



R E S T A U R A N T

SAULT LUNCH SUMMER 2011

BRUNCH until 12.30pm

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

STARTERS

Tasting plate of regional produce served with house bread (shared between 2 people or as a light starter for 4 people)	\$34.00
Pan-roasted scallops, verjuice jelly, orange segments and watercress	\$18.00
Terrine of local goat, cider and pistachio, wrapped in Istra bacon, with mango chutney and salad of mint, cider and fresh mango	\$18.50
Yabby-filled tortellini, fresh yabby tails, herb purée and lemon beurre blanc	\$18.50
Tomato, red onion and herb concassé, pickled artichokes, fromage frais, red pepper coulis and rocket salad	\$17.00

*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

MAINS

Tartlet of caramelised onion, almond, fig and Shadows of Blue cheese, avocado purée and rocket salad	\$29.50
Pan-roasted free-range chicken breast, pea purée, salad of zucchini, chilli and quail egg, fondant potato and light jus	\$32.00
250g scotch fillet, red wine shallots, ricotta and herb-filled zucchini flower, spinach and Madeira sauce	\$32.00
Caramelised pork belly, pomme purée, crushed peas, apple and walnut remoulade, crackle	\$33.00
Confit duck leg, fresh boysenberry mousseline, sautéed cos lettuce	\$29.50
Sault's fresh market fish of the day	\$MP

SIDES

Local organic tomato, red onion and basil salad with aged balsamic	\$8.50
Roasted chat potatoes with rosemary salt	\$8.50
Mixed leaf salad with classic dressing	\$8.00

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DESSERT

Roast almond parfait, macerated Maldon cherries, bitter chocolate sauce	\$16.50
Raspberry and basil delice, vanilla filled raspberry tuile, balsamic ice-cream	\$17.00
Poached peaches, gingerbread, candied rose petals and truffled honey ice-cream	\$16.50
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
House-made petit fores	\$7.50

TEA & COFFEE

Latte, Flat White, Cappuccino, Short / Long Black, or Macchiato (50c extra for soy milk)	\$3.50
Iced Coffee / Iced Chocolate	\$6.50
Hot Chocolate	\$5.50
Tea – English breakfast, Earl Grey	\$4.00
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	\$4.50

DESSERT WINES & AFTER DINNER

De Bortoli 'Noble One' 60ml / 375ml, NSW	\$9.50 / 49.00
Patrizi Moscato D'Asti, DOCG – Piedmont, Italy	\$8 / 36.00
Chambers; Port, Muscat, 60ml	\$7.50
Rutherglen Tokay 60ml	\$9.50
Pedro Ximenez 60ml	\$10.50
Osbourne Tawny Port 60ml	\$9.50
Penfolds Grandfather Port 60ml	\$16.00
Courvoisier Cognac 45ml	\$16.00
Hennessy Cognac 45ml	\$16.00
30ml	\$8.00
45ml	\$10.00
Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, Frangelico, Nocello	