

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.

## to start

our sourdough, churned butter or whipped drippings... 4pp  
olives marinated in peel molasses ... 8  
chicken liver pâté, spent mother cracker, stonefruit (2) ...12  
woody herbed hash brown, whipped avocado, petals (2) ... 12  
our halloumi with its ricotta, spring citrus, river cress (2) ... 14  
beetroot and roo tartare, nasturtium, puffed grains (2) ... 14

## plates

torched fish carpaccio, apple, pickled fennel, cultured buttermilk ... 25  
local asparagus, cauliflower polenta, pistachio ... 24  
caramelised brassica, roast almond, pickled onion, allium vinaigrette ... 27  
roo pie, charred beans, our puff, rhubarb ketchup ... 28  
sustainable fish, smoked potato, market choy, sour tomato ... 38  
our long pasta, blue swimmer crab, kohlrabi, ink crumb ... 36  
our short pasta, broccoli tips, mushroom XO, bread ends ... 25  
with slow cooked lambs neck ... +6  
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crispy potatoes, fresh horseradish sour cream ... 14  
fresh and foraged leaves, spring citrus dressing ... 12

## to finish

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

