



R E S T A U R A N T

SAULT'S LOCALS NIGHT

26th March 2014

TAPAS and STARTERS

Wagyu beef croquettes, aioli, piquillo peppers (2 per serve) 7.50

Mussels, light escabeche, pickled vegetables, tapioca caviar \$8.50

Scallops, sofrito, jamón serrano, bread crumbs, cauliflower purée 4.50each

Tempura zucchini flower stuffed with Meredith goats cheese,
sweet corn veloute, roasted macadamia crumbs 10.50

Pork and pistachio terrine, tomato and chilli relish, toasted sourdough 13.50

MAINS \$31.00

Served with a glass of house red, white or sparkling wine

Fillet of barramundi with pesto crust, parmesan fregola, spinach cream sauce

Inglewood pecorino and sage crumbed pork chop, roasted cauliflower, cauliflower purée

Open lasagne, seasonal vegetables, mushrooms, almond béchamel, mozzarella

**Chef's special \$36.50 Main course served with a glass of
Sault sauvignon blanc or Mt Langi Ghiran 'Billi Billi' shiraz**

SIDES \$7.50

Broccolini, Meredith feta, roasted almonds, lemon dressing

Triple cooked royal blue potatoes, brava sauce, aioli

DESSERTS \$13.50

Pistachio macaroon, vanilla mousse, lime marshmallow,
apple and green tea sauce, green apple, pistachio ice cream

Pumpkin cheesecake, carrot and mandarin puree, pumpkin toffee,
Amaretto-poached persimmon, rhubarb sorbet

Chocolate and Grand Marnier buñuelos, orange cream, vanilla bean ice cream

*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*