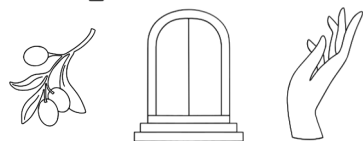


# topiary



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  
ricotta made with fig sap, autumn honey ... 14  
duck liver pate, blueberries, spent mother cracker ... 18

-

stone fruit, hemp milk curds, lemon verbena ... 22  
house halloumi, fresh figs, egg and bacon mayonnaise ... 24  
'summer salad' with raw fish, avocado and strawberry ... 28

### mains

roast pumpkin, miso whipped avocado, macadamia ... 26  
graffiti eggplant parmigiana, garlic scapes, radicchio ... 28  
potato gnocchi, sweetcorn, not hot sauce, parmesan .. 32  
rainbow chard wrapped pork, pesto sour cream, stem salsa ... 34  
lemon baked mullet, bok choy, burnt butter emulsion ... 34  
slow cooked lambs neck, gourd yoghurt, young onion ... 36

-

market leaves, pickles and ferments, olive brine dressing ... 14

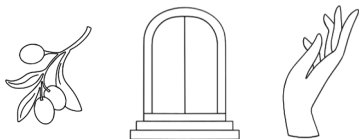
### dessert

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

-

'summer salad' of tomato, cucumber, sweetcorn, avocado and  
strawberry ... 21

fresh stone fruit, hemp ricotta, lemon verbena ... 23

-

slow roasted pumpkin, miso whipped avocado, macadamia ... 26

graffiti eggplant, golden gazpacho, radicchio ... 27

potato gnocchi, sweetcorn, not hot sauce .. 32

-

market leaves, pickles and ferments, olive brine dressing ... 14

-

charred stone fruit, stone fruit caramel, mint soil ... 17



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