



RESTAURANT

**Mother's Day, May 10<sup>th</sup> 2015**

**To start**

Baked almonds, Murray River salt, dried olives, chili	3.50
Mediterranean-style marinated Camilo olives	3.50
Manchego and sundried tomato croquettes, tomato powder, oregano (2 per serve)	9

**Any 2 Courses below - Guest choice - \$62.00 per person  
Or 3 Courses - Guest choice - \$78.00 per person  
Complimentary glass of Bennetts Lane brut sparkling for Mum**

**Entrée**

Braised lamb mini tacos, avocado, chilli & tomato relish, sour cream, coriander

Scallops, sofrito, roasted cauliflower purée, chorizo, bread crumbs

Grilled king prawn, bomba rice, saffron, prawn essence, romesco

Caramel-smoked duck breast, duck liver parfait, Pedro Ximenez-marinated figs, hazelnut crumble

Fromage frais dumplings, herbs, sweet corn velouté, baked celeriac, popped-corn snow

**Main**

Free range duck breast, chestnut purée, duck liver parfait, grilled mushroom, Pedro Ximenez sauce

Fregola sarda, mushrooms ragout, smoked eggplant, parmesan, soy, garden herbs

Hopkins River eye fillet, horseradish potato purée, tempura onion rings, red capsicum, red wine jus

Fish of the day, mussels escabeche, tapioca caviar, lemon gel, seaweed powder

**Sides 9.50**

Triple cooked royal blue potatoes, brava sauce and aioli

Green salad, cracked olives, shaved fennel, orange, capers, sherry dressing



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**Dessert**

Pear tarte Tatin, maple syrup, roasted pear ice cream, salted caramel

Kennedy and Wilson dark chocolate marquise, cherry gel, aerated chocolate, cherry sorbet

Soft-centred Tarta de Santiago, orange blossom cream, blood plum sorbet (please allow 15mins cooking time)

Selection of three house-made ice creams and sorbets, almond crumble

**\* All desserts may contain nuts - please advise of any nut allergy when ordering dessert so that we can alter it if possible.**

**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 lunch**

Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain	15/82.50
De Bortoli 'Noble One' 60ml / 375ml, NSW	11/56.00
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	9.50/39.00

Port, Muscat, 60ml	9.50
Rutherglen Tokay 60ml	10.50
Pedro Ximenez 60ml	12.50
12 year aged Tawny Port 60ml	11.50
Penfolds Grandfather Port 60ml	18.00

Courvoisier Cognac 45ml	16.00
Hennessy Cognac 45ml	16.00

<b>30ml</b>	9.50
<b>45ml</b>	12.50

Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, 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*