

Topiary - Winter

Lunch

Daily Tasting Menu

Each day we develop a menu based on what we have picked, foraged, prepared that day or preserved months ago.

It consists of about 10 share style items sent out gradually, roughly equivalent to 3 courses each. You can choose to trust us and receive what we feel is right at the time, or we can give you an idea of what will be served that day. Let us know of any allergies or strong dislikes and we will do what we can to accommodate.

\$55 per person / \$95 with matched wines – whole table only

To Start and Share

House sour dough with our own cultured butter – 6 / 8 with confit garlic

White sardines, fennel frond salsa, cultured cream and rye – 12

Forest Range chicken liver pate with preserved quince, apple, walnut and sourdough crisps – 16

Berkshire pork and mallow leaf meatballs, smoked eggplant and yoghurt – 15

House-made haloumi cheese, fennel chutney and carrots from the garden – 16

Cured hills venison bresaola, celeriac, horseradish and nasturtium – 15

Garden / Ocean / Field

Parts of the pumpkin, house-made gnocchi, walnut, whipped feta cream – 26

Chinotto orange glazed duck, spelt pasta, charred fennel, sourdough crumb and fresh herbs – 26

Chickens Roaming the Orchard - Forest Range chicken smoked with orchard wood, celeriac, leek ash and wilted seasonal leaves – 29

Lamb in the Weeds - K.I. lamb shoulder, jerusalem artichoke, chestnut, horseradish yoghurt and weeds – 29

Tender River Cress - Local fish, charred fennel, fermented kohlrabi, cultured buttermilk and foraged river cress – 29

Accompaniments

Market potatoes with leek ash aioli – 8

Green beans cooked in bacon fat with roasted almonds – 8

Fresh leaves and herbs, pickles, rosemary vinaigrette – 6

Baked cauliflower, fetta cream and Woodside fontina – 8

No split bills please

Public holiday 10% surcharge applies



We love what we do

Walking, driving, climbing, picking, slipping, growing, foraging in the rain
for inspiration that surrounds us every day

Trying, failing, reading, watching, learning, developing, succeeding
in techniques that shape what we do

Pay respect to the past while shaping the future

Welcome to Topiary