

# topiary



produce - place - made by hand

Topiary sits within the walls of a 150 year old home.  
All the materials that it took to build this home were  
sourced locally, and laid with love.

The building has been a huge influence on the way  
we write our menus, and how we see hospitality.

We source from the markets each week to nurture  
the connection we have with growers and producers.

We make all that we can from scratch, including  
sourdough, cheeses, cultured butter and more.  
We list local wines and spirits that share our ethos.  
We forage for inspiration in the botanical patterns and  
unique seasonal offerings that we are  
surrounded by each day.

Welcome

@topiary\_dining

## lunch

### Starters

our sourdough with house churned butter ... 4pp  
olives marinated in peel molasses ... 12  
ricotta made with fig sap, spring honey ... 14  
riverland avocado, macadamia, floral vinaigrette ... 14

duck liver pate, preserved blueberries, spent mother cracker ... 18  
fresh stone fruit, whipped fetta, macadamia crumble ... 23  
'summer salad' with raw fish and chilled consomme ... 28

### Mains

grilled and preserved asparagus, miso avocado, fennel ... 27  
wood smoked tommy ruff, borsch, varieties of radish ... 29  
slow cooked lambs neck, gourd yoghurt, young onion ... 36  
beef rib, jacket potato, cultured buttermilk, sweet peas ... 42

### Sides

market leaves and herbs, olive brine dressing ... 14  
slow roasted pumpkin, chilli ricotta, scorched almond ... 16

### Pizza

heirloom tomato margherita, silverbeet, fior de latte, basil oil ... 30  
crispy potato, wild herb pesto, parmesan, confit chilli... 32  
+ nino's pancetta ... 7

### Dessert

whole citrus cake, praline, lemon curd, double cream ... 16  
fig leaf pannacotta, grilled strawberries, summer flowers ... 17



automatic credit card / 15% public holiday  
surcharge applies

# graze

\$65 per person, whole table only

our graze menu utilises the best of the season.  
served simply, share style to enjoy with friends  
and family.

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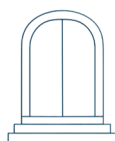
our sourdough with house churned butter  
olives marinated in peel molasses  
blistered tomatoes, olive herb  
ricotta made with fig leaf sap

patlins asparagus in various ways, miso avocado  
wood smoked tommy ruff, beetroot borsch, radish

crispy potato pizza, pesto base, parmesan, confit chilli  
fresh leaves and herbs, olive brine dressing

add

potato, fish trim and sour capsicum hash brown ... 9ea  
beef rib, jacket potato, buttermilk, sweet peas ... 42  
citrus cake, praline, lemon curd, double cream ... 16



# settle

\$120 per person, whole table only  
+ \$60pp with matched beverages

Experience all that we have been foraging and  
experimenting with this week.  
Menu subject to change

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our sourdough with house churned butter  
ricotta made with fig leaf sap, pink pepper

our haloumi, chilli honey curd  
duck liver pate, berries, spent mother cracker

‘summer salad’ with raw fish and chilled consomme

riverland avocado, floral vinaigrette, macadamia

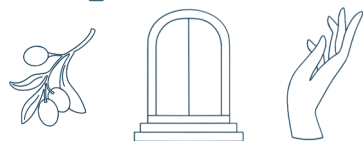
wood smoked tommy ruff, beetroot borsch, radish

beef rib, cultured buttermilk, sweet peas

fig leaf pannacotta, grilled strawberries



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Welcome

@topiary\_dining

## lunch / pb

our sourdough with millbrook valley olive oil ... 4pp  
olives marinated in peel molasses ... 12

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roast shallot, onion treacle, crispy pickled onions  
eko avocado, spring vinaigrette, macadamia... 14  
fresh stone fruit, hemp ricotta, macadamia crumble ...

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trevs zucchini, borsch, sweet pea salsa... 25  
local pumpkin, fermented capsicum aioli, chilli crunch ... 27  
grilled and preserved asparagus, miso whipped avo, fennel ...27

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trev's leaves, olive brine dressing ... 14  
jacket potato, our sugo ... 12

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heirloom tomato margherita, silverbeet, basil oil ... 30  
crispy potato pizza, pesto base, pickled fennel ... 28

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marlenes quince and berry 'cheesecake', local nut praline ... 17  
charred stone fruit, stone fruit caramel, mint soil ... 17



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# graze / pb

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Our graze menu utilises the best of the season.  
Served simply, share style to enjoy with friends  
and family.

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our sourdough with millbrook valley olive oil  
olives marinated in peel molasses  
blistered tomatoes, olive herb  
eko avocado, spring vinaigrette, macadamia

patlins asparagus in various ways, miso avocado  
trevs zucchini, borsch, sweet pea salsa.

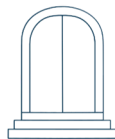
crispy potato pizza, pesto base, pickled fennel  
fresh leaves and herbs, olive brine dressing

add

jacket potato, our sugo ... 12

local pumpkin, capsicum aioli, chilli crunch ... 27

marlenes quince and berry 'cheesecake', nut praline ... 17



# settle / pb

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+ \$60pp with matched beverages

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-

our sourdough with Marlenes olive oil  
hemp milk 'ricotta' warmed in a fig leaf

cauliflower caramel, crispy onion, spent mother cracker  
hash brown, fermented capsicum aioli, pickled radish

patlins asparagus, miso whipped avocado, fennel

eko avocado, floral vinaigrette, macadamia

trevs zucchini, borsch, sweet pea salsa

local pumpkin, capsicum aioli, chilli crunch

quince and berry 'cheesecake', local nut praline

