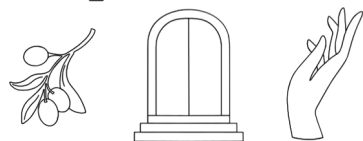


# topiary



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

### bread, starters, entrees

our sourdough with house churned butter ... 4pp  
olives marinated in peel molasses ... 12  
whipped goats cheese, basil oil, pumpkin seeds ... 16  
liver pate, blueberries, spent mother cracker ... 18

-

confit leek tart, leek cream, leek vinaigrette ... 26  
house halloumi with its ricotta, fresh figs, verbena ... 27  
paperbark smoked fish, macadamia, nashi pear, lime ... 28

### mains

'cabbage roll' made of brassica and smoked almond ... 26  
roast pumpkin, miso avocado, macadamia crunch ... 27  
potato gnocchi, parts of the beetroot, parmesan .. 32  
pork meatball wrapped in chard, pesto cream, stem salsa ... 34  
lemon baked mullet, bok choy, burnt butter emulsion ... 34  
'lamb in the weeds', eggplant yoghurt, roast fig ... 36

-

market leaves, autumn fruits, olive brine dressing ... 14

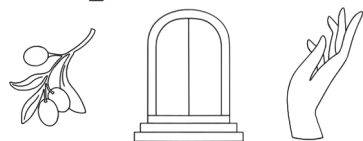
### dessert

fig leaf pannacotta, grilled strawberries ... 17  
seasonal cake of the day ... 12



automatic credit card / 15% public holiday  
surcharge applies

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Welcome

@topiary\_dining

## lunch / pb

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

-

nashi pear, macadamia ajo blanco, verbena ... 21

marelene's fig, hemp ricotta, basil oil ... 23

-

'cabbage roll' made of brassica and smoked almond ... 26

slow roasted pumpkin, miso whipped avocado, macadamia ... 27

potato gnocchi, parts of the beetroot, not hot sauce .. 32

-

market leaves, autumn fruits, olive brine dressing ... 14

-

charred strawberries, Geraldton wax custard, mint soil ... 17



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surcharge applies