

# Topiary - Autumn

## To Start and Share

Share plate of smoked fish, house pate, cheese, bread and accompaniments – 36

Warmed sour dough with salted, confit garlic **or** beetroot butter – 6

Olives marinated in our own oil with warmed sourdough – 8

Chicken and duck liver pate with quince, apple, walnut and sourdough – 16

Wood smoked fish, kohlrabi, native spinach and house cultured buttermilk – 14

Chickpea tartlet, whipped fetta, quince and eucalyptus – 14

## Garden / Ocean / Field

Hand-made gnocchi, braised Berkshire pork, burnt pear, apple, fennel – 26

Hand cut pasta, broccoli, chilli, lemon, sourdough crumb – 24 / 28 with braised Berkshire pork

### 'Chickens Roaming the Orchard'

Forest Range chicken smoked with orchard wood, celeriac, leek ash, seasonal leaves wilted in chicken broth – 28

### 'Lamb in the Weeds'

K.I. lamb shoulder, eggplant, wild pepper yoghurt, verbena pickled zucchini, green tomato, weeds – 28

### 'Kangaroos at Mount Crawford'

Grilled kangaroo fillet, wild mushrooms, jerusalem artichoke, wood sorrel – 28

### 'Walk Along the River'

Red snapper poached in charred wild onion butter, pumpkin, rivercress – 29

## Accompaniments

Market potatoes, leek ash aioli – 6

Green beans cooked in bacon fat, almonds – 8

Fresh leaves and herbs, pickles, rosemary vinaigrette – 6

Baked cauliflower, fetta cream, Woodside fontina – 8

## To Finish

'S'more please' - Dark chocolate mud, apple marshmallow and sorbet, chickpea digestive, burnt pear – 17

Cultured buttermilk pannacotta, kiwano melon, white chocolate, tarragon – 16

Whipped cheesecake, persimmon, biscuit crumb, petals – 16

Citrus cake, rhubarb, house mascarpone, almond toffee – 14

Seasonal cheese (60g), lavosh and accompaniments: collaboration between Topiary and Section 28 Cheeses – 15

*No split bills please*

*Public Holiday 10% Surcharge Applies*