
THE TERNARY

the 'ternary' derives its name from the latin word for three; comprising of the asian kitchen, grill kitchen, + the ternary bar.

it is this holistic approach to dining that makes the ternary so distinctive, w our menu designed to be shared amongst colleagues, friends, + family.

whether it's our chefs' recipes from all over the globe in the asian kitchen, the premium dry-aged beef from the grill, or our award winning cocktail + wine list; no one could exist without the others.

WINTER SPECIAL

no further discounts

slow braised beef cheeks 44

*w roasted vegetables on creamy polenta
paired w/ a glass of bleasdale malbec*

purezza filtered sparkling or still water 4pp
bottomless

DEGUSTATION MENU

minimum 2 guests | 89pp (accor+ 79per member)
no further discounts, last order @ 9.15pm

naan bread

chicken dim sim

w ginger + shallot chutney

pulled peppered beef

in crispy pastry + water chestnut

grilled king prawns

w miso butter, toasted corn + black garlic

FROM THE ASIAN KITCHEN

chicken tikka masala

w rich tomato gravy, mace + fennel

FROM THE GRILL KITCHEN

grilled scotch fillet

w seasonal vegetables + red wine jus

the ternary eton mess

w fresh berries + vanilla cream

10% surcharge applies on public holidays

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 40 (gf)

w potatoes, spinach + choice of sauce

grilled fish of the day 40 (gf)

w potatoes + spinach

darne of tasmanian salmon 40 (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

all desserts gf on request

chocolate martini 18 🍷

*w baileys mousse, sweetened brick pastry +
raspberry sorbet*

rhubarb crème brulee 18 ☆

w rhubarb compote, pistachio sorbet + biscotti

baked fig tart 18

w almonds + white chocolate ice-cream

apple delight 18

*crusted caramel apple, tunisian pastry + cinnamon
ice cream*

the ternary cheese board 26

w quince paste + walnut bread

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
sesame seared tuna w *kipfler potatoes, lotus root crisps + wasabi butter* 20 (gf)
slow braised sticky lamb ribs w *pomegranate molasses* 19 (gf)
blow torched salmon w *tempura avocado + wasabi soy* 3pcs 18 (gf on request)
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 🍳 (gf on request)
tandoori chicken w *smoked eggplant puree + pappadum* 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 ☆
lamb korma w *okra, paneer cheese + rice* 28
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 (gf) (v)
rendy's rendang, *indonesian style curry w beef, herbs, grated coconut + rice cake* 28
prawn + pork wontons, *in a prawn broth w asian vegetables* 22
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 + house made korean bbq sauce* 32
vegetable fried rice w *jasmine rice, egg, mixed veg + tofu* 24 | pr 32 (gf on request)
sweet + sour pork w *crispy fried pork, capsicum, pineapple + signature sweet + sour sauce* 28
chilli linguini pasta w *shiitake mushrooms, wild rocket + brioche crumbs* v 28 | pr 36
mushroom risotto *cooked in a porcini broth w arborio rice, wild mushrooms + parmesan* 32 (v)

SIDES

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

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