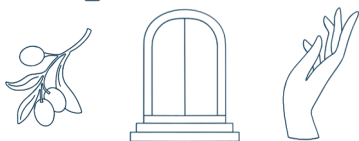


# topiary



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

fresh stone fruit, hemp milk curds, lemon verbena ... 22

house halloumi, rockmelon, 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, herbs ... 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

caramelised stone fruit, almond cake, double cream ... 16

fig leaf pannacotta, grilled strawberries, summer flowers ... 17



automatic credit card / 15% public holiday  
surcharge applies

# graze

\$65 per person, whole table only

our graze menu utilises the best of the season.  
served simply, share style to enjoy with friends  
and family.

-

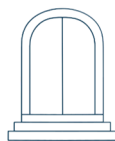
our sourdough with house churned butter  
olives marinated in peel molasses  
ricotta made with fig sap, autumn honey

‘summer salad’ with raw fish and strawberry consommé  
house halloumi, rockmelon, egg and bacon mayonnaise

potato gnocchi, sweetcorn, not hot sauce, parmesan  
market leaves, pickles and ferments, olive brine dressing

## add

duck liver pate, blueberries, spent mother cracker ... 18  
rainbow chard wrapped pork, pesto cream, fresh herbs ... 34  
caramelised stone fruit, almond cake, double cream ... 16



# settle

\$120 per person, whole table only  
+ \$60pp with matched beverages

Experience all that we have been foraging and  
experimenting with this week.  
Menu subject to change

-

our sourdough with house churned butter  
ricotta made with fig leaf sap

our haloumi, rockmelon, egg and bacon mayonnaise  
duck liver pate, berries, spent mother cracker

‘summer salad’ with raw fish and chilled consomme

riverland avocado, floral vinaigrette, macadamia

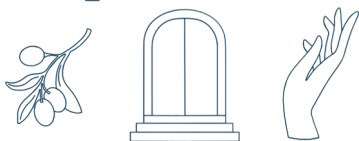
graffiti eggplant, golden gazpacho, radicchio

slow cooked lambs neck, gourd yoghurt, young onion

fig leaf pannacotta, grilled strawberries



# tapiary



produce - place - made by hand

Tapiary 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

@tapiary\_dining

## lunch / pb

our sourdough with millbrook valley olive oil ... 4pp  
olives marinated in peel molasses ... 12

-

roast shallot, onion treacle ... 12  
eko avocado, spring vinaigrette, macadamia... 14  
fresh stone fruit, hemp ricotta, lemon verbenas ... 23

-

trevis zucchini, baba ghanoush, pistachio ... 25  
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



automatic credit card / 15% public holiday  
surcharge applies

# graze / pb

\$65 per person, whole table only

Our graze menu utilises the best of the season.  
Served simply, share style to enjoy with friends  
and family.

-

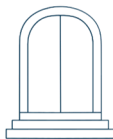
our sourdough with millbrook valley olive oil  
olives marinated in peel molasses  
hemp milk ricotta made with fig leaf sap

‘summer salad’ with strawberry consommé  
trevs zucchini, ghanoush, pistachio

potato gnocchi, sweetcorn, not hot sauce  
market leaves, pickles and ferments, olive brine dressing

add

graffiti eggplant, golden gazpacho, radicchio ... 27  
charred stone fruit, stone fruit caramel, mint soil ... 17



# settle / pb

\$120 per person, whole table only  
+ \$60pp with matched beverages

Experience all that we have been foraging and  
experimenting with this week.

-

our sourdough with Marlenes olive oil  
hemp milk ‘ricotta’

cauliflower caramel, spent mother cracker  
hash brown, fermented capsicum aioli, pickled radish

‘summer salad’ with strawberry consommé

eko avocado, floral vinaigrette, macadamia

graffiti eggplant, golden gazpacho, radicchio

local pumpkin, sour capsicum aioli, chilli

charred stone fruit, stone fruit caramel, mint soil

