



Topiary  
1361 North East road  
Tea Tree Gully SA 5091  
(within the grounds of Newmans Nursery)

Event Enquiries  
enquiries@thetopiarycafe.com.au  
[www.thetopiarycafe.com.au](http://www.thetopiarycafe.com.au)  
T +61 8 8263 0818

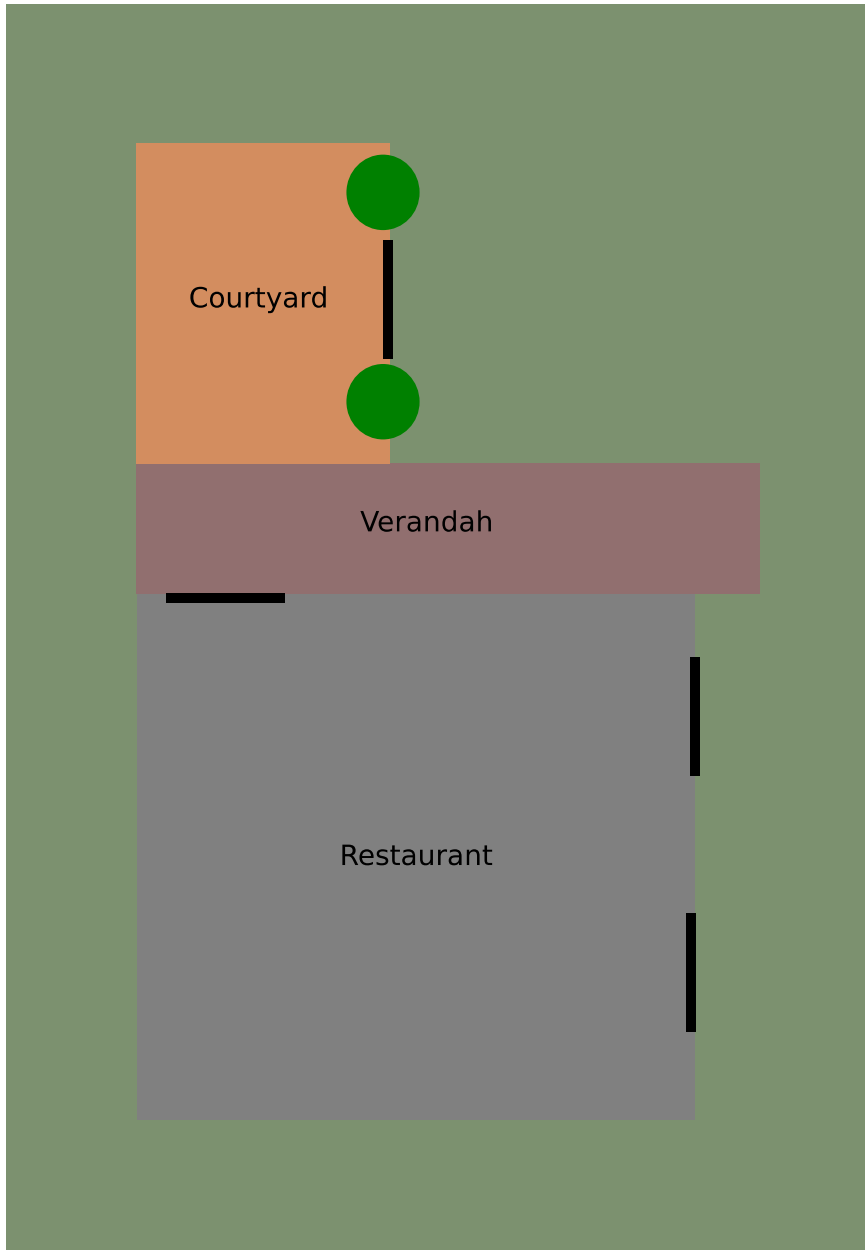


The Location is something that brings hundreds of visitors a week to Topiary. Situated at the foot hills within the stunning grounds of Newman's Nursery, the outdoor area features a sandstone alfresco dining area with a flowering wisteria arbour, lush edible garden, and views of some of the magnificent display gardens, all of which change with the seasons.

The Food that is prepared and served at Topiary is made with respect. The menu sounds simple but time is taken to develop each item from scratch. We spend time searching, testing, developing recipes and methods that push the boundaries and fit in with the setting that we're blessed with.

The Beverage list is extensive and selected from some of the best South Australia and the world has to offer.

## **Welcome**



# Floorplan

Restaurant –  
 Up to 50 sit down  
 Up to 70 cocktail  
 \$450 hire fee

Verandah –  
 Up to 30 sit down  
 Up to 40 cocktail  
 \$250 hire fee

Courtyard –  
 Availability depends  
 on weather

All spaces –  
 Up to 80 sit down  
 Up to 110 cocktail  
 \$600 hire fee

All additional Set-ups, displays, staging, dance floor, cake table, entertainment & audio visual requirements will reduce capacities. Extra hire charge fees may apply.

# Breakfast Menu

## Gardeners Breakfast

Poached free range eggs, hollandaise, local mushrooms, Barossa bacon, fresh leaves, thyme roasted tomato and house baked bread

## Smoked Local Fish

Wood smoked local fish, radish, cultured buttermilk, slow egg and sourdough

## Chocolate and Citrus Pancakes

Layered pancakes, lemon curd, orange mascarpone, chocolate soil and thyme

## \$30 per person

- Choice of 3 breakfast dishes
- 1 T Bar tea or house blend Rio coffee included
- Available from 9am to 11am, seven days

# Lunch + Dinner Menu

## Beginning

House cheese tortellini, peas, citrus and mint  
Smoked local fish, radish, buttermilk and leaves  
Pork Belly, fennel and seasonal fruit paste

## Middle

K.I. lamb, heirloom beetroot, smoked potato and yoghurt  
Free Range chicken, over-roasted cauliflower, pumpkin and basil  
Spencer Gulf snapper, remoulade, grilled lettuce and wild capers

## End

Dark chocolate, varieties of citrus and mascarpone  
House cultured yoghurt pannacotta, melon and honeycomb  
Strawberry and almond tart with pure cream and toffee

<b>Menu Options</b>	<b>Price per person</b>
All options include house bread and cultured butter	
Set 1 beginning, 1 middle, 1 end	<b>65</b>
Alternate drop of 2 beginning, 2 middle, 2 end	<b>75</b>
Choice of 2 beginning, 2 middle, 2 end	<b>85</b>
Chefs tasting menu – snacks and 5 courses changed seasonally	<b>125</b>

# Topiary High Tea Menu

## Traditional 2 tiered cake stand including - Ribbon Sandwiches

Locally smoked leg ham, Topiary grained mustard, Cheddar cheese

House smoked salmon, cream cheese, capers, greens

Free range chicken breast, walnuts, aioli, fresh greens

## Warmed Pastries

Locally smoked ham, leek and parmesan quiche

Herbed savoury muffin topped with prune purée

Roasted Beetroot and feta tartlet with caramelized onion

## Hand-made petit 4's

Rich chocolate and walnut brownie with ganache

Beetroot meringue with cream and berry

Lemon curd tartlet with river mint soil

Lavender shortbread

Carrot cupcake with cream cheese and walnut

Baby scones served with jam and double thick cream



Topiary High Tea	Price per person
2 tiered cake stand per person and choice of T bar tea <u>or</u> house blend Rio coffee	45
A glass of sparkling wine on arrival, 2 tiered cake stand per person and choice of T bar tea <u>or</u> house blend Rio coffee	55

# Beverage Package

## Premium Package:

McLaren Vale lager  
Coopers Pale Ale  
Kersbrook Cider

Simon Greenleaf Traditonelle  
Heritage Semillon  
Paracombe Shiraz

Local orange juice, lemonade, still and sparkling water

## Luxury Package:

McLaren Vale lager  
Coopers Pale Ale  
Kersbrook Cider  
Paracombe premium pear cider

Simon Greenleaf Traditonelle  
Two Hands Moscato  
Heritage Semillon  
Paracombe Shiraz  
Heritage Cabernet Sauvignon

Local orange juice, lemonade, still and sparkling water, tea and coffee

Duration	Premium Package	Luxury Package
2.5 hours	\$25 per person	\$35 per person
3.5 hours	\$35 per person	\$45 per person
4.5 hours	\$45 per person	\$55 per person



## **Christmas at the Topiary**

**Available throughout December  
with all function packages**

If you're looking for somewhere special to celebrate this festive season, why not come and celebrate at the Topiary. For an end of year work function or a catch up with friends and family, the culinary team at Topiary will be sure to impress your guests, making your event a truly special experience. With all function bookings set with Christmas inspired table decorations, including Christmas bonbons, why not enquire about a booking today?

### **Contact**

**Phone:** 08 8263 0818

**Email:** [enquires@thetopiarycafe.com.au](mailto:enquires@thetopiarycafe.com.au)



## Terms and Conditions

Please read the terms and conditions prior to finalising your booking.

- There are no split bills available for any tables
- A \$1000 deposit must be paid 14 days from reservation date. Deposits are non-refundable.
- The Topiary must have final numbers and be made aware of all dietary requirements at least 1 week prior to the booking date. No Notification may result in the inability to cater to dietary needs and payment must still be made in full for any cancellations.
- Whilst the Topiary will endeavor to cater to all group sizes we can only cater to the maximum numbers for each area. Once an area is booked, the Topiary cannot guarantee that the booking can be changed if numbers increase beyond the maximum seating number. The Topiary will also not refund any deposits in this case.
- General cleaning is included in your event quote, but if excessive cleaning is required this will be at the cost of the customer
- No amplified music can be played outside the restaurant walls due to licensing
- The premises must be evacuated by 11pm latest due to licensing
- Any accounts left unpaid after the agreed terms will be placed in the hands of a debt collection agency at the full cost to the client.

Contact Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Type of Function: \_\_\_\_\_

Area Booked: \_\_\_\_\_

Deposit paid: \_\_\_\_\_

Signed: \_\_\_\_\_

Date: \_\_\_\_\_