDEN BUN

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

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

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