



THE SCOTCH MALT WHISKY SOCIETY

TERNARY DINNER



ARRIVAL CANAPES | 5.45

served with a Ternary cocktail using 28.102 A Fountain of Sweeties

Blue swimmer crab + green papaya betel leaf (a)

Cajun blackened salmon with saffron aioli

Dakos with vine ripened tomato + crumbled feta

Ragout of wild mushrooms on toasted brioche with pecorino

Chorizo & baby calamari brocheta with padron peppers

SIT DOWN FOR DINNER | 6.15

Paneer & caramelized onion naan with saffron raita

Lobster pani puri with spiced green split peas (a)
with 46.155 A dram for Party Animals

Dry aged kingfish (hamachi) torched with crystal ice plant + yuzu soy (a)
with 78.93 Cinnamon Leather Chalice

Confit of duck with Kipfler chips, carrot puree + orange reduction
with Batch 20 Whisky Baba

Wagyu striploin with creamed potato, parsnip + wild thyme jus
with 53.514 Anna has the Bridge

Raspberry + chocolate fondant with passionfruit sorbet
with 63.118 Cobblers & Confectioners

THURSDAY 13TH AUGUST 2026 | 5:45PM

ACCOR+ EXPLORER 189pp

PUBLIC 210pp

**(a) - contains alcohol*

Chef's selections are subject to change based on availability