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## 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.

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## TASTE OF THE TERNARY

115 per person | min 2pax

naan bread

w green mango chutney + saffron raita

sashimi of hiramasa kingfish (a)

w soy + yuzu dressing, citrus fruit + avruga

prawn hargow (dumplings) (m)

w sriracha

thai peppered wagyu skewer MB9+

milly hill tandoori lamb cutlets

w eggplant bharta

surf + turf (a)

grilled scotch fillet steak w balmain bugs

chocolate delight

chocolate meringue w chocolate biscuit crumble + raspberries

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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

#theternary | [www.theternary.com.au](http://www.theternary.com.au) | @theternary

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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 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 (a) (gf)

w potato of the day + spinach

darne of tasmanian salmon 48 (a) (gf)

w potatoes + spinach (contains bones, cooked medium)

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

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## 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

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## APPETISERS

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

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## STARTERS

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naan bread 11 | garlic naan 11 | cheese + garlic 12 🍷  
oysters natural - half dozen 35 | dozen 65 (a) (gf)  
oysters kilpatrick or nam jim - half dozen 37 | dozen 67 (a) (gf)  
hara bhara vegan kebab w tamarind sauce 4pc 19 (vgn) (gf) (df)  
prawn hargow (dumplings) w sriracha 4pc 19 (m)  
sashimi of hiramasa kingfish w soy + yuzu dressing, citrus fruit + avruga caviar 29 (a) (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 (m) (gfr)  
octopus slow cooked in sake w caramelised pineapple, wasabi mayo + ume sauce 29 (a) (df) (gf)  
grilled king prawns w mexican butter, toasted corn, peppers, tomato + pecorino 34 (a) (gf) 🍷

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## ASIAN KITCHEN

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the ternary butter chicken + steamed rice 32 (gf)  
goan prawn curry w tamarind, bell peppers + crispy curry leaves 43 (m) (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 (a) (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 (m) 🍷  
spiced bbq beef short rib w stir fry vegetables + house made korean bbq sauce 40 🍷

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## SIDES

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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