



RESTAURANT

3 course choice menu \$115pp

(Select one from First or Second, one from Third and Fourth

OR one each from First, Second and Third)

4 course choice menu \$135pp

(Select one from each course)

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

Yeast butter

## First

Zucchini, ricotta, bay leaf, smoked almond, pomelo

Beef tartare, Long Paddock 'Banksia' cheese, radish, preserved lime, egg yolk

Torched bonito, cucumber, macadamia, dill, horseradish, burnt onion dressing

## Second

Octopus, heirloom tomato, rose harissa, caper, marigold, tomato oil

Agnolotti, pumpkin, oyster mushroom, pepita, sage, local honey

Confit carrot, whipped pork, broad bean leaf, yellow mustard, apricot

## Third

Market fish, squash blossom, finger lime, garlic scape, fennel pollen

Duck breast, baby beetroot, amaranth, blackberry, young pine oil

Eye fillet, caramelized cauliflower, tropea onion, smoked beef fat jus

Chargrilled cabbage, black garlic, watercress, toasted sunflower seed

## Sides

Spuds, garlic and rosemary 11

Garden salad, basil dressing, fennel 12

## Fourth

Lemongrass panna cotta, plum, cashew cake, mint & ginger granita, sesame tuille

Chocolate marquise, elderberry jam, caramelised cream, puffed buckwheat

Strawberry sponge, toasted coconut & blueberry ice-cream, berries, basil, pink peppercorn

Long Paddock Cheese, 'Silver Wattle', caramelized nuts, Estate honeycomb, lavosh

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



RESTAURANT

## 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 60ml/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)	5.00
Iced Coffee / Iced Chocolate	7.50
Hot Chocolate	6.00
Tea - English breakfast, Earl Grey	5.00
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	5.00

*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*

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;  
Long Paddock Cheese, Castlemaine VIC; Sher Wagyu Beef, Ballan VIC;  
River Bend blueberries, Glenlyon VIC; Istra Smallgoods, Musk, VIC, Loganberry Farm, Korweinguboorra VIC,  
Springmount Fine Foods, Springmount VIC;  
And various small producers within our region.