



R E S T A U R A N T

Tasting Menu

Enjoy a sample of the autumn à la carte dinner menu

Cost: \$80.00 per person or
\$120.00 per person with matching wine tasting & tea or coffee
(Please note that a minimum of two persons
are required to order from the tasting menu)

Menu

Amuse Bouche

(matching wine – Paul Louis Sparkling Brut)

House made ricotta and garden herb tortellini, roasted pumpkin,
sage brown butter and flaked almond

(matching wine – Michael Unwin ‘Acrobat’ Riesling)

Pan seared scallop, cauliflower puree, crispy pancetta,
tomato vinaigrette

(matching wine – Crittenden Estate Arneis)

Sault’s fresh market fish of the day
potato mash, beurre noisette

(matching wine – Leeuwin Estate ‘Prelude’ Chardonnay)

Free range duck breast, sweet and sour red cabbage, bashed neeps,
Rutherglen Tokay jus

(matching wine – Tomboy Hill ‘Rebellion’ Pinot Noir)

Presentation of Kennedy & Wilson chocolate with Lavender crème
-shared between two-

(matching wine – Pedro Ximenez)

*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

Sorry, we do not split bills