

Topiary - Winter

Tasting Menu

Our current tasting menu reflects the foraging and menu development that has been happening at Topiary over the past couple of months. The 'Stroll' menu is a snapshot, while the 'Journey' menu is the full experience.

Tasting Menu

Stroll - \$80 per person

Add matched wines - \$50

Bread and Crackling

Snacks

Southern Calamari and Winter Beans

Beef Carpaccio, Radish and Purple Congo

Pork Scotch, Cauliflower and Almond

Carrot, Parsley and Mint

Campfire Marshmallow

Tasting Menu

Journey - \$140 per person

Add matched wines - \$80

Bread and Crackling

Snacks

Southern Calamari and Winter Beans

Beef Carpaccio, Radish and Purple Congo

Whipped House Fetta, Sunchoke and Marmalade

Pork Scotch, Cauliflower and Almond

Fair Fish with Harts Brussels and Potato

Lambs Neck, Sweet Potato and Fig

Carrot, Parsley and Mint

Campfire Marshmallow

Topiary - Winter

Tasting Menu + Plant Based +

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Tasting Menu
Stroll - \$80 per person
Add matched wines - \$50

Bread, Olive oil and Celeriac Balsamic
Snacks
Varieties of Brassica and Winter Beans
Sun Choke, Marmalade and Fennel
Sweet Potato and Wild Mushrooms
Mandarin, Mint and Parsley
Pomme fruit and Carrot

Tasting Menu
Journey - \$140 per person
Add matched wines - \$80

Bread, Olive oil and Celeriac Balsamic
Snacks
Varieties of Brassica and Winter Beans
Grilled Cos, Lemonade Fruit and Spent Mother
Harts Farm Potato and Brussel Sprouts
Sun Choke, Marmalade and Fennel
Sweet Potato and Wild Mushrooms
Caramelised Pumpkin
Mandarin, Mint and Parsley
Pomme fruit and Carrot

Topiary Lunch - Winter

Our Sourdough + House Cultured Butter

Our Fetta, Sun Choke and Marmalade	17
Whipped house made fetta, roast and chipped sun choke with mixed local citrus marmalade	
Beef Carpaccio, Radish and Purple Congo	18
Adelaide Hills beef carpaccio, fermented and fresh radish, blood plum cultured cream and Purple Congo potato	
Wild Mushrooms, Smoked Chicken and Chestnut	18
Pan fried foraged mushrooms, rolled smoked chicken, chestnut cream, pine mushroom oil	
S.A. Calamari and Tsimiklis Beans	18
Butter poached Calamari, charred and fresh beans from Tsimiklis, pickled nasturtium flower, cured yolk	

Fair Fish with Harts Brussel Sprouts and Potato	32
Fair fish of the day, crispy Brussel sprouts, confit potato, cultured buttermilk, dill and peasants bisque	

S.A Pork Scotch and Patlins Cauliflower	29
Pan-fried pork scotch, cauliflower with its leaf, slow roasted leek, Riverland almond and sage	

Lamb, Barmera Sweet Potato and Marlenes Fig	29
Confit lamb, caramelised sweet potato, fig leaf labneh, preserved fig with sweet potato crisp	

Caramelised Rugosa Pumpkin	24
Roast Rugosa pumpkin, crispy kale, cultured cream, Patlins fermented carrots, toasted pepitas and pumpkin skin syrup	

Sides

Crispy baby potatoes in waste spice salt, fermented fennel, fennel aioli	10
Grilled baby cos, buttermilk, allium vinaigrette and sourdough pangrattato	10
Roast cauliflower, spent sourdough mother crumb	10

Fallen Leaves	16
Whipped cheesecake, roast persimmon sorbet, jammy and crisp persimmon with nut crumble	

Campfire Marshmallow	16
Parsnip marshmallow, celeriac cake, parsnip ice cream and rhubarb	

Yesterday's Sourdough	13
Ice cream made with yesterday's sourdough, poached pomme fruit, caramelised breadcrumbs and carrot skin treacle	

Topiary Lunch – Winter

Plant Based

Our Sourdough + Marlene's Olive Oil and Celeriac Balsamic

Sun Choke, Fennel and Marmalade 16

Our pan roasted sun chokes, almond and artichoke puree, fermented fennel and choke chips.

Barmera Organic Sweet Potato, Wild Mushrooms 16

Caramelised sweet potato, pan fried wild mushrooms, sage vinaigrette, crisp purple sweet potato

Tsimiklis Beans, Cauliflower and Crispy Kale 25

Mixed bean salsa, cauliflower and almond puree, fried kale and pickled onion

Caramelised Pumpkin 24

Butternut pumpkin, preserved plums, Purple Congo potato, toasted pepitas and pumpkin skin treacle

Sides

Crispy baby potatoes in waste spice salt, fermented fennel, fennel aioli 10

Grilled baby cos, allium vinaigrette, sourdough pangrattato 10

Roast cauliflower, spent sourdough mother crumb 10

Pomme and Patlins Garden Carrot 16

Varieties of pomme fruit, Patlins Garden carrot sorbet, hazelnut praline

Seasonal Sorbet with Mint 14

Seasonal sorbets served with river mint soil and mint oil