

topiary



foragers
menu
\$90 p.p.

sit back and let us serve you a
selection of our breads, snacks
and plates.
add bonus course and dessert for
\$30p.p.

snacks, plates and sides

- our sourdough, churned butter or whipped drippings ... 4pp
olives marinated in peel molasses ... 8
- mussels baked with wild fennel, ink and bacon fat crumb (4) ... 12
chicken liver pâté, spent mother cracker, grapes (2) ... 12
fresh figs, whipped fetta, cured pork, cracked pepper (2) ... 12
fair fish finger, finger lime mayo, warrigal greens (2) ... 14
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- white sardines, hash brown, grilled grapes, karkalla ... 22
our halloumi with its ricotta, charred stone fruit, basil ... 24
tommy ruff grilled in fig leaf, not hot sauce, parsley ... 24
lamb carpaccio, eggplant yoghurt, crispy pickled onion ... 25
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- grilled zucchini, purple potato, zucchini ganoush, society garlic ... 26
lamb pie, charred beans, our puff pastry, rhubarb ketchup ... 28
herb pasta, blistered tomatoes, black garlic salted ricotta ... 25
with smoked pasture raised chicken ... +6
mallee roo served pink, muntrie glaze, caramelised brassica ... 38
sustainable fish, sweet pumpkin, burnt butter, capers ... 36
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- crispy alnda farm potatoes, beetroot mayonnaise ... 14
fresh leaves, young pickled onion, olive brine dressing ... 12

to finish

- foraged blackberry and courtyard rosemary crème brûlée ... 18
fresh figs, fig leaf honey, whipped cheesecake, spiced crumble ... 16
strawberry and almond frangipane, house cultured cream, praline ... 14

