



RESTAURANT

3 course choice menu \$110pp

(Select one from First or Second, one from Third and Fourth
OR one each from First, Second and Third)

4 course choice menu \$130pp

(Select one from each course)

Bread; House-baked ricotta whey sourdough,
made with Powlett Hill bio-dynamic stone-ground flour

Yeast butter

First

Beef tartare, smoked cheese fondue, puffed buckwheat,
pink peppercorn & oyster emulsion, micro herbs

Cured Kingfish, kohlrabi, kombu cream, cucumber, avruga, lemon

Spring garden vegetables, sunflower seed crumb, parmesan tuile, hummus, smoked vinaigrette

Second

Chargrilled octopus, dashi noisette, rouille, finger lime

Pumpkin, spring legumes, pumpkin seed tarator, mustard leaf oil

Slow-cooked pork cheek, caramelised pear purée, cabbage, horseradish potato foam

Third

Market fish, XO, leek fondant, leek velouté

Duck breast, macadamia purée, chard, pomegranate molasses jus

Eye fillet, fermented celeriac, celeriac purée, cocoa nib & red wine jus (served Medium Rare)

Sweet potato terrine, black garlic, watercress sauce, toasted hemp seed

Sides

Spuds, garlic and rosemary 10

Garden salad, grapefruit dressing, smoked almond 12

Fourth

Cream cheese flan, apple toffee, bay leaf soil, compressed apple, cardamon ice-cream

Chocolate marquise, Frangelico ice-cream, hazelnut

Candied parsnip, yoghurt foam, clove ice-cream

Long Paddock Cheese, 'Silver Wattle', caramelised nuts, lavosh

(This is a soft lactic acid, pasteurised organic cow's milk cheese with a ripened rind)



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Dessert wines & after dinner

De Bortoli 'Noble One' 60ml/375ml, NSW	18/70
Telmo Rodriguez 'MR' Moscatel 60ml/500ml, Spain	20/90
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	15/50
Henschke Noble Rot Semillon 375ml, SA	19/80

Port, Muscat, 60ml	14
Rutherglen Tokay 60ml	15
Pedro Ximénez sherry 60ml	14
12-year aged Tawny Port 60ml	16
Penfolds Grandfather Port 60ml	24

Courvoisier Cognac 45ml	19
Hennessy Cognac 45ml	19
Armagnac 45ml	21

Amaretto, Baileys, Cointreau, Frangelico	
30ml	12
45ml	16

Tea & Coffee

Espresso (short black)	4.50
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk / oat milk)	4.80
Iced Coffee / Iced Chocolate	7.50
Hot Chocolate	5.80
Tea - English breakfast, Earl Grey	4.80
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	4.80

Most of the herbs we use are sourced from our own gardens, as are many vegetables and fruits as they become seasonally available. However we do have some wonderful suppliers that help us create our menus, including:

Daylesford Meat Co., Daylesford, VIC; Mt Franklin Organics, Mt Franklin VIC;
Tonna's Fruit and Vegetables, Daylesford VIC; Clamms Seafood, Yarraville VIC;
Holy Goat Sutton Grange organic farm cheese, Bendigo VIC; Sher Wagyu Beef, Ballan VIC;
Truffle Treasures, Spargo Creek Vic; Inglenook Dairy, Dunnstown VIC; Springmount Fine Foods, Springmount VIC;
And various small producers within our region.

Please inform us if you have particular dietary requirements or allergies, our chef's will design an alternative option to suit your needs. We are unable to guarantee against the possibility of cross-contamination.

Please note, it is not possible to split table orders between the tasting menu and the alternative menu options.

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 2.75% surcharge