

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

slow braised beef cheek 44
w roasted vegetables on creamy polenta
paired w a glass of bleasdale malbec

purezza filtered sparkling or still water 4pp bottomless

no further discounts

DEGUSTATION MENU

minimum 2 guests | 89pp (accor+ 79per member)
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

chicken tikka masala
w rich tomato gravy, mace + fennel

grilled scotch fillet
w seasonal vegetables + red wine jus

the ternary eton mess
w fresh berries + vanilla cream


no further discounts

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


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

chocolate martini 18 (gfr)
w baileys mousse, sweetened brick pastry + raspberry sorbet

yuzu crème brulee 18 (gfr) 
w coconut sorbet + biscotti

passionfruit curd tart 18 (gfr)
w nuts + pistacio ice-cream

apple delight 18 (gfr)
crusted caramel apple, tunisian pastry + cinnamon
ice cream

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

STARTERS

naan bread 8 | garlic 8 | cheese 9 | cheese + garlic 9 | w labneh 10 | w truffle 16 🍄
oysters of the day natural or kilpatrick half - 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 (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 18 | 3pcs 22
salt + pepper calamari w soya + chilli 19 (gfr)
tandoori chicken w smoked eggplant puree + pappadam 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 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 (gfr)
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, wild mushrooms + parmesan 32

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