



Event Information 2017

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

Event Enquiries
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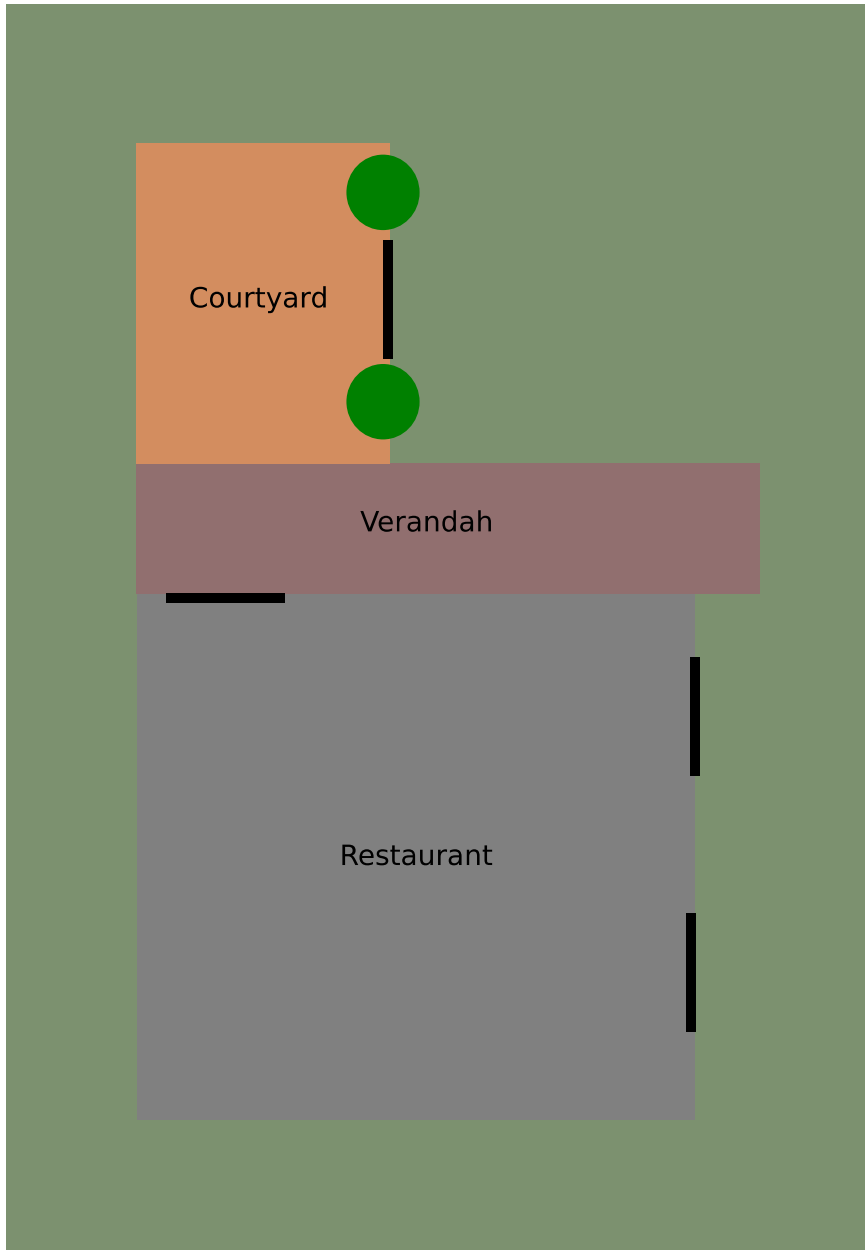


The Location is something that brings hundreds of visitors a week to Topiary. Situated at the foot hills within the stunning grounds of Newman's Nursery, the outdoor area features a sandstone alfresco dining area with a flowering wisteria arbour, lush edible garden, and views of some of the magnificent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

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

Canapé Menu

Cool

- Liver pate, fruit paste and sourdough
- Fresh cheese, cucumber and lemon ash
- Smoked salmon mousse, roe and cracker
- Venison tartare, smoked yoghurt and chive
- Kingfish ceviche, apple and aioli
- Free range chicken terrine, bitter leaf and mustard
- Oyster and cold smoked tomato in various ways

Warm

- Local pork belly and preserved fruit
- Lamb, yoghurt and flat bread
- Haloumi, lemon gel and mint
- Sardine on rye with wild herb salsa verde
- Smoked snapper croquette with smoked paprika aioli
- Chamomile carrot rolled in honey and puffed grain
- Smoked potato and corn croquette with smoked paprika aioli

Substantial

- Gnocchi, carrot and ricotta
- Corn risotto, fetta and basil
- Hand cut pasta and wild herb pesto
- Goats and beetroot cheese tortellini in smoked walnut and burnt butter
- Smoked mash, beef and woody herbs
- House polena, mushroom ragu and sage
- Puffed and braised grain, labne and mint pickled zucchini
- Braised lamb, sour cream and rocket

Sweet

- Layered chocolate and almond terrine
- Beetroot meringue, cream and seasonal fruit
- Carrot cake, candied walnut and cream cheese icing
- Lemon curd and river mint tartlet
- Pumpkin pannacotta with pepita praline

Menu Options	Price per person
All options include 3 hours service of food	
4 cool, 4 warm, 1 substantial	45
4 cool, 4 warm, 1 substantial, 1 sweet	50
4 cool, 4 warm, 2 substantial, 1 sweet	55
4 cool, 4 warm, 2 substantial, 2 sweet	60

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
3 hours	\$30 per person	\$40 per person
3.5 hours	\$35 per person	\$45 per person
4 hours	\$40 per person	\$50 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

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: _____