



R E S T A U R A N T

Mother's Day, May 11th 2014

2 Courses – Guest choice - \$59.00 per person or 3 Courses – Guest choice - \$77.00 per person
Complimentary glass of Bennetts Lane brut sparkling for Mum

STARTERS

Grilled scallops, sambal confit chicken wings, Jerusalem artichoke purée,
Jerusalem artichoke crisps

Caramel-smoked duck breast with sweet spices, duck liver truffle parfait,
mushroom purée, mushroom crumble

Citrus and vodka-cured salmon, watercress, poached quail egg,
shaved gherkins, horseradish cream, salmon roe

Musquée de Provence pumpkin and ginger soup, Meredith goats curd,
curried puffed wild rice

MAINS

Fillet of barramundi, squid ink crust, paella and seafood Lebanese cous cous, riesling froth

Quail ballotine, risotto of wild mushroom, jamon serrano, truffled jus

Hopkins River eye fillet, smoked mashed potatoes, grilled leek,
seasonal vegetables, thyme volcanic-salt, red wine jus

Tortellini of roasted vegetables, hazelnut Romesco, Manchego cheese sauce

SIDES

Leaf salad, shaved fennel, orange, olives, pomegranate,
herb and sherry vinegar dressing 9.50

Triple cooked royal blue potatoes, brava sauce, aioli 9.50

Roasted Brussels sprouts, chorizo, Spanish onion, toasted almonds 10.50

DESSERT

Single origin organic chocolate and coconut soft-centred fondant,
banana and salted caramel sauce, banana ice cream
(please allow 15 mins cooking time)

Pear and almond tart, dulce de leche, honeycomb, pear and burnt caramel gelato

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

Affogato: Vanilla bean ice cream, espresso, hazelnut biscotti, Frangelico

*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.

We are not able to split bills.