

# Topiary

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# -PATIENCE-

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A dinner based around local ingredients, aged on site for a minimum of 2 weeks

**5 Courses**

**\$69 per person - \$109 with matched wines**

Saturday 5th September

**Book now** on 8263 0818 or

[enquiries@thetopiarycafe.com.au](mailto:enquiries@thetopiarycafe.com.au)



## Patience

**Topiary has put together a menu that has been based around age. Each ingredient apart from fresh garnishes has benefited from time being hung, under salt, fermented or simply left to mellow out. This has been a test of Patience.**

*On arrival – sour cream dough with black lime butter*

*Wild Fennel Cured Port Lincoln Kingfish – 4 weeks*

Wild fennel cured Port Lincoln Kingfish, pickled beetroot foam, shallot soured cream, bacon crumb, preserved citrus

*Pepperberry Marinated House Haloumi – 4 weeks*

Pepperberry marinated house haloumi, fermented purple carrot, aged lime coulis, fermented nasturtium vinaigrette, sorrel

*Pickled Duroc Pork Belly – 2 weeks*

Aged then smoked belly of Duroc Pork, chilli + cabbage sauerkraut, toasted sourdough puree, cabbage emulsion, wild fennel

-Palette Cleanser-

*Dry Aged Fleurieu Peninsula Beef – 2 weeks*

Eye fillet carpaccio and dry aged scotch fillet, house mustard, truffle cured egg yolk, whole pickled beets, black garlic + anchovy cultured butter, nasturtium capers

*Aged 'Cheesecake' – 6 months*

Blue cheese and hung persimmon cream, cultured butter + sour filo mille-feuille, fermented berry curd, honey, petals

The Creators:

Executive chef/owner of Topiary Kane Pollard and his kitchen team consisting of Scott Law, Leigh Stockwell, Alex Payne, Ashley Cunningham, Alex Tassis

**Stay tuned for our Impatience dinner coming soon, highlighting ingredients that have been picked, prepared, cooked and served on the day**