



R E S T A U R A N T

## SAULT DINNER WINTER 2010

### STARTERS

Sault's soup of the day

Pan-roasted scallops on cauliflower purée with Istra chorizo and petit herb salad \$17.50

Winter garden - a warm salad of pickled beetroots, prosciutto, roasted mushrooms and baby carrots on smokey eggplant \$16.50

Seared quail on celeriac purée with sautéed brussels sprout leaves and roasted chestnuts \$18.50

House made tortellini of ricotta, lemon and Pastorello with sage brown butter \$15.50

### MAINS

Pithivier of mushroom, spinach and Meredith goat's cheese with sautéed silverbeet and almonds \$28.50

Hopkins River eye fillet, mashed potato, mushrooms, roasted onion, red wine sauce \$39.00

Free-range chicken ballotine - stuffed with onion and herb mousse on potato mash with creamed leeks and Madeira jus \$31.00

Local rabbit braised in verjuice, pancetta and apple with pearl barley and rabbit broth \$30.00

Crispy-skinned free range duck breast, on herbed lentils with sweet potato purée, wilted spinach and Tokay sauce \$35.50

Sault's fresh market fish of the day \$MP

### SIDES

Warm salad of white and green beans, peas, Meredith goat's feta and mint \$8.50

Roasted local organic kipfler potatoes \$8.50

Mixed leaf salad, balsamic vinaigrette \$8.00

*Sault is committed to using and sourcing only the freshest quality produce available, due to seasonal inconsistencies, occasionally dishes may need to be substituted or altered.*

*Sault is a proud member of the Daylesford Macedon Produce Group*

**AMEX card payments will incur a 2.5% surcharge**



R E S T A U R A N T

## DESSERT

'Kennedy & Wilson' chocolate and mocha tart, cardamom ice cream, vanilla tuille	\$17.00
Pear Tarte Tatin with walnut cream and pear caramel	\$15.50
Baked custard, rhubarb compote, honey madeleine	\$15.00
Affogato - house-made vanilla bean ice cream, fresh espresso, hazelnut biscotti, Frangelico	\$16.00
Chef's selection of farm house cheese, 50gm portion – served with house-made crisp bread and accompaniments	\$10.50

## TEA & COFFEE

House-made petit fours	\$7.50
Latte, Flat White, Cappuccino, Short / Long Black, or Macchiato	\$3.50
Iced Coffee / Iced Chocolate	\$6.00
Hot Chocolate	\$5.00
Tea – English breakfast, Earl Grey	\$3.50
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	\$4.00

## DESSERT WINES & AFTER DINNER

Yerring Station "Late Harvest" Pinot Gris, VIC	\$8 / 36.00
De Bortoli 'Noble One' 60ml / 375ml, NSW	\$9.50 / 48.00
Patrizi Moscato D'Asti, DOCG – Piedmont, Italy	\$8 / 36.00
Chambers; Port, Muscat, 60ml	\$7.50
Rutherglen Tokay 60ml	\$9.50
Pedro Ximenez 60ml	\$9.50
Osbourne Tawny Port 60ml	\$9.50
Penfolds Grandfather Port 60ml	\$18.00
Courvoisier Cognac 45ml	\$16.00
Hennessy Cognac 45ml	\$16.00
<b>30ml</b>	<b>\$8.00</b>
<b>45ml</b>	<b>\$10.00</b>

Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, Frangelico, Nocello