



RESTAURANT  
SAULT DINNER AUTUMN / WINTER 2013

**STARTERS**

Mussel croquette, capsicum and saffron rouille	4.00 each
Grilled scallops, sambal confit chicken wings, Jerusalem artichoke purée, Jerusalem artichoke crisps	17.00
62 degree free-range egg, mushroom custard, mushroom and macadamia crumble, black truffle oil with Istra prosciutto	13.50 14.50
Pan-seared quail in red wine escabeche, pickled vegetables, romesco sauce, petite salad	19.50
Roasted duck consommé, spring onion, turnip, tortellini of duck and caramelised onion	15.50
Sault's taste plate (shared between 2 people): Duck liver parfait, Tokay jelly; Scallop, cauliflower purée, sofrito, brioche crumbs; Citrus-marinated salmon, avocado parfait, tapioca caviar; Crumbed pork terrine, brioche, creamy cabbage, onion, bacon; Marinated Camilo olives	33.50

**MAINS**

Fregola Sarda, trio of Musquee de Provence pumpkin textures, blue cheese, crispy sage	33.00
Venison, celeriac purée, puffed grains, Holgate's chocolate porter jelly, venison jus (cooked rare-medium rare only)	35.50
Hopkins River eye fillet, shallots, grapes, purple potatoes, shiraz and bone marrow jus	40.00
Free-range suckling pig, caramelised quince-apple terrine, hazelnut emulsion, baked apple, pine nut crumble, coffee reduction	39.00
Free-range chicken ballotine, mushrooms, miso, eggplant, sesame, semi-dried cherry tomatoes, red wine jus	34.50
Crispy-skinned barramundi fillet, grilled cuttlefish, white wine and chive sauce, samphire, vanilla bean oil	36.00
<b>SIDES</b>	
Sautéed broccolini, garlic, chilli and Istra pancetta	9.00
Triple-cooked Royal Blue potatoes, brava sauce, aioli	9.00
Beetroot, goats curd and watercress salad, roasted pistachios and roasted pistachio vinaigrette	9.00



R E S T A U R A N T

## DESSERT

Single origin organic chocolate fondant, coffee cream, mandarin sorbet, mascarpone (please allow 15 minutes cooking time)	17.50
Cheesecake, poached rhubarb, sweet-spiced biscuit, rhubarb sorbet	17.00
Pear and almond tart, salted caramel, honeycomb, pear and burnt caramel gelato	16.50
Affogato: Vanilla bean ice cream, espresso, hazelnut biscotti, Frangelico	16.50
Chef's selection of three farm house cheeses, house-made breads, accompaniments	19.50

**Please advise of any nut allergy when ordering dessert**

## TEA & COFFEE

Sault uses UTZ certified sustainable coffee beans

Espresso	3.70
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk)	4.20
Iced Coffee / Iced Chocolate	6.70
Hot Chocolate	5.00
Tea – English breakfast, Earl Grey	4.20
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	18.00
Courvoisier Cognac 45ml	16.00
Hennessy Cognac 45ml	16.00
<b>30ml</b>	9.00
<b>45ml</b>	12.00
Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, Frangelico, Nocello	

*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

### Glossary

**Brava sauce:** is a dish native to Spain, often served as a tapa in bars with potatoes. The sauce is made of olive oil, tomato, garlic, red pepper, paprika, chili, and vinegar. In some areas, the dish is traditionally served alongside aioli, known as *patatas mixtas*.

**Brioche:** is a highly enriched bread of French origin, whose high egg and butter content give it a rich and tender crumb. It is light and slightly puffy, more or less fine, according to the proportion of butter and eggs.

**Escabeche:** Traditional method of cooking and preserving meat, fish or vegetables, using a marinade made of vinegar, olive oil, herbs, paprika and peppercorns.

**Fregola Sarda:** is a type of [pasta](#) from [Sardinia](#). It is similar to [couscous](#). Fregola comes in varying sizes, but typically consists of [semolina](#) dough that has been rolled into balls 2-3 mm in diameter and toasted in an oven.

**Romesco:** Catalanian (Spanish) thick sauce made with roasted almonds, hazelnuts, tomato, garlic, capsicum, olive oil and vinegar

**Rouille:** (French 'rust') is a sauce that consists of olive oil with breadcrumbs, garlic, saffron and chili peppers. It is often served as a garnish with fish, fish soup and, notably, bouillabaisse.

**Sambal:** is condiment that has a chili-based sauce. Sambals are popular in Indonesia, Malaysia, Singapore, the southern Philippines, and Sri Lanka, as well as in the Netherlands and in Suriname, through Javanese influence. Typically made from a variety of chili peppers, it is sometimes a substitute for fresh chili.

**Samphire:** is commonly used to describe plants from the Australian genus of succulent coastal plants *Tecticornia*, and from the cosmopolitan genus *Sarcocornia*. Originally "sampiere", a corruption of the French "Saint Pierre" (Saint Peter), Samphire was named for the patron saint of fishermen because all of the original plants with its name grow in rocky salt-sprayed regions along the sea coast of northern Europe or in its coastal marsh areas. It is sometimes called sea asparagus or sea pickle.

**Tapioca:** In Brazil, the plant (cassava) is named "mandioca", while its starch is called "tapioca". The name *tapioca* is derived from the word *tipi'óka*, the name for this starch in the Tupí language, which was spoken by the natives when the Portuguese first arrived in the Northeast of Brazil. This Tupí word refers to the process by which the starch is made edible.

Some of our wonderful suppliers include:

Hopkins River Beef, Dunkeld VIC; Spa Venison, Daylesford VIC;  
Meats on Brooke (dry aged meat), Inglewood VIC;  
Mt Franklin Organics, Mt Franklin VIC; Central Highlands Herbs, Linton VIC;  
Tonna's Fruit and Vegetables, Daylesford VIC; Istra Smallgoods, Musk VIC; Glenloth Game Farm, Wycheproof VIC; Mt Prospect Produce, Mt Prospect VIC  
Shaw River buffalo mozzarella, Yambuk VIC; Clamms Seafood, Yarraville, VIC;  
Camilo Olives, Teesdale VIC; Maffra Cheese, Tinamba VIC;  
Red Hill Cheese, Red Hill VIC; Goldfields Cheese, Creswick VIC;  
Holy Goat Cheese, Sutton Grange VIC; Meredith Goat Cheese, Meredith VIC