

THE
TERNARY BAR

SPRING 2023

THE TERNARY BAR
ALL DAY FOOD
TO SHARE OR NOT
available from 10:30am to 9:30pm

Mixed Nuts (v) 7

Marinated Olives (gf,v) 7

Natural Oysters half dozen 36 dozen 67 (gf)

Chips Tossed in sea salt, served w aioli (gf,v) 9

Wedges w sour cream + sweet chili 11

Chicken Dim Sim (4pcs) w ginger + shallot chutney 19

Pumpkin + Baby Spinach Arancini (5pcs) w basil pesto (v) 17

Japanese Fried Chicken Karaage w sriracha mayonnaise 19

Crispy Fish Taco (2pcs) w spiced avocado + chipotle sauce 21

Salt + Pepper Calamari w soy + chilli sauce (gfr) 21

Cheese Burger Spring Rolls (4pcs) w tomato ketchup +
American mustard 19

Pulled Pork Slider (4pcs) w slaw 23

Tandoori Salmon Skewers (2pcs) w spiced potato, mint +
coriander yoghurt (gf) 25

Trio of Australian Cheese w quince paste + lavosh (v,gfr) 23

PIZZA

Margherita, tomato base, mozzarella cheese + fresh basil 23

Tandoori Chicken w mixed capsicum, Spanish onion +
mint yoghurt 24

Pepperoni, tomato base, mozzarella cheese, pepperoni 25

Gluten Free Pizza Base 2

No Accor Plus dining benefits available on public holidays +
special event days | 10% surcharge applies on Saturday,
Sunday + Public Holidays

THE TERNARY BAR
ALL DAY FOOD
TO FOLLOW
available from 10:30am to 9:30pm

- Battered Whiting Fillet + Chips** w dill mayonnaise 26
- Steak Sandwich on Ciabatta** w caramelised onion, rocket, whole mustard mayonnaise + chips (gfr) 28
- Wagyu Beef Burger** w bacon, swiss cheese, beetroot, lettuce + tomato relish + chips (gfr) 25
- Southern Style Chicken Burger** w sweet gherkins, sriracha mayonnaise + chips 25, add bacon 2
- Chicken Kebab on Pitta Bread** w sumac, baby cos + sauce adjva (gfr) 28
- Saganaki Prawns** w crumbled fetta + flat bread (gfr) 29
- Buratta Cheese Salad** w mixed red leaf lettuce, dill, shaved fennel, grapefruit + roasted almond flakes w champagne dressing (v,gf) 22
- Thai Rice Noodle + Vegetable Salad** w chilli + lime (v,gf) 23
add chicken 8, add prawns (6pcs) 12
- Moroccan Lamb Lentil Salad** w mint yoghurt + flat bread 29

SIDES

- Steamed Seasonal Vegetables** (v,gf) 10
- Steamed Rice** (v,gf) 5
- Garlic + Herb Panini** 11
- Mixed Leaf Salad** w house dressing (v,gf) 10

TO FINISH

- Triple Chocolate Dome** dark, milk, white chocolate mousse 18
- Apple Crème Brulee** w cinnamon ice-cream (gfr) 18
- Trio of Australian Cheese** w quince paste + lavosh (v,gfr) 23

(v) vegetarian (gf) gluten free (vgn) vegan (gfr) gluten free request

THE TERNARY BAR
COCKTAILS



HARRISON CLYSDALE
THE TERNARY HEAD BARTENDER

Not every cocktail can be featured on a menu, but often a drink is so good that it deserves the spotlight. Let my team and I turn your attention to The Ternary Curated Classics, a collection of cocktails you may not have heard of – but definitely worth a try. I love discovering new drinks – classics from yesteryear and modern greats alike. It is my hope that by showing you a few of my favourites I can spark your love of cocktails and their history as well.

THE TERNARY BAR
CURATED CLASSICS
by Head Bartender Harrison Clydsdale

RUSTY NAIL

Scotch Whisky | Drambuie | Lemon Twist

The signature herbal notes of Drambuie perfectly soften and compliment delicious Scotch whisky in this strong and sweet classic. With origins dating back to 1937 and a post-prohibition New York City trade fair - the Rusty Nail as it is made today was created at a Hawaiian bar in 1942 and later popularised at Club 21 in NYC

Select your scotch whisky

Johnnie Walker Black 21 | Monkey Shoulder 23 | Chivas Regal 18y 25

CORPSE REVIVER NO. 2

Gin | Cointreau | Lillet Blanc | Lemon | Sugar | Absinthe

Emerging in the mid-1800s, 'Corpse Revivers' are a category of drinks that are said to have been 'prescribed' by bartenders as a pick-me-up for customers suffering from a hangover. The No. 2 recipe appears in 1930's *The Savoy Cocktail Book*, and is perhaps the most popular of this storied group of cocktails.

Select your gin

Tanqueray 21 | Four Pillars Rare 23 | Archie Rose Signature 25

FRENCH 75

Gin/Cognac | Lemon | Sugar | Jansz Sparkling Wine

A cocktail shrouded in history, the French 75 is named after a 75mm gun that was a mainstay in the French military during the early 20th century. In the years that have followed, it has taken many different forms and been served in various ways - however the most popular is gin-based and served in a flute, closely followed by a cognac-based variation often dubbed the 'French 125'.

Select your base

Gin 21 | Cognac 21

THE TERNARY BAR
SIGNATURE COCKTAILS

DROP BEAR ZOMBIE

A Creamy blend of Bundaberg, Bacardi + Captain Morgan Spiced;
Rounded out w Lime + Pineapple, Banana + Coconut Cream 21

FLOWER POWER

Vodka + Chambord shaken w fresh whole Lychees, Sugar syrup,
Lemon Juice + Orange Blossom; sprinkled w Seasonal Edible
Flowers 21

B+B PALOMA

Basil + Blueberries spice up a traditional Paloma w Patron
Tequila, Freshly squeezed Lime Juice + Pink Grapefruit Juice 21

TERNAR-INI

Our signature, zesty take on a Vodka Martini; we mix Vodka,
Aperol, Lemon juice, Passionfruit pulp, Ginger + Rhubarb bitters w
a theatrical Orange twist 21

RASPBERRY ROSE FIZZ

Pink Gin, shaken w Aperol, lemon, Rose Syrup + Whites to create
our classic foam 21

NO WOMAN, NO RYE

Rye whisky + Apricot Brandy provide the base for this subtle
flavour combination w Lemon, Ginger, Pink Grapefruit, Mint +
Angostura Bitters to balance 21

ESPRESSO MARTINI

Arabica coffee mixed w Captain Morgan Spiced rum sweetened w
Kahlua + caramel Syrup layered w a smooth crema 21

PEAR + VANILLA CLOVER CLUB

A foamy concoction emulsified w whites, made up of gin, tuaca,
vanilla, fresh lemon + pear juice. 21

BARTENDER SIGNATURES

Each spirit, juice or bitters used in a cocktail is different and flavours only evolve as they are combined. That's where our bartenders come in. Each bartender is as unique as the ingredients we use; with their own experiences and personality influencing their craft. This is reflected in their cocktails most of all, and we invite you to get to know each of your bartenders through their own personal creations.

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CIAO BELLA

by Annabelle

This cocktail will bring a bit of the European summer to you. With a rich blend of Passoa + fresh passionfruit pulp alongside the floral undertones of Archie Rose's signature gin. The fresh aroma of raspberries + vanilla will transport you to costal Italy, whilst the fusion of whites + zesty lemon intertwine to create a serene + tranquil feeling. 19

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QUE SYRAH

by Ciaran

Whatever will be will be! This cocktail is infused with subtle flavours of Four Pillars Bloody Shiraz Gin, Sour Apple Liqueur, fresh lemon juice and sugar syrup will make you fall head over heels. If there's one guarantee in life, it's that the Que Syrah will be an exquisite addition to your day. 23

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STRAWBERRY SPLICE

by Ella

A decadent combination of Strawberry Liqueur, Absolut Vanilla, vanilla ice-cream, strawberry syrup and thick cream - the Strawberry Splice is the perfect dessert after a long day. The fresh strawberry flavours and sweet vanilla make this cocktail great to celebrate any occasion - or just to treat yourself to a moment of pure indulgence. 19

THE TERNARY BAR

NON-ALCOHOLIC COCKTAILS & MOCKTAILS

LYRE'S CLOVER CLUB

Lyre's London Dry | Raspberry Syrup | Lemon | Whites | Raspberries 14

LYRE'S MARGARITA

Lyre's Agave Blanco | Lyre's Orange Sec | Sugar | Lime | Orange Bitters 14

LYRE'S AMARETTO SOUR

Lyre's Amaretto | Lemon Juice | Sugar Syrup | Whites | Bitters 14

GINGER FIZZ

Lemon juice | Mint | Ginger Ale | Ginger Syrup 14

BLUEBERRY HONEY MOJITO

Blueberries | Lime Juice | Mint | Honey | Club Soda 14

PINK FLAMINGO

Strawberries | Raspberries | Watermelon Syrup | Cranberry | Lemon 14

STRAWBERRY CUCUMBER LIMEADE

Strawberries | Cucumber | Lime Juice | Sugar Syrup 14

PROPAGANDA

Cranberry | Apple | Lime | Elderflower Syrup | Lemonade 14

PASSION PUNCH JUG by Oliver

Passionfruit | Orange | Lime | Simple Syrup | Soda 18

TERNARY LEMONADE JUG

Lemon Juice | Elderflower Syrup | Soda 18

MANGO COLADA JUG

House Made Mango Puree | Orange | Coconut Cream 18

THE TERNARY BAR
BEER, CIDER
GINGER BEER

ON TAP

Stone + Wood Pacific Ale, Byron Bay, NSW | s10 | p13

Heineken Lager, Amsterdam, Netherlands | s10 | p13

James Squire 150 Lashes Pale Ale Camperdown, NSW | s10 | p13

Hahn Super Dry Lager, Camperdown, NSW | s10 | p13

James Squire Orchard Crush Cider, Camperdown, NSW | s10 | p13

Canadian Club & Dry, Canada | s10 | p13

BOTTLE + CAN

Kirin Ichiban, Tokyo, Japan | b9

Byron Bay Brewery Lager, Byron Bay, NSW | b9

White Rabbit White Ale, Geelong, VIC | b9

White Rabbit Dark Ale, Geelong, VIC | b9

Little Creatures Hazy IPA, Fremantle, WA | c9

Hahn Super Dry Gluten Free Lager, Camperdown, NSW | b8

Stone + Wood Crisp Lager (Mid Strength), Byron Bay, NSW | b8

James Boags Premium Light Lager, Launceston, TAS | b8

Little Dragon Alcoholic Ginger Beer, Byron Bay, NSW | c9

Pipsqueak Apple Cider, Fremantle, WA | b9

Barossa Cider Co Squashed Pear Cider, Barossa Valley, SA | b9

Heineken Lager 0.0 (No Alcohol), Amsterdam Netherlands | b8

(s) schooner (p) pint (b) bottle (c) can

THE TERNARY BAR
FEATURE WINERY

Penfolds[®]



The story of St Henri is long and varied, predating the Penfolds institution. First produced in 1888 by Léon Edmond Mazure of Auldana Cellars as a Claret. The name is possibly derived from the name of either his son Henri or his wife Philomine Henriette. Success was immediate with St Henri winning the Championship Cup for Best Claret in Australia at the Adelaide Wine Show in 1890. The label disappeared around the beginning of World War 1 but was resurrected in 1953 by John Davoren to commemorate a centenary of Auldana Cellars. A beautifully smooth plum red shiraz, with dark fruits of blackberries and mulberries, giving way to red fruits of pomegranate and cranberry. Herbal notes of paprika, liquorice, toasted fennel, and dried mint. Matured in large oak vats to preserve the purity of the stunning fruit flavours. A counterpoint to Grange and great value considering the quality of the flavours and the immense cellaring potential.

THE TERNARY BAR
FEATURE WINERY

Penfolds®

SOMETHING SPARKLING



NV Thienot x Penfolds Champagne Rose, France 150 23

JUST CHILLIN

2019 Bin 51 Riesling, Eden Valley 78 16

2018 Bin 311 Chardonnay, Multi Region 99 18

2021 Max's Rose, Adelaide Hills 68 14

WARM IT UP

2021 Max's Pinot Noir, Adelaide Hills 68 14

2018 Bin 23 Pinot Noir, Tasmania & Adelaide Hills 99 18

2021 Cellar Reserve Grenache Shiraz Mataro, McLaren 99 18

2021 Cellar Reserve Cabernet Sauvignon, South Australia 99 18

2017 St Henri Shiraz, South Australia 255 48

SOMETHING SWEET

2021 Cellar Reserve Viognier, Barossa Valley 15

Grandfather Tawny Port, 20 Year Old, Multi Region 15

THE TERNARY BAR

WINE

SPARKLING, WHITE & ROSE

SOMETHING SPARKLING



NV Taittinger Brut Prestige Champagne Reims, France	135	25
2022 Mrs Wigley Moscato McLaren Vale, SA	52	12
NV Jansz Premium Cuvée Pipers River Valley, TAS	70	15
NV Dal Zotto Pucino Prosecco King Valley, VIC	54	12

JUST CHILLIN

2022 Alkoomi Grazing Collection Riesling Frankland River, WA	59	12
2023 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	69	14
2022 Catalina Sounds Sauvignon Blanc Marlborough, NZ	66	14
2021 Keith Tulloch Semillon Hunter Valley, NSW	55	12
2022 Amelia Park Semillon Sauvignon Blanc Margaret River, WA	65	15
2021 Ant Moore Pinot Gris Marlborough, NZ	60	13
2022 Cloud Street Pinot Grigio, Victoria	55	12
2022 Pepper Tree Venator Chardonnay Hunter Valley, NSW	60	13
2018 Penfolds BIN 311 Chardonnay, Multi Region	99	18
2021 Rameau d'Or Rose Provence, France	69	14

THE TERNARY BAR

WINE

RED, DESSERT & FORTIFIED



WARM IT UP

2021 Penfolds Max's Pinot Noir, Adelaide Hills, SA	68	14
2022 Black Cottage Pinot Noir Marlborough, NZ	55	13
2021 Penny's Hill Malpas Road Merlot McLaren Vale, SA	55	13
2020 Langmeil Valley Floor Shiraz Barossa Valley, SA	70	15
2020 Alkoomi Collection Shiraz Frankland River, WA	65	14

SOMETHING SERIOUS

2020 Bleasdale Malbec Langhorne Creek, SA	68	15
2021 Snake + Herring Cabernet Sauvignon Margaret River, WA	72	15
2021 Ad Hoc Avant Gardening CabMalbec Frankland River, WA	60	13

ENJOY THE REST OF YOUR DAY

2020 Penfolds Cellar Reserve Viognier Barossa Valley, SA	80	15
NV Penfolds Father Tawny Port, SA		11
NV Galway Pipe 12 Year Old Tawny, SA		10

THE TERNARY BAR
PREMIUM SPIRITS
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Archie Rose Signature Dry Sydney, NSW 14
Archie Rose Distillers Strength Sydney, NSW 22
Big River Distilling Co. Dry Canberra, ACT 15
Big River Distilling Co. Pink Canberra, ACT 15
Forty Spotted Pinot Noir Gin Hobart, TAS 14
Forty Spotted Tassie Bush Honey Hobart, TAS 14
Four Pillars Rare Dry Yarra Valley, VIC 14
Four Pillars Bloody Shiraz Yarra Valley, VIC 15
Four Pillars 58.8 Navy Strength Yarra Valley, VIC 16
Patient Wolf Dry Melbourne, VIC 14
Ink Dry Northen, NSW 15
Linden Leaf #8 Organic Molecular, Cambridge England 15
Linden Leaf #88 Organic Molecular, Cambridge England 19
Bombay Sapphire, England 10
Bombay London Dry, England 10
Star of Bombay, England 15
Tanqueray, England 12
Tanqueray 10, England 15
Hayman's Sloe, England 10
Hayman's Old Tom, England 10
Gordons Premium Pink Gin, England 9
Hendricks, Scotland 13
Rutte Celery Dry, Netherlands 15
Airem Organic London Dry, Alicante Spain 14
Blosson Organic London Dry, Alicante Spain 15
Hastings Distillers East Block 200, New Zealand 15
Hastings Distillers Albertine, New Zealand 21
Ginepraio Amphora Navy Strength, Italy 16
Ginepraio Organic Tuscan Dry, Italy 13

THE TERNARY BAR

PREMIUM SPIRITS
WHISK(E)Y



SINGLE MALT

Glenfiddich 12y, Speyside 13
Glenlivet 12y, Speyside 13
Glenmorangie 10y, Highlands 14
Dalwhinnie 15y, Highlands 12
Lagavulin 16y, Islay 15
Glenkinchie 12y, Lowlands 14
Ardbeg 10y, Islay 14
Talisker 10y, Islay 14
Laphroaig 10y, Islay 16

SCOTCH BLENDED

Johnnie Walker Black, Scotland 11
Johnnie Walker Green, Scotland 29
Johnnie Walker Blue, Scotland 39
Chivas Regal 12yr, Scotland 11
Chivas Regal 18yr, Scotland 21
Monkey Shoulder, Scotland 12

GLOBAL

Canadian Club, Canada 9.5
Jameson, Ireland 9
Tenjaku, Japan 15
The Chita, Japan 20
Suntory Toki, Japan 19

AUSTRALIAN

Lark Classic Cask Single Malt, TAS 25
Lark Cask Strength 58% Single Malt, TAS 36
Lark Rebellion Single Malt, TAS 25
Dark Lark Single Malt, TAS 35
Starward Nova Single Malt, VIC 14.5
Starward Solera Single Malt, VIC 16

AMERICAN

Wild Turkey, USA 10
Wild Turkey 101, USA 14
Wild Turkey Rye, USA 11
Wild Turkey Rare Breed, USA 12
Wild Turkey American Honey, USA 12
Gentleman Jack, USA 12
Jim Beam Rye, USA 10
Makers Mark, USA 10
Woodford Reserve, USA 10

BAIJIU

Moutai Flying Fairy, China 35
Moutai Flying Fairy Yingbin, China 25
Moutai Chun 1992, China 19
National Cellar 1573, China 15
Luzhou Laojiao Zisha Daqu, China 15

PREMIUM SPIRITS VODKA, RUM & TEQUILA

TEQUILA & MEZCAL RUM

Patron Silver, Mexico 14

Patron Reposado, Mexico 15

1800 Anejo, Mexico 13

Don Julio Anejo, Mexico 15

Don Julio Blanco, Mexico 15

Casamigos Blanco, Mexico 12

Casamigos Anejo, Mexico 12

Casamigos Mezcal, Mexico 12

Clase Azul, Mexico 35

Captain Morgan Spiced, Jamaica 9

Captain Morgan Black Spiced, Jamaica 11

Mount Gay, Barbados 9.5

Ron Zacapa, Guatemala 12

Havana Club 7, Cuba 12

Kraken, Trinidad + Tobago 9.5

Stolen White, Trinidad + Tabago 9.5

Stolen Smoked, Trinidad + Tabago 11

Cargo Cult Dry Spiced, Australia 9.5

Cargo Cult Banana Spiced, Australia 9.5

Goslings Gold Seal, Bermuda 10

Goslings 151 Black Seal, Bermuda 16

Sailor Jerry Spiced, United States 9.5

Bacardi Carta Oro Superior Gold, Puerto Rico 15

Bacardi Reserve Ocho 8y, Puerto Rico 18

Bacardi Oakheart Spiced, Puerto Rico 10

Bundaberg Red Extra Smooth, Australia 11

Bundaberg Overproof, Australia 18

VODKA

Grey Goose, France 13

Belvedere, Poland 15

Ciroc, New Zealand 16

Ketel One, Netherlands 10

Absolut, Sweden 10

Zubrowka Bison Grass, Poland 12

Titos Handmade Vodka, USA 12

COGNAC

Hennessey VS, France 11

Hennessey VSOP, France 15

Hennessey XO, France 36

Martell VSOP, France 15

Martell XO, France 35

Remy Martin VSOP, France 15

Remy Martin XO, France 35