



RESTAURANT

(Dietary information)

3 course choice menu \$110pp

(Select one from First / Second, one from Third and Fourth  
OR two from First / Second and one from 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 **Contains very small traces of gluten (-.05%)**

## First

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

**Gluten free, Nut free, Garlic free, Onion free, Dairy free if altered**  
**Contains shellfish (can be altered; in dressing only) egg, garlic**

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

**Gluten free, Onion free, Garlic free, Nut free, Dairy free if altered**  
**Contains seafood, dairy, vinegar**

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

**Gluten free, Onion free, Garlic free, Nut free, Dairy free if altered**  
**Contains dairy, seeds, legumes, vinegar**

## Second

Chargrilled octopus, dashi noisette, rouille, finger lime

**Gluten Free, Onion free, Nut free, Dairy free if altered**  
**Contains seafood/shellfish, dairy, egg, garlic**

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

**Gluten free, Onion free, Garlic free, Nut free, Vegan if altered**  
**Contains seeds, dairy, egg, traces of vinegar**

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

**Gluten free, Dairy free, Nut free**  
**Contains traces of alcohol, garlic, onion**

## Third

Market fish, XO, leek fondant, leek velouté

**Gluten free, Nut free (alterations can be made to suit most dietary needs)**  
**Contains seafood, garlic, onion, leek, dairy (butter)**

Duck breast, macadamia purée, chard, pomegranate jus

**Gluten free, Dairy free, Garlic free, Onion free**  
**Contains nuts**

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

**Gluten Free, Onion free, Garlic free, (alterations can be made to suit most dietary needs)**  
**Contains dairy, alcohol**

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

**Vegan, Gluten free, Onion free, Nut free**  
**Contains garlic, seeds, coconut, traces of vinegar**



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## Sides

- Spuds, garlic and rosemary 10  
Vegetarian, Gluten free, Onion free, Dairy free if altered  
Contains garlic, dairy (butter)
- Garden salad, grapefruit dressing, smoked almond 12  
Vegan, Gluten free, Onion free, Garlic free, Dairy free  
(Please check in case of seasonal variation - VEGAN option available)  
Contains nuts, vinegar, traces of alcohol

## Fourth

- Cream cheese flan, apple toffee, bay leaf soil, compressed apple, cardamon ice-cream  
Gluten free, Nut free  
Contains dairy, egg, gelatine
- Chocolate marquise, Frangelico ice-cream, hazelnut  
Gluten free  
Contains dairy, egg, nuts, alcohol
- Candied parsnip, yoghurt foam, clove ice-cream  
Gluten free, Nut free  
Contains dairy, egg
- Long Paddock Cheese, 'Silver Wattle', caramelised nuts, lavosh  
Contains dairy (cow's milk), nuts  
(This is a soft lactic acid, pasteurised organic cow's milk cheese with a ripened rind)

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;  
River Bend blueberries, Glenlyon VIC; Istra Smallgoods, Musk, 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*