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THE TERNARY  
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*

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THE TERNARY  
AFTERTHOUGHTS

**dark chocolate tart 16**

*w raspberry sorbet*

**coconut crème brulee 16 (gf on request)** ☆

*w mango sorbet + biscotti*

**poached pear tart 16**

*w almonds + orange 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*

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THE  
TERNARY

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

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.

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

f /THETERNARY

📷 @THETERNARY

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THE TERNARY  
DEGUSTATION MENU

minimum 2pax | 89pp (accorplus 79pp)  
no further discounts

**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 eaton mess**

*w fresh berries + vanilla cream*

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THE TERNARY  
MARCH DINNER SPECIAL

**grilled mexican spiced spatchcock**

*w tomato + toasted corn salsa + a glass of tarrawarra pinot noir 44*

10% surcharge applies on public holidays

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## THE TERNARY 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  
falafel labneh w harissa spiced yoghurt + borlotti beans 19 (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 herb 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)

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## THE TERNARY ASIAN KITCHEN

chicken tikka masala, rich tomato gravy w mace + fennel 28 ☆  
lamb kofta korma w okra + paneer cheese 38  
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

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## THE TERNARY SIDES

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

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