



R E S T A U R A N T

SAULT LUNCH WINTER 2010

BRUNCH until 12.30pm

Free range eggs (scrambled or fried), Istra bacon, house ketchup, toast	\$15.50
House made toasted muesli, Des O'Tooles honey, poached pear	\$12.50

STARTERS

Sault's soup of the day	
Tasting plate of regional produce served with house bread (shared between 2 people or as a light starter for 4 people)	\$32.00
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
House made tortellini of ricotta, lemon and Pastorello with sage brown butter	E\$15.50 / M\$27.50

*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

MAINS

Confit free-range duck leg on braised cos lettuce with winter vegetables and light jus	\$29.50
Pithivier of mushroom, spinach and Meredith goat's cheese with sautéed silverbeet and almonds	\$28.50
250g scotch fillet, mashed potato, mushrooms, roasted onion and red wine sauce	\$32.00
Local rabbit braised in verjuice, pancetta and apple with pearl barley and rabbit broth	\$30.00
Free-range chicken ballotine - stuffed with onion and herb mousse on potato mash with creamed leeks and Madeira jus	\$31.00
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, 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
30ml	\$8.00
45ml	\$10.00

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