

# Topiary - Autumn

## Chefs Tasting Menu

5 Course - 75 per person / 125 with matched wines

### To Start and Share

Warmed sour dough with salted, confit garlic **or** seasonal butter – 6

Olives marinated in our own oil with warmed sourdough – 8

Chicken and duck liver pate with plum, walnut and sourdough – 16

Share plate of smoked fish, house pate, cheese, bread and accompaniments – 36

Wood smoked salmon, kohlrabi, wild sorrel and house cultured buttermilk - 14

Hills venison carpaccio, onion sour cream, radish and fat hen – 14

Chickpea tartlet, whipped fetta, quince and eucalyptus – 14

### Garden / Ocean / Field

Wood smoked free range chicken, figs, kale, wild pepper yoghurt– 26

Local fish, spaghetti squash, varieties of onion, purslane – 26

Berkshire pork, daikon, stone fruit, honey sour cream – 28

Sour dough baked sweet potato, eggplant, kohlrabi – 24

Carrot pasta, squash, garden herbs, cheese crumb – 22

Hills venison, potato, beetroot, nasturtium – 28

### Accompaniments

Market potatoes, leek ash, aioli – 6

Variety of beans, bacon fat, almonds – 8

Fresh leaves and herbs, pickles, rosemary vinaigrette – 6

Charred zucchini, house fetta, bolting parsley – 8

### To Finish

Marlene's figs, dark chocolate, lemon cream, wild sorrel – 17

Whipped cheesecake, stone fruit, biscuit crumb, calendula – 16

Citrus cake, rhubarb, house mascarpone, almond toffee – 14

Seasonal cheese (60g), lavosh and accompaniments: collaboration between Topiary and Section 28 Cheeses – 15

*No split bills please*

*Public Holiday 10% Surcharge Applies*