



RESTAURANT

Winter Menu

3 course choice menu \$85pp

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

4 course choice menu \$100pp

(Select one from each course)

First

Eye fillet beef tartare, wagyu fat, egg yolk, potato crisp

Cured kingfish, spicy tomato dressing, pomegranate, kingfish pancetta

Mushroom parfait, mushrooms, linseed, vine leaves

Second

Scallops, polenta, beurre blanc, green tomato, radish, nasturtium berry, candied chili

Jerusalem artichoke, Holy Goat piccolo cheese, truffle

Lavender-cured duck breast, heart, plum ketchup, wild rice

Third

Market fish, squid ink, fennel, avruga caviar

Tuki Farm lamb loin, brik-wrapped lamb shoulder, pine nuts, blackened zucchini,
pomegranate, ratatouille, sumac

Green Hills Natural Beef eye fillet (served medium rare), onions, black garlic butter,
peat whiskey mustard, red wine jus

Pumpkin, chickpea, feta, sage, egg yolk, wheat-pressed herb and petals

Accompaniments from the garden

Local farm potatoes, garlic and rosemary 9

Sault garden salad 9

Sault garden vegetables 10

Fourth

Mandarin, rosemary custard, poppy seed, honey

Goats curd mousse, violet, vanilla

Chocolate, quince, lemon

Fromage d'Affinois, caramelised onion and bee pollen ice-cream, Waldorf garnish

Holy Goat 'Nectar' (goat milk cheese), Berry's Creek Riverine blue (Water buffalo cheese),
apple, pickled walnut, quince and lavosh



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Dessert wines & after dinner

Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain	16/82.50
De Bortoli 'Noble One' 60ml / 375ml, NSW	15/68
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	12/44
Port, Muscat, 60ml	12
Rutherglen Tokay 60ml	14
Pedro Ximénez sherry 60ml	14
12-year aged Tawny Port 60ml	15
Penfolds Grandfather Port 60ml	19
Courvoisier Cognac 45ml	16
Hennessy Cognac 45ml	16
Amaretto, Armagnac, Baileys, Cointreau, Frangelico	
30ml	9.50
45ml	13.50

Tea & Coffee

Sault uses UTZ certified sustainable coffee beans, served with a sweet treat.

Espresso	4.00
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk)	4.50
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

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:

Hopkins River Beef, Dunkeld VIC; Daylesford Meat Co., Daylesford, VIC;
 Mt Franklin Organics, Mt Franklin VIC; Mt.Beckworth Free-Range, Warbra VIC;
 Tonna's Fruit and Vegetables, Daylesford VIC; Mikelham Free-Range, Gisborne VIC;
 Clamms Seafood, Yarraville, VIC; Tuki lamb, Tuki trout farm, Smeaton, VIC; Camilo Olives, Teesdale VIC;
 Maffra Cheese, Tinamba VIC; Meredith Goat Cheese, Meredith VIC; Holy Goat Sutton Grange organic farm cheese, VIC

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 2.5% surcharge*