



RESTAURANT

(Dietary information)

3 course choice menu \$115pp

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

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

First

Zucchini, ricotta, bay leaf, smoked almond, pomelo

Gluten free, Onion free, Garlic free, Dairy free if altered

Contains nuts, dairy, vinegar

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

Gluten free, Nut free, Garlic free, Dairy free if altered, Onion free if altered

Contains shellfish (can be altered; in dressing only) egg

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

Gluten free, Gluten free, Dairy free (alterations can be made to suit garlic/onion free)

Contains seafood, nuts, onion, garlic, vinegar

Second

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

Gluten Free, Nut free, Dairy free

Contains seafood/shellfish, garlic, onion (can be altered)

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

Onion free, Garlic free, Nut free, Vegan if altered (pasta free, etc)

Contains Gluten, seeds, dairy(butter), egg

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

Gluten free, Dairy free, Nut free, Garlic free, Onion free

Contains pork, vinegar

Third

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

Gluten free, Nut free, Onion free

(alterations can be made to suit most dietary needs)

Contains seafood, garlic, dairy

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

Gluten free, Dairy free, Garlic free, Onion free, Nut Free

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

(served Medium Rare)

Gluten Free, Garlic free, (alterations can be made to suit most dietary needs)

Contains onion, traces of alcohol, traces of dairy

Chargrilled cabbage, black garlic, watercress, toasted sunflower seed

Vegan, Gluten free, Onion free, Nut free

Contains garlic, seeds, tomato, traces of nightshades, traces of vinegar



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Sides

Spuds, garlic and rosemary 11
Vegetarian, Gluten free, Onion free, Dairy free if altered
Contains garlic, dairy (butter)

Garden salad, basil dressing, fennel 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

Lemongrass panna cotta, plum, cashew cake, mint & ginger granita, sesame tuille
Gluten free, Nut free if altered (without cashew cake)
Contains dairy, egg, gelatin, cashew, sesame

Chocolate marquise, elderberry jam, caramelised cream, puffed buckwheat
Gluten free, Nut free
Contains dairy, egg,

Strawberry sponge, toasted coconut and blueberry ice-cream, berries, basil, pink peppercorn
Gluten free, Nut free if altered (without sponge)
Contains dairy, egg, nuts (almond meal)

Long Paddock Cheese, 'Silver Wattle', caramelized nuts, Estate honeycomb, lavosh
Nut free if altered, Gluten free if altered
Contains gluten, dairy (cow's milk), nuts
(This is a soft lactic acid, pasteurised organic cow's milk cheese with a ripened rind)

*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, Korweinguboora VIC,

Springmount Fine Foods, Springmount VIC;

And various small producers within our region.