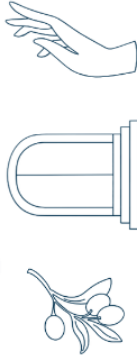


topiary



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

our sourdough with house churned butter ... 4pp
olives marinated in peel molasses ... 12

chicken liver pate, stone fruit, spent mother cracker ... 18
sourdough flatbread, whipped ricotta, chilli honey,
marinated capsicum ... 23

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pickled sardine, zucchini, buttermilk ...22

market tomato, ajo blanco, basil oil ... 21

grilled watermelon, whipped fetta, macadamia...22

marinated octopus, pumpkin cream, chilli crunch ... 25

rabbit rilette, icicle radish, vin cotto ... 25

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eggplant parmi, fior di latte, society garlic ... 26

parts of the chicken, chimichurri, fresh stonefruit ... 32

slow cooked lambs neck, romesco, bone glaze .. 28

baked local fish, miso butter, sweetcorn remoulade ... 40

trev's leaves, burnt citrus vinaigrette ... 14

-
oyster mushroom pizza, thyme garlic base, fior di latte ... 28

alnda potato pizza, pesto base, local parmesan, chilli... 29

+ san jose pancetta... 7

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market fruit frangipane, almond praline, cultured cream ... 16

grilled strawberry cheesecake, spiced nut crumble ... 17



automatic credit card / 15% public holiday
surcharge applies