

MAINS FROM THE GRILL

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 40 (gf)
w potatoes, spinach + choice of sauce

grilled fish of the day 40 (gf)
w potatoes + spinach

darne of tasmanian salmon 39 (gf)
w potatoes + spinach (contains bones)

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

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

AFTERTHOUGHTS

dark chocolate tart 16
w raspberry sorbet

coconut crème brulee 16 (gf on request) ★
w mango sorbet + biscotti

warm rhubarb crumble tart 16
w vanilla custard + butterscotch ice-cream

mango delight 16 🍷
w mango + white chocolate mousse, pistachio ice
cream + sweetened brick pastry shards

the ternary cheese board 26
w quince paste + walnut bread

LOVE IS IN THE AIR multiples of 2

75 per person (no further discounts apply)

*this special three course menu
is designed to be shared and includes a
glass of taittinger champagne per person*

TO START

a selection of seafood including oysters,
prawns and salt + pepper calamari to
share

MAINS

choice of slow cooked beef rib or a whole
baby barramundi

TO FINISH

the ternary dessert plate to be shared
featuring a chocolate fondant, eaton mess
and warm, cinnamon covered churros with
molten chocolate dipping sauce

SUMMER SPECIALS

500g fresh prawn bucket 48
+ glass of clare wine co. rose

REVIEW + SHARE THE TERNARY

please share your experience at the ternary
review the ternary on tripadvisor

[instagram.com/theternary](https://www.instagram.com/theternary)

[facebook.com/theternary](https://www.facebook.com/theternary)



"the best things in life are shared"

10% surcharge applies on public holidays

STARTERS

naan bread 7 | garlic 7 | cheese 8 | cheese + garlic 8 | labneh 9 ★
chicken dim sim w *ginger + shallot chutney* 4pcs 10
pan fried prawn + sesame roll w *sweet red wine vinegar* 4pcs 11
the ternary kingfish ceviche w *passionfruit + mango salsa* 18
steamed miso eggplant w *pickled ginger* 12 (v)
blow torched salmon w *tempura avocado + wasabi soy* 3pcs 18
pumpkin + spinach arancini w *basil pesto* 5pcs 16 (v)
crab + chickpea puffs w *tamarind jam + spiced herbed water* 1pc 5 | 3pcs 14
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 w *arugula, cherry tomato salad + balsamic glaze* 16
pham's soft shell chilli crab *in open bun* 1pc 8 | 3pcs 22
salt + pepper calamari w *soya + chilli* 19 🍳
tandoori chicken w *cucumber + lime salad* 22
pulled peppered beef *in crispy pastry* w *water chestnuts + tamarind jam* 19 ★
grilled king prawns w *miso butter, toasted corn + black garlic* 28 (gf)
milly hill tandoori lamb cutlets w *beetroot puree* 4 pcs 28 (cooked medium)

MAINS FROM THE ASIAN KITCHEN

chicken tikka masala, *rich tomato gravy w mace + fennel* 28 ★
slow braised lamb shoulder w *korma sauce, spiced vegetables + paneer cheese* 40 (gf)
penang prawn curry w *coconut, spiced galangal, chilli + crispy curry leaves* 33
rajma, *slow cooked kidney beans w lentils, coriander + green chilli* 20 (gf+v)
rendy's rendang, *indonesian style curry w beef, herbs, grated coconut + rice cake* 28
atlantic salmon from the tandoor w *spiced pea puree + grilled watermelon* 38 (gf) 🍳
udon noodles, *stir-fried w oyster sauce + mixed asian vegetables* v 19 |c 20 |pr 22
kibok's spiced bbq beef short rib w *stir fry vegetables + homemade sauce* 32
vegetable fried rice w *jasmine rice, egg, mixed veg + tofu* 24 |pr 32
chilli linguini pasta w *shiitake mushrooms, wild rocket + brioche crumbs* v 28 |pr 36
homemade gnocchi w *baby zucchini + tomato fondue* v 28 |confit duck leg 41

SIDES

crispy golden chips w *truffle salt* 9
steamed rice 4 (gf)
stir fried asian greens w *ginger + oyster sauce* 10
steamed broccolini w *almond butter* 9 (gf)
asparagus spears w *truffle aioli* 9
truffle mashed potatoes 12
mixed salad w *champagne dressing* 9 (gf)

(v) vegetarian (gf) gluten free (pr) prawn (c) chicken ★ signature 🍳 chefs selection