



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
House-made cultured butter**

First

Salad of chicories, Wedgetail Farm goats curd, pickled green bean, fermented garlic honey

Beef tartare, Long Paddock 'Driftwood' mousse, preserved lime, egg yolk, potato cracker

Torched ocean trout, grapefruit, watermelon radish, trout roe, marigold, white soy, avocado

Second

Coal-grilled octopus, green tomato, sesame cream, finger lime, preserved lemon and oyster foam

Ricotta gnudi, charred sweetcorn, lions mane mushroom, toasted corn butter, burnt leek, almond

Lamb ribs glazed in carrot molasses, toasted hemp seed, Hungarian wax pepper, carrot miso, advieh

Third

Market fish, roasted leek, tomato beurre blanc, bronze fennel, poached hakurei turnip, tomato oil

Glazed duck breast, fermented beetroot, burnt lavender honey, amaranth, red plum, mountain pepper

Coal roasted pumpkin, yellow peach amba, toasted macadamia, persimmon, Vietnamese mint

Confit pork belly, burnt pear, red Russian kale, fermented Brussels sprout, pickled yellow mustard seed

Hopkins River eye fillet, caramelized cauliflower, anchovy bagna cauda, spring onion, horseradish, beef jus
(served medium rare) +10 *surcharge*

Sides

Spuds, garlic and rosemary **10**

Farm leaves, bay leaf vinaigrette **12**

Fourth

Rock melon sorbet, basil granita, cultured cream, puffed buckwheat, piel de sapo melon

Chocolate marquise, blackened artichoke ice-cream, honeycomb, caramelised fig

Rose ice cream, poached rhubarb, hazelnut, coconut mousse, toasted coconut, raspberry

Long Paddock Cheese, 'Banksia', caramelized nuts, pear paste, rye cracker
(This is a semi-hard style, pasteurised organic cow's milk cheese with an aged natural 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 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	
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender, Sencha Green or Japanese green tea	5.00

Visa/Mastercard payments incur a 1.5% fee

AMEX card payments will incur a 2.5% fee

If you wish to pay cash please advise staff and surcharge will be removed

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*

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.