



RESTAURANT

Mother's Day, May 8th 2016

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, romesco (2 per serve)	8.50

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

Soft taco of free-range chicken, corn tortilla, mojo rojo, red bean purée, avocado, tomato and chili relish, coriander (2 per serve)

Grilled scallops, sobrassada, cauliflower purée, tapioca caviar

Basque-style blue swimmer crab, chickpea crisp, potato and saffron aioli

Sautéed wild mushrooms, 63°C free range egg, potato foam, artichoke crisps

Caramel-smoked duck breast, duck liver parfait, Pedro Ximenez, fig, hazelnuts

Main

Roast corn-fed duck breast, confit pear, salted almond cream, baby turnips, saba

48-hour braised Hopkins River Beef oyster blade, mushroom, mustard, radish, capers

Musquée de Provence pumpkin gnocchi, San Simon cheese fondue, curry-citrus purée, salted pumpkin seed praline

Fish of the day

Sides 9.50

Triple-cooked royal blue potatoes topped with aioli and brava sauce

Seasonal green salad, garden herbs, green vegetables, pistachio, herb dressing



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Dessert

Kennedy and Wilson dark chocolate marquise, hazelnut praline, aerated chocolate, gianduja ice cream

Organic apple tart, salted caramel, apple pie ice-cream, almond crumble (please allow 15 mins cooking time)

Passion fruit and white chocolate cheesecake, guava sorbet, passionfruit coulis

Affogato: Vanilla bean ice-cream, espresso, Frangelico, vanilla and hazelnut biscuits

* 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 dinner

Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain	15/82.50
De Bortoli 'Noble One' 60ml / 375ml, NSW	11/56
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	9.50/39
Port, Muscat, 60ml	10.50
Rutherglen Tokay 60ml	11.50
Pedro Ximenez 60ml	12.50
12 year aged Tawny Port 60ml	12.50
Penfolds Grandfather Port 60ml	18.00
Courvoisier Cognac 45ml	16.00
Hennessy Cognac 45ml	16.00
Amaretto, Armagnac, Baileys, Cointreau, Frangelico 30ml	9.50
45ml	12.50

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

The Entertainment Card is not valid Mother's day