



RESTAURANT

(Dietary information)

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

House-made cultured butter

First

Salad of witlof, nashi pear, Wedgetail Farm goats curd, pickled green beans, hazelnut, bee pollen

Gluten free, Onion free, Nut free if altered, Dairy free if altered (VEGAN OPTION AVAILABLE)

Contains garlic, dairy, nuts, traces of vinegar

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

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

Contains egg, cheese, onion

Cured ocean trout, grapefruit, watermelon radish, trout roe, green chilli, white soy, avocado cream

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

Contains gluten, seafood, soy

Second

Coal-grilled octopus, pickled green tomato, sesame cream, finger lime, oyster foam, sorrel

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

Contains seafood/oyster, onion (leek), dairy

Ricotta gnocchi, charred sweetcorn, lions mane mushroom, toasted corn butter, fried rosemary

Garlic free, Nut free, Onion free (VEGAN OPTION AVAILABLE)

Contains Gluten, dairy, mushroom

Charcoal-grilled lamb ribs, carrot molasses glaze, toasted hemp seed, Hungarian wax pepper, sheep's milk labneh, advieh

Gluten free, Nut free, Onion free

Contains dairy

Third

Market fish, preserved lemon rice, pickled summer squash, Cavallo nero, saffron beurre blanc

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

Contains traces of garlic, onion, dairy (butter in sauce)

Glazed duck breast, beetroot, burnt lavender honey, mizuna, preserved elderberry, mountain pepper

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

Contains soy

Hopkins River eye fillet, caramelized cauliflower, anchovy bagna cauda, fioretto, horseradish, beef jus

(served medium rare) +10 surcharge

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

Contains onion, garlic, traces of alcohol, traces of dairy

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

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

Contains garlic, onion, nuts, traces of vinegar

Confit pork belly, fermented fennel soubise, red Russian kale, poached quince, yellow mustard seed

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

Contains onion, traces of garlic



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Sides

Spuds, garlic and rosemary 12
Vegetarian, Gluten free, Onion free, Dairy free if altered
Contains garlic, dairy (butter)

Garden leaves, bay leaf vinaigrette 12
Vegan, Gluten free, Onion free, Garlic free, Dairy free, Nut free
(Please check in case of seasonal variation – VEGAN option available)
Contains vinegar, traces of alcohol

Fourth

Rock melon sorbet, cashew financier, bay leaf meringue, cultured cream, vanilla oil
Gluten free
Contains dairy, egg, nuts

Chocolate marquise, tonka bean ice-cream, honeycomb, caramelized fig, cocoa nib tuile
Gluten free, Nut free, (VEGAN OPTION AVAILABLE)
Contains dairy, egg

Rose ice-cream, poached rhubarb, puffed buckwheat, watermelon granita, white chocolate
Gluten free, Nut free
Contains dairy, egg

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)
Nut free if altered, Gluten free if altered
Contains gluten, dairy (cow's milk), nuts

Visa/Mastercard payments incur a 1.5% fee
AMEX card payments will incur a 2.5% fee

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.