

Topiary - Autumn

Lunch

Tasting menu

Each day we develop a menu based on what we have picked, foraged, prepared that day or preserved months ago.

It begins with a range of snacks to share, followed by 4 small courses with some surprises along the way.

Let us know of any allergies or strong dislikes and we will do what we can to accommodate.

\$70 per person / \$120 with matched wines – whole table only

To Start

Daily bread, cultured butter / 6 – whipped drippings / 6 – confit garlic / 8

Wood smoked almonds with celery seed yoghurt – 8

Cheese and chives – whipped house fetta, garden chive oil, grilled sourdough – 12

White sardines, varieties of radish, cultured cream and rye – 15

Small Course

Fresh and honey roasted figs, house bacon, fig leaf and thyme vinaigrette – 16

Spent mother tartlet, whole rolled duck ham, liver pate, BBQ grapes, summer savory – 14

Our haloumi and its ricotta, semi-dried and smoked tomato, garden basil – 16

Pressed pork shoulder, purslane caper, plum caramel, pickled daikon – 16

Grass fed beef seared over fire, smoked mussel mayo, fermented kohlrabi, leaves – 18

Mains and Sides

Berkshire pork meatballs, brassica char grilled and dressed in bone broth – 24

Ricotta gnocchi, golden vegetables, blistered tomatoes – 28

Wood smoked mullet, zucchini, whipped avocado, fermented kohlrabi – 29

Grass fed beef served pink, black garlic potato, pickled salad onions, salsa verde – 34

Accompaniments / 8

Royal blue potato and black garlic mash, culture buttermilk

Fresh leaves and herbs, pickles in spent wine vinegar

Grilled zucchini, hung yoghurt, toasted fennel seed

Cucumbers dressed in their own juice, onion oil, native spinach

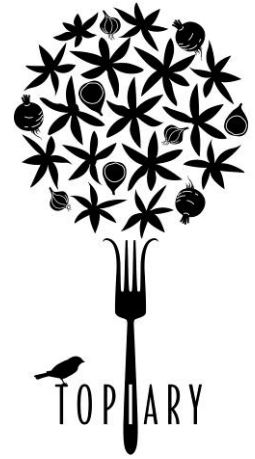
To Finish

Fallen leaves / whipped cheesecake, fresh apple, preserved stone fruit, warm nut crumble – 16

Bee Sting / roasted almond frangipane, honeycomb parfait, lavender sour cream, petals – 16

Verbena pannacotta, summer berry textures, white chocolate – 16

No split bills please, Public holiday 10% surcharge applies



Welcome to Topiary

We love what we do

Walking, driving, climbing, picking, slipping, growing, foraging in the rain
for inspiration that surrounds us every day

Trying, failing, reading, watching, learning, developing, succeeding
in techniques that shape what we do

Pay respect to the past while shaping the future

Whole Animals / Key ingredients

Pasture raised duck / Forest Range – 11km
TDM Free Range pork / Barossa Valley – 47km
Sardines / Port Lincoln – 258km
Tweedvale dairy / Lobethal – 15km
Beef / The Coorong – 138km
Mullet / The Coorong – 138km
Fruits + Vegetables / South Australia – 0 to 27km