



THE TERNARY ON DARLING HARBOUR

GROUP MENU OPTIONS

THE TERNARY
NOVOTEL SYDNEY ON DARLING HARBOUR

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GOLD MENU

two course - \$69 per person
three course - \$82 per person

20 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

PLATINUM MENU

\$79 per person

20 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

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

please see sample menus below

menus subject to change at any time

please advise upon booking for any dietary requirements

GOLD MENU

two course - \$69 per person

three course - \$82 per person

ENTREE SELECTION

please select one

malaysian spiced satay quail w rice cake, cucumber,
shallots + prawn cracker

blow torched salmon w tempura avocado + wasabi soy
pham's soft shell chili crab in open bun

pulled peppered beef in crispy pastry + water chestnut
pumpkin + spinach arancini w pesto mayonnaise

MAIN SELECTION

please select one

300g scotch fillet, potatoes of the day + red wine jus

market fish of the day + potatoes of the day

atlantic salmon from the tandoor, spiced pea puree + grilled watermelon

chicken tikka masala, mace + fennel w fragrant basmati rice

green pea risotto w fresh mint, tempura zucchini flower + grated parmesan cheese

DESSERT SELECTION

please select one

belgian chocolate tart w raspberry sorbet

baked cheesecake, fresh berries, anglaise + white chocolate ice cream

the ternary eton mess w fresh berries + vanilla cream

lychee creme brulee w coconut sorbet + sago crisp

PLATINUM MENU

\$79 per person

STARTER

naan bread w homemade mango chutney + cucumber yoghurt

ENTREE TO SHARE

malaysian spiced satay quail w rice cake, cucumber,
shallots + prawn cracker

salt + pepper calamari w soya chili dipping sauce
steamed chicken dim sim w ginger + shallot chutney
pumpkin + spinach arancini w basil pesto mayonnaise

MAIN SELECTION

please select one

300g scotch fillet, potatoes of the day + red wine jus
market fish of the day, potatoes of the day
atlantic salmon from the tandoor, spiced pea puree + grilled watermelon
chicken tikka masala, mace + fennel w fragrant basmati rice
vegetable fried rice w jasmine rice, egg, mixed veg + tofu

SET DESSERT

belgian chocolate tart w raspberry sorbet
*GF DESSERT CAN BE ARRANGED UPON REQUEST

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 BUG 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