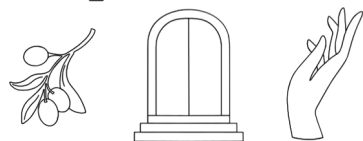


topiary



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 focaccia, house churned butter ... 4pp
olives marinated in peel molasses ... 12
whipped goats cheese, basil oil, pumpkin seeds ... 16
liver pate, fig jam, 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, chilli cream, macadamia crunch ... 27
potato gnocchi, parts of the beetroot, parmesan .. 32
lemon baked mullet, bok choy, burnt butter emulsion ... 34
beef cheek confit, jade peas, quince, chicken broth ... 42
parmesan crumbed pork chop, nasturtium chimichurri ... 48

-

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

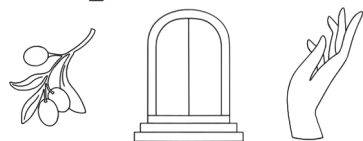
dessert

whipped cheesecake, stewed fruit, warm nut crumble ... 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 focaccia 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

roast pumpkin, chilli cream, macadamia crunch ... 27

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

-

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

-

stewed fruit Geraldton wax custard, mint soil ... 17



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surcharge applies