



THE TERNARY ON DARLING HARBOUR

TASTE OF THE TERNARY

Classic Taste of the Ternary | \$69 per person

Taste of the Ternary w Scotch Fillet | \$89 per person

Taste of the Ternary w Balmain Bugs | \$109 per person

30 guests maximum | over 12 guests will be set on two tables

Accor Plus discount per person for up to 4 guests per card | please inform at time of booking

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#theternary | www.theternary.com.au | @theternary

TASTE OF THE TERNARY

CLASSIC TASTE OF THE TERNARY 69PP

signature naan bread w cucumber yoghurt + green mango chutney
blow torched salmon w tempura avocado + wasabi soy
steamed chicken dim sim w ginger + shallot chutney
300g pinnacle sirloin w potatoes, spinach + red wine jus
the ternary eton mess w vanilla cream + fresh berries

WITH SCOTCH FILLET 89PP

signature naan bread w cucumber yoghurt + green mango chutney
blow torched salmon w tempura avocado + wasabi soy
pan fried scallops w thai spices + peanut dressing
tandoori chicken w smoked eggplant puree
300g pinnacle scotch w potatoes, spinach + red wine jus
belgian chocolate tart w raspberry sorbet

WITH BALMAIN BUGS 109PP

signature naan bread w cucumber yoghurt + green
mango chutney
blow torched salmon w tempura avocado + wasabi soy
pulled peppered beef in crispy pastry + water chestnut
balmain bugs w garlic, lemon butter, potatoes +
spinach
milly hill tandoori spiced lamb cutlets w cauliflower
puree
300g pinnacle scotch w potatoes, spinach + red wine
jus
the ternary crème brûlée w coconut sorbet

WINE PAIRINGS

glass of prosecco to start, followed by glass of jim barry cab sauvignon w main course | 24pp
add a trio of chesses w a glass of chateau roumieu to end the evening | 29pp