



RESTAURANT

(Dietary information)

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

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

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

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

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

Contains gluten, seafood

Second

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

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

Contains seafood/oyster, dairy

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

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

Contains Gluten, dairy, mushroom

Charcoal-grilled lamb ribs, carrot molasses, Hungarian wax pepper, carrot miso, advieh

Gluten free, Nut free, Onion free

Contains dairy

Third

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

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

Contains onion, dairy (butter in sauce)

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

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

Hopkins River eye fillet, caramelized cauliflower, anchovy bagna cauda, spring onion, 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, 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, burnt pear, red Russian kale, fermented Brussels sprout, pickled yellow mustard seed

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

Contains traces of onion, traces of garlic (trace of onion & garlic in purée)



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Sides

Spuds, garlic and rosemary 11

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, basil granita, cultured cream, fried buckwheat, Piel de Sapo melon

Nut free, Gluten free

Contains dairy

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

Nut free, Gluten free (VEGAN OPTION AVAILABLE)

Contains dairy, egg

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

Gluten free

Contains dairy, egg, nuts

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.