
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.

AUTUMN SPECIAL

no further discounts

whole baked rainbow trout 42 (gf)

w capers, parsley, zucchini + burnt butter
+ a glass of shaw + smith sauv blanc

purezza filtered sparkling or still water 4pp
bottomless

DEGUSTATION MENU

minimum 2pax | 89pp (accorplus 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

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 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

all desserts gf on request

chocolate martini 18 🍷

w baileys mousse, sweetened brick pastry + raspberry sorbet

rhubarb + beetroot 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

indulge in a dessert + you'll donate 2 dollars to the accor hotels community fund to help us build healthy families through our partners aime mentoring, garvin institute of medical research, kokoda youth foundation + lifeline. thank you for your sweet contribution in creating a positive change in our communities

10% surcharge applies on public holidays

STARTERS

naan bread 7 | garlic 7 | cheese 8 | cheese + garlic 8 | w labneh 9 ☆
oysters of the day *natural or kilpatrick* 1pc 4.5 (gf)
chicken dim sim w ginger + shallot chutney 4pcs 10
sesame seared tuna w kipfler potatoes, lotus root crisps + wasabi butter 19 (gf)
vegetarian curry puffs 1pc 4 | 3pcs 10 (v) (please allow 20mins)
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 28

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
udon noodle soup in a prawn broth, asian vegetables + prawns 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 36
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 (gf)

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