

## MAINS FROM THE GRILL

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- 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

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- 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*
- apple martini 16 🍷  
*w warm apple compote, cinnamon ice-cream + biscuit crunch*
- the ternary cheese board 26  
*w quince paste + walnut bread*

## DEGUSTATION MENU *minimum 2 people*

*89 per person (accorplus 79 per person)*

### START WITH THE FAVOURITES

- 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*

### SEASONAL MAIN FROM THE ASIAN KITCHEN

- chicken tikka masala  
*w rich tomato gravy, mace + fennel*

### SEASONAL MAIN FROM THE GRILL KITCHEN

- grilled loin of beef  
*w seasonal vegetables + red wine jus*

### SOMETHING SWEET TO FINISH

- the ternary eaton mess  
*w fresh berries + vanilla cream*

## SPRING SPECIALS

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- milly hill double lamb cutlets 49  
*w potatoes, spinach, choice of sauce + glass of black cottage pinot noir*
- sashimi of hiramasa kingfish 28  
*w yuzu dressing + a glass of crabtree reisling*

## REVIEW + SHARE THE TERNARY

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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

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naan bread 7 | garlic 7 | cheese 8 | cheese + garlic 8 | labneh 9 ★  
chicken dim sim w ginger + shallot chutney 1pc 3 | 4pcs 10  
pan fried prawn + sesame roll w sweet red wine vinegar 4pcs 11  
sashimi of hiramasa kingfish w yuzu dressing 18  
steamed miso eggplant w pickled ginger 10 (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  
slow braised pork belly open bun w fresh apple kimchi 1pc 6 | 3pcs 17  
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)  
tandoori lamb cutlets w beetroot puree 4 pcs 28 (cooked medium)

## MAINS FROM THE ASIAN KITCHEN

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chicken tikka masala, rich tomato gravy w mace + fennel 28 ★  
slow braised lamb shoulder w korma sauce, spiced vegetables + paneer cheese 30 (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 wild boar, 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  
black pepper stir fried beef w lean beef, tossed w peppers, mushrooms + homemade sauce 19  
vegetable fried rice w jasmine rice, egg, mixed veg + tofu 24 |pr 32  
linguini pasta w shiitake mushrooms, chilli, wild rocket + brioche crumbs v 28 |pr 36  
homemade gnocchi w baby zucchini + tomato fondue v 28 |confit duck leg 41

## SIDES

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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  
mixed salad w champagne dressing 9 (gf)

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