

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.

we invite you to create your own taste journey from either our a la carte offering or our highly recommended taste of the ternary menu options

WATER

bottomless purezza filtered sparkling or still water 5pp

SPRING SPECIAL

portuguese spiced spatchcock 45
w lemon, parsley, cous cous, cherry tomatoes
+ chimichurri butter
paired w a glass of abellio albarino rias
no further discounts

AFTERTHOUGHTS

baileys tiramisu 16
w baileys infused cream, scotch finger + toasted hazelnuts

yuzu crème brulee 16 (gf)
w coconut sorbet + sago crisp

pistachio mousse 16 (gfr)
w saffron orange anglaise, orange ice-cream + pistachio biscotti

dark chocolate tart 16
w raspberry sorbet + coulis

the ternary cheese board 26 (gfr)
w quince paste + walnut bread

GRILL KITCHEN

300g sirloin 45 (gf)
150 day grain fed black angus w potatoes, spinach
+ choice of sauce

300g scotch fillet 46 (gf) 
150 day grain fed black angus w potatoes, spinach
+ choice of sauce

400g t-bone 46 (gf)
150 day grain fed black angus w potatoes, spinach
+ choice of sauce

250g tenderloin 55 (gf)
great southern pinnacle grass fed angus w potatoes,
spinach + choice of sauce

400g op rib 75 (gf)
dry aged pinnacle grass fed angus, marble score 2+
w potatoes, spinach + choice of sauce

800g+ tomahawk (market price) (gf)
cape grim grass fed angus w potatoes, spinach
+ choice of sauce (allow 45 mins)

250g chicken breast 40 (gf)
free range w potatoes, spinach + sauce

pork belly twice cooked 42 (gf)
w potatoes, spinach + choice of sauce

fish of the day 40 (gf)
w potatoes, spinach + chimichurri butter

darne of tasmanian salmon 40 (gf)
w potatoes + spinach (contains bones, cooked medium)

500g balmain bugs 60 (gf) 
w garlic parsley + lemon butter, potatoes + spinach

chilli linguini pasta v 28 | pr 36
w shiitake mushrooms, wild rocket + brioche crumbs

mushroom risotto 32
cooked in a porcini broth, wild mushrooms + parmesan

sauce selection (extra sauce two dollars)
shallot red wine, green peppercorn, mushroom,
truffle mustard butter, chimichurri butter



STARTERS

naan bread 8 | garlic 8 | cheese 9 | cheese + garlic 9 | w labneh 10 🍴
oysters of the day natural or kilpatrick - half dozen 27 | dozen 52
chicken dim sim w ginger + shallot chutney 4pcs 10
teriyaki octopus w charred leeks, citrus salad + capsicum oil 19
slow braised sticky lamb ribs w pomegranate molasses 19 (gf)
blow torched salmon w tempura avocado + wasabi soy 3pcs 18 (gfr)
pumpkin + spinach arancini w basil pesto 5pcs 16 (v)
malaysian spiced chicken satay w pickled cucumber 1pc 6 | 4pcs 19
pan seared scallops w thai salad, kaffir lime leaves + roast peanut dressing 4pcs 19
grilled haloumi cheese w arugula, cherry tomato salad + balsamic glaze 16 (v) (gf)
pham's soft shell chilli crab in open bun 1pc 8 | 3pcs 22
salt + pepper calamari w soya + chilli 19 (gfr)
tandoori chicken w smoked eggplant puree + papadum 22
pulled peppered beef in crispy pastry w water chestnuts + tamarind jam 19 🍴
grilled king prawns w miso butter, toasted corn, japanese chilli + black garlic 28 (gf)
milly hill tandoori lamb cutlets w cauliflower puree + roast baby beetroot 29

ASIAN KITCHEN

chicken tikka masala, rich tomato gravy w mace, fennel + rice 28 🍴
poached fish in homemade indonesian curry + coconut rice 29
penang prawn curry w coconut, spiced galangal, chilli, crispy curry leaves + rice 33
rajma, slow cooked kidney beans w lentils, coriander, green chilli + rice 20 (v) (gf)
rendy's rendang, indonesian style curry w beef, herbs, grated coconut + rice cake 28
prawn + pork wonton soup, in a traditional chicken + prawn broth w asian vegetables 22
atlantic salmon from the tandoor w spiced pea puree + grilled watermelon 38 (gf) 🍴
udon noodle stir-fry w oyster sauce + mixed asian vegetables v 19 | c 20 | pr 22
kibok's spiced bbq beef short rib w stir fry vegetables + house made Korean bbq sauce 32
vegetable fried rice w jasmine rice, egg, mixed veg + tofu 24 | pr 32 (gf)
sweet + sour pork w crispy fried pork, capsicum, pineapple + signature sweet + sour sauce 28

SIDES

crispy golden chips w truffle aioli 9 (v)
steamed rice 4 (gf) (v)
stir fried Asian greens w oyster sauce 10 (v)

steamed broccolini w almond butter 9 (gf) (v)
asparagus spears w truffle aioli 9 (v)
mixed salad w champagne dressing 9 (gf) (v)

v - vegetarian | gf - gluten free | gfr - gluten free on request | c - chicken | pr - prawn | 🍴 chefs special

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10% surcharge applies on public holidays