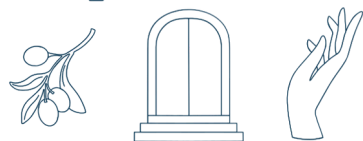


topiary



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

- our sourdough with house churned butter ... 4pp
- olives marinated in peel molasses ... 12
- chicken liver pate, quince, spent mother cracker ... 18
- sourdough flatbread, whipped ricotta, grilled cucumber... 23
-
- nashi pear, house made feta, macadamia, quince honey ...21
- broccoli shoots, ajo blanco, preserved lemon ... 21
- grilled carrots, beetroot labneh, local pistachio dukkah...22
- marinated octopus, sweet potato cream, chilli crunch ... 25
- charred ox tongue, miso mayo, sunchoke ... 26
-
- celeriac schnitzel, buttermilk, fennel oil, slaw ... 26
- chicken chops, chimichurri, fresh herbs ... 29
- slow cooked lambs neck, braised onions, muntie glaze .. 28
- baked nannygai, celeriac cream, burnt butter, grapefruit ... 40
- trev's leaves, allium vinaigrette ... 14
-
- oyster mushroom pizza, thyme garlic base, fior di latte ... 28
- sopressa pizza, tomato base, capsicum, garlic honey ... 29
-
- sticky date pudding, salted butterscotch, parfait ... 16
- rhubarb cheesecake, spiced almond crumble ... 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.

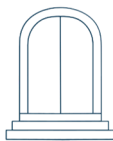
-

our sourdough with house churned butter
olives marinated in peel molasses

nashi pear, house made feta, macadamia, quince honey
broccoli shoots, ajo blanco, preserved lemon

chicken chops, chimichurri, fresh herbs
oyster mushroom pizza, thyme garlic base, fior di latte
Trevs leaves

sticky date pudding, salted butterscotch



settle

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

Experience all that we have been foraging and
experimenting with this week.

-

sourdough flatbread, whipped ricotta, green tomato

liver pate, persimmon, spent mother cracker
white sardine, lettuce, cheese floss

our halloumi, nashi pear, macadamia, core honey

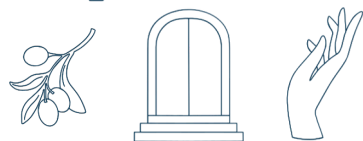
charred ox tongue, miso mayo, sunchoke

baked nannygai, celeriac cream, burnt butter, grapefruit

rhubarb cheesecake, warm almond crumble



topiary



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Welcome

@topiary_dining

lunch / pb

our sourdough with Millbrook Valley olive oil ... 4pp
olives marinated in peel molasses ... 12
flatbread, sweet potato cream, grilled cucumber... 23

-

nashi pear, chimichurri, macadamia ... 21
broccoli shoots, ajo blanco, preserved lemon ... 21
grilled carrots, onion salsa, local pistachio dukkah... 22

-

celeriac schnitzel, grilled capsicum, fennel slaw ... 26
trev's leaves, allium vinaigrette ... 14

-

oyster mushroom pizza, thyme garlic base, miso mayo ... 28
grilled pepper pizza, tomato base, olives, pickled fennel ... 29

-

rhubarb cheesecake, spiced almond crumble ... 17



automatic credit card / 15% public holiday
surcharge applies

graze / pb

\$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.

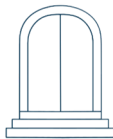
-

our sourdough with Millbrook Valley olive oil
olives marinated in peel molasses

nashi pear, chimichurri, macadamia ... 18
broccoli shoots, ajo blanco, preserved lemon

grilled carrots, onion salsa, pistachio dukkah
oyster mushroom pizza, thyme garlic base, miso mayo
Trev's leaves

rhubarb cheesecake, spiced almond crumble



settle / pb

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

Experience all that we have been foraging and
experimenting with this week.

-

sourdough flatbread, ajo blanco, green tomato

cauliflower caramel, persimmon, spent mother cracker
hash brown, miso mayo, wild garlic

nashi pear, chimichurri, macadamia

oyster mushroom, sweet potato, chilli crunch

celeriac schnitzel, fennel slaw, marinated capsicum

rhubarb cheesecake, warm almond crumble

