



RESTAURANT  
**SAULT LOCALS NIGHT**  
18<sup>th</sup> January 2012

**ENTRÉES \$12.00**

Pan fried scallops wrapped in pancetta, pea puree, herb salad

Pork, duck and pistachio terrine, croutons, peach chutney

Tempura zucchini flowers stuffed with herbs,  
parmesan and goats cheese

**MAINS \$26.00**

**Served with a glass of house red, white or sparkling wine**

Pan fried barramundi fillet, warm potato salad, lemon wedge

Caramelised onion and blue cheese pizza, pear and rocket salad

House-made parmesan and chive gnocchi, broad beans,  
ricotta, mini roma tomatoes

**Chef's special \$30.00 Main course served with a glass of  
Vavasour 'The Pass' sauv blanc or Mt Langi Ghiran 'Billi Billi' shiraz**

**SIDES \$7.50**

Fried chat potatoes

Mixed leaf salad

**DESSERTS \$12.00**

Passionfruit cheesecake, raspberry coulis, pouring cream

Peach Tarte Tatin, vanilla bean ice cream

Maffra cheddar cheese, condiments



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