

# topiary events

considered • local • seasonal



Welcome to Topiary Dining. A family owned restaurant in the foothills of Adelaide, surrounded by the ever-changing garden setting of Newman's Nursery.

We are here to help create a memorable event for you and your guests, filled with good vibes, delicious food and drinks.

We offer unique events on-site for groups of 20 - 110, or an off-site catering service through our sister business, PLACE Dining.

You will find our packages, menu guide and more details below. If you would like more information, fill out the contact form on our website [www.topiary-dining.com](http://www.topiary-dining.com), or email us at [enquiries@thetopiarycafe.com.au](mailto:enquiries@thetopiarycafe.com.au)

# breakfast

\*minimum 10 people

1 breakfast dish + 1 tea/coffee/juice + sweet treat	\$45pp
Add 2 hour bottomless bubbles	\$20pp

# lunch

## Seated – Shared Family Style

\*minimum 10 people

Breads and starters + pizza + pasta + salad	\$60pp
Breads + 2 entrees + 2 mains + 3 sides	\$95pp
Add 2 desserts	\$15pp
Add 4 canapés	\$15pp

# dinner

## Standing – Roaming Pizza

\*minimum 50 people

Shared platters + 4 varieties of pizza	\$55pp
4 canapés + 4 varieties of pizza	\$65pp
Add dessert canape	\$10pp
Add shared platters	\$80ea

## Standing – Roaming Canapés

\*minimum 50 people

6 canapés + 1 dessert	\$55pp
4 canapés + 2 substantial, 1 dessert	\$65pp

## Seated – Shared Family Style

\*minimum 20 people

Breads + 2 mains + 3 sides	\$75pp
Breads + 2 entrees + 2 mains + 3 sides	\$95pp
Add 2 desserts	\$15pp
Add 4 canapés	\$15pp

## Individually Plated – Restaurant Style

We can offer a tailored restaurant style experience from 3 courses through to a bespoke tasting menu. Reach out with what you're thinking, and we will tailor a menu to suit your needs.

Starting from \$120pp, minimum 20 people.

## Canapés / Snacks

### Cold

Fresh melon, local prosciutto, citrus dressing  
Sweet pea and smoked yoghurt fritters  
Spencer Gulf prawn toast, chilli honey  
Blue swimmer crab and chive salsa, new potato  
Chicken liver parfait, seasonal jam, sourdough cracker  
Duck salad, crispy onion, cos lettuce  
Sautéed chorizo stuffed eggs, smoked tomato  
Beef and horseradish tartare, sweet potato crisp

### Warm

Local cheese and sourdough croquette  
Potato hash brown, 3 corner garlic skordalia  
Fish finger, house tartare sauce, caper leaf  
Crispy pork belly, fennel seed aioli  
Market silverbeet and feta pastie  
Shaved beef skewer, capsicum paste  
Chicken slider, milk bun, cabbage slaw  
Ploughman's hand pie, spiced relish

## Entrees / Substantial

Pan-fried potato gnocchi, burnt butter, sage  
Herb baked local Brie, wild pepper crisp  
Caramelised beetroot goats cheese tart  
Osso bucco ravioli, crispy zested bread ends  
Pork and foraged fennel meatballs, chilli sugo  
Torched kingfish, garden radish, buttermilk dressing

## Mains / Substantial

Charcoal Chicken, wild herb chimichurri  
Slow cooked lamb, smoked yoghurt  
Market fish, caper berry butter  
Pink pepper glazed kangaroo, bone jus  
Pork scotch fillet, mustard and leek gravy  
Grilled pumpkin, pumpkin seed cream

## Sides

Charred zucchini, market herb pesto  
Tomato carpaccio, bocconcini, basil oil  
Fresh leaves, pickled onions, flowers  
Hand-picked beans, burnt lemon dressing, almonds  
Purple cabbage and herb mayo coleslaw  
Chicken fat and rosemary potatoes  
Grilled heirloom carrots, bush dukkah  
Torched sweetcorn, finger lime, pecorino

## Desserts

Rose meringue, local berry compote  
Dark chocolate and almond mud cake  
Sticky fig pudding, salted butterscotch  
Whipped apple cheesecake, oat crumble



# Beverages

3 hours	\$45pp
4 hours	\$55pp
6 hours	\$80pp
additional hours	\$12pp

Simon Greenleaf Traditional Method Sparkling  
Alpha Box and Dice Prosecco

Jericho fume blanc  
Paracombe Pinot Gris

Bird in hand Shiraz  
Paracombe Reuben

Vale lager  
Vale tropic ale  
Coopers light

Soft drinks  
Sparkling water

