

Topiary Lunch - Spring

Spring Harvest Menu

Our new Spring Harvest menu is a chef selected range of starters and small plates designed to share. 3 sets showcasing the best from the market, the wild, and our pantry of preserves
\$60 per person / whole table only

Tasting Menu

Our current tasting menu reflects the foraging and menu development that has been happening at Topiary over the past couple of months.
\$140 per person / whole table only + matched wines \$80

Our Sourdough + House Cultured Butter

Our Fetta, Sun Choke and Marmalade 17

Whipped house made sheeps 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

Smoked Nature's Chicken and Asparagus 18

Rolled smoked chicken, new season asparagus, roasted and fermented fennel, wood sorrel

S.A. Calamari and Tsimiklis Beans 18

Butter poached Calamari, charred and fresh beans from Tsimiklis, cured yolk, warrigal greens

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, Labne and Parts of the Beetroot 29

Confit lamb, borsch, wild onion infused labneh, fermented beetroot stem, leaf oil, sweet potato crisp

Caramelised Butternut Pumpkin 24

Roast organic butternut 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

Topiary Lunch – Spring

Plant Based

Spring Harvest Menu

Our new Spring Harvest menu is a chef selected range of starters and small plates designed to share. 3 sets showcasing the best from the market, the wild, and our pantry of preserves
\$60 per person / whole table only

Tasting Menu

Our current tasting menu reflects the foraging and menu development that has been happening at Topiary over the past couple of months.
\$140 per person / whole table only + matched wines \$80

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, New Season Asparagus 16

Caramelised sweet potato, fresh and grilled asparagus, 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
