

Topiary - Spring

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

With Bread

Daily bread, cultured butter / 6 - dripping / 6 - young garlic / 8

White sardines, bolting parsley, sour cream, radish, fermented rye / 12

Liver pate, cumquat marmalade, wild fennel moss, spent mother cracker / 16

Skin and bone soup, parmesan rind croutons, garlic chives / 14

Small Course

Our haloumi, beetroot jam, lemon sorbet, nasturtium / 16

Charcoal carrot terrine, living cheese, carrot top ice / 14

Beef seared over fire, smoked mussel mayo, daikon, leek ash / 18

Native pepper cured trout, broad beans, purple kale, sour silver beet stem, buttermilk / 18

Mains and Sides

Berkshire pork meatballs, roasted cauliflower, brassica leaves, yoghurt / 22

Hand cut pasta, blackened eggplant, cultured buttermilk, black garlic, cured yolk / 24

Wood smoked fish, raw asparagus, whipped avocado, fermented kohlrabi / 28

Forest range chicken, fresh peas, heart ham and leek dressed in whey / 29

Grass fed beef fillet served pink, smoked potato, pickled salad onion, weed salsa verde / 33

Accompaniments / 8

New season potato, black garlic salt, spent wine vinegar

Spring peas in bacon fat, heavily roasted almonds, fermented chilli

Fresh leaves and herbs, young pickled onion, rosemary vinaigrette

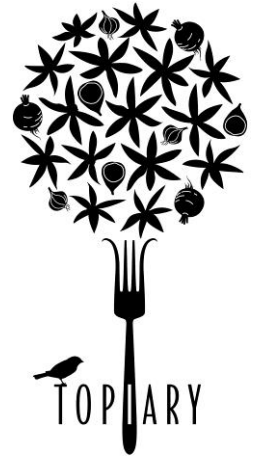
To Finish

Fallen leaves – whipped cheesecake, fresh and preserved apple, warm nut crumble

Bee Sting – roasted almond frangipane, honeycomb parfait, lavender cream, flowers

LCM – celeriac pannacotta, chocolate mud, root vegetable caramel, puffed rice, rhubarb

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

Natures chicken / 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