



R E S T A U R A N T

SAULT DINNER SUMMER 2012

STARTERS

Sault's soup of the day

Pan roasted quail, grape and sage salad, salsa agresto \$19.00

Pork, duck and pistachio terrine, toasted sourdough, peach chutney \$18.50

Tortellini of scallop and smoked Tuki trout, capers, micro herbs,
lemon beurre blanc \$18.50

Salad of fresh fig, goats curd, walnuts, gorgonzola piccante,
Mint and Des O'Toole's honey \$17.50

MAINS

House-made ravioli of broad beans, ricotta and mint
with poached asparagus and lemon beurre blanc \$30.00

Pan roasted duck breast, carrot and orange purée, sautéed spinach,
baby leeks, Tokay jus and a cannelloni of water chestnut, duck and herbs \$35.50

Hopkins River eye fillet, sautéed spinach, house-cut chips,
roasted cherry tomatoes, sauce béarnaise \$40.50

Twice cooked crispy-skinned pork belly, sweet and sour blood orange sauce,
prawn and shitake mushroom dumplings, roast pumpkin, coriander \$37.50

Oven roasted free-range chicken breast, mushroom duxelle pithivier,
du puy lentils, morels \$34.00

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

SIDES

Warm salad of green beans, toasted almonds, garlic almond butter \$9.00

Potato salad with gherkins, egg, capers and mayonnaise \$8.50

Mixed leaf salad, passionfruit dressing \$8.00

Heirloom tomato salad, bocconcini, basil, Camilo olive oil \$9.00

*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

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|---|-------------|
| Lavender, white chocolate and strawberry jelly delice, strawberry and mint salad | \$16.50 |
| Lemon curd tart, fresh fig, raspberry sorbet, passionfruit coulis, amaretti crumbs | \$16.50 |
| Callebaut chocolate fondant, apricot and sweet wine jelly, pistachios, vanilla bean ice cream (please allow at least 15mins cooking time) | \$17.00 |
| Affogato: house-made vanilla bean ice cream, espresso, hazelnut biscotti, Frangelico | \$16.50 |
| Chef's selection of farm house cheese - 50gm portion - served with house-made crisp bread and accompaniments | \$10.50each |
| House-made petits fours | \$8.50 |

TEA & COFFEE

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| Latte, Flat White, Cappuccino, Short / Long Black, or Macchiato (50c extra for soy milk) | \$3.50 |
| Iced Coffee / Iced Chocolate | \$6.50 |
| Hot Chocolate | \$5.00 |
| 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

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| De Bortoli 'Noble One' 60ml / 375ml, NSW | \$9.50 / 51.00 |
| Patrizi Moscato D'Asti, DOCG – Piedmont, Italy | \$8.50 / 37.00 |
| 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 | |