

Topiary - Summer

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

Bread and Crackling
Snacks
Smoked Mussel Crumpet
Our Ham and Blackberry Jam
Corned Beef, Beans and Buttermilk
Mushroom Macaron
Fallen Leaves

Tasting Menu Journey - \$140 per person

Bread and Crackling
Snacks
Smoked Mussel Crumpet
Our Ham and Blackberry Jam
Whipped House Fetta Buried in Brassica
Corned Beef, Beans and Buttermilk
Fair Fish with Market Tomato
Lambs Neck and Zucchini
Mushroom Macaron
Fallen Leaves

Topiary - Summer

Tasting Menu + Plant Based +

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Tasting Menu Stroll - \$80 per person

Bread and Olives
Snacks
Varieties of Brassica and Wild Onion
Beetroot Parts and Blackberry
Beans, Allium and Almond
Asparagus and Mint
Grilled Stone Fruit and Avocado

Tasting Menu Journey - \$140 per person

Bread and Olives
Snacks
Marlene's fennel
Beetroot Parts and Blackberry
Varieties of Brassica and Wild Onion
Beans, Allium and Almond
Market Tomato and Kohlrabi
Caramelized Pumpkin
Asparagus and Mint
Grilled Stone Fruit and Avocado

Topiary Lunch - Summer

Our Sourdough + House Cultured Butter

Whipped Feta Buried in Crispy Brassica	17
Whipped house made feta, pickled white onion, crispy brassica and preserved wild garlic flowers	
Cold Cut Beef with Leek Top Gravy	18
Cold cut Adelaide Hills beef, leek top and bone gravy, kohlrabi, house capers and pickled nasturtium flowers	
Smoked Mussel Crumpet	17
Rosemary wood smoked Port Lincoln mussels, mussel water mayonnaise, ink crumpet, citrus marmalade and sour fennel	
Berkshire Ham and Blackberry Jam	18
Shaved TDM free-range pork ham, overnight beetroot, wild blackberry jam and hung goat's yoghurt	
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Fair Fish with Market Tomato	30
Fair fish of the day, textures of tomato, cultured cream, garden herb salsa, sourdough pangrattato and peasant's bisque mousse	
Ox Tongue, Beans, Buttermilk and Onion	29
Pan-fried Ox tongue, charred salad onion, cultured buttermilk, fresh bean salsa dressed in allium vinaigrette	
Lamb, Stone Fruit and Summer Zucchini	29
Confit lamb, zucchini and almond cream, pickled zucchini, labneh and stone fruit caramel with dried lamb's liver	
Caramelised Pumpkin	24
Butternut pumpkin, preserved plums, cultured cream, sour kohlrabi, purple potato and pumpkin skin syrup	
Sides	
Alnda farm baby potatoes, chive labneh, crispy caramelised onions	8
Grilled baby cos, preserved wild plums, buttermilk and sour sunchoke	8
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Colleens Lemons and Rosemary	15
Rosemary panna cotta, lemon curd ice-cream, lemon cake, nut praline and port snap	
Fallen Leaves	16
Whipped cheesecake, strawberry, fresh Adelaide hills pear and almond crumble	
Yesterday's Sourdough	13
Ice cream made with yesterday's sourdough, charred stone fruit, caramelised breadcrumbs and pumpkin skin treacle	

Topiary Lunch – Summer

Plant Based

Our Sourdough + Marlene's Olive Oil and Celeriac Balsamic

Summer Tomato	16	
Market tomatoes, charred salad onion, herb salsa and sourdough pangrattato		
Overnight Beetroot and Blackberry Jam	16	
Overnight beetroot, blackberry jam, soy aioli and fried beetroot leaves		
Summer Beans in Crispy Brassica	25	
Bean salsa, herbed mayo, pickled white onion, crispy brassica and wild garlic flowers		
Caramelised Pumpkin	24	
Butternut pumpkin, preserved plums, purple congo potato, roast almond and pumpkin skin treacle		
Sides		
Alnda farm baby potatoes, salsa verde, crispy caramelised onions	8	
Grilled baby cos, preserved wild plums, herb vinaigrette and sour sunchoke		8
Stone Fruit and Avocado	16	
Charred stone fruit, avocado ice-cream, hazelnut praline		
Seasonal Sorbet with Mint	14	
Seasonal sorbets served with river mint soil and mint oil		