



R E S T A U R A N T

SAULT LUNCH SUMMER 2012

BRUNCH until 12.30pm

Free-range eggs (scrambled or fried), Istra bacon, house relish, toast	\$15.50
Poached pear, toasted brioche, whipped maple butter	\$13.50

STARTERS

Tasting plate of regional produce served with house bread (shared between 2 people or as a light starter for 4 people)	\$35.00
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

*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



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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
250g scotch fillet, sautéed spinach, house-cut chips, roasted cherry tomatoes, sauce béarnaise	\$35.50
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

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DESSERT

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

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

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	