

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 + smalls

- 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, stonefruit (2) ... 12
lightly salted new season tomato, tomato leaf oil (2) ... 12
our halloumi with its ricotta, Riverland citrus (2) ... 14
white sardine on hash brown, tartare seasonings (2) ... 14
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crunchy potato, egg, pistachio skordalia, grow wall herbs ... 22
grilled zucchini, cauliflower caramel, kohlrabi, saltbush ... 23
torched fish, avocado, underripe and overripe strawberry, nasturtium ... 25
hogget carpaccio, eggplant yoghurt, crispy pickled onion, salted ricotta ... 26

mains + sides

- bread salad, heirloom tomatoes, whipped fetta, olive brine ... 24
hogget pie, charred beans, our puff pastry, rhubarb ketchup ... 28
sustainable fish of the day served with seasonal accompaniments ... POA
green pasta, broccoli tips, mushroom XO, bread ends ... 25
with smoked pasture raised chicken ... +6
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crispy potatoes, beetroot mayonnaise ... 14
fresh and foraged leaves, summer citrus dressing ... 12

to finish

- rosemary crème brulee, scorched almond and cherry meringue ... 18
apple whipped cheesecake, lemon curd, spiced crumble ... 16
cake of the day served with accompaniments ... 14

