

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

sashimi of hiramasa kingfish

w soy + yuzu dressing, citrus fruit + avruga

prawn hargow (dumplings)

w sriracha

thai peppered wagyu skewer

MB 9+

milly hill tandoori lamb cutlets

w eggplant bharta

surf + turf

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

#theternary | www.theternary.com.au | @theternary

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 61 (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 (gf)

w potato of the day + spinach

darne of tasmanian salmon 48 (gf)

w potatoes + spinach (contains bones, cooked medium)

500g balmain bugs 73 (gf)

w garlic, parsley + lemon butter, potatoes + spinach

chilli linguini pasta 30 (v) | + prawn 43

w cherry tomato, baby zucchini + rocket

sauce selection (extra sauce two dollars)

shallot red wine, green peppercorn, mushroom, gravy

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

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

mango mousse egg 20

w chocolate crumb

the ternary cheese board 26

w quince paste

APPETISERS

indian dahi puri of spiced potatoes + chickpeas 3.5 (v) (vgnr)
blue swimmer crab cigar w wasabi mayonnaise 16
thai peppered wagyu MB9+ skewer 2pcs 18
pan seared scallop w green papaya salad + peanut dressing 9 (gf)

STARTERS

naan bread 11 | garlic naan 11 | cheese + garlic 12 🍷
oysters natural - half dozen 35 | dozen 65 (gf)
oysters kilpatrick or nam jim - half dozen 37 | dozen 67 (gf)
hara bhara vegan kebab w tamarind sauce 4pc 19 (vgn) (gf) (df)
prawn hargow (dumplings) w sriracha 4pc 19
sashimi of hiramasa kingfish w soy + yuzu dressing, citrus fruit + avruga caviar 29 (df)
pumpkin + baby spinach arancini w basil pesto 5pcs 18 (v)
buratta w tuscan salad of tomatoes 23 (v) (gfr)
salt + pepper calamari w soya + chilli 21 (gfr)
octopus slow cooked in sake, charred w caramelised pineapple, wasabi mayo + ume sauce 29 (df) (gf)
grilled king prawns w mexican spiced butter, toasted corn, peppers, tomato + pecorino 34 (gf) 🍷

ASIAN KITCHEN

the ternary butter chicken + steamed rice 32 (gf)
goan prawn curry w tamarind, bell peppers + crispy curry leaves 43 (gf) (df)
malai kofta, vegetable dumplings in a rich cashew gravy + steamed rice 30 (gf) (v)
shivonne's saffron tandoori salmon w aaloo tikki, asparagus, peas + tangy sauce 40 (gf) 🍷
milly hill tandoori lamb cutlets w eggplant bharta 41 (gf)
char kway teow, flat rice noodles w egg, fish cake, crabstick 27 | + chicken 30 | + prawn 38 🍷
spiced bbq beef short rib w stir fry vegetables + house made korean bbq sauce 40 🍷

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.

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

SOMETHING SWEET TO FINISH

chocolate delight 20

chocolate meringue w chocolate biscuit crumble + raspberries

red velvet coconut dome 20

w apricot + strawberry compote (vgn) (gf)

lychee crème brulee 20

w coconut ice-cream (gf)

mango mousse egg 20

w chocolate crumb

the ternary cheese board 26

w quince paste

FROM THE TERNARY BAR

2022 Frogmore Creek Iced Riesling Coal River Valley, TAS | b 65 | g 16

NV Chambers Rosewood Grand Muscat Rutherglen VIC | g 18

NV Galway Pipe 12 Year Old Tawny Nuriootpa, SA | g 13

NV Penfolds Grandfather 20 Year Old Tawny Port South Australia | g 18

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.

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

10% surcharge on saturday, sunday + public holidays 1.4% credit card surcharge
please note that the above menu is subject to availability