



RESTAURANT

## SUNDAY LUNCH

3 course choice menu \$115pp

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

### First

Farm crudité: fermented & pickled vegetables, whipped ricotta, bay leaf

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

Torched bonito, tomatillo, kohlrabi, mizuna, horseradish, burnt onion dressing

### Second

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

Agnolotti, sweet corn, stracciatella, pepita, pineapple sage, local honey

Confit carrot, whipped pork, Vietnamese mint, yellow mustard, apricot

### Third

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

Duck breast, baby beetroot, amaranth, persimmon, spruce oil

Braised beef pithivier, caramelized turnip, tropea onion, fermented mushroom,  
smoked beef fat jus

Chargrilled cabbage, black garlic, watercress, apple, toasted sunflower seed

(Eye fillet, caramelized turnip, tropea onion, fermented mushroom, smoked beef fat jus  
Served medium rare - (+\$8pp surcharge)

### Sides

Spuds, garlic and rosemary 11

Garden salad, basil dressing 12

### Fourth

Lemongrass panna cotta, plum, cashew cake, mint & ginger granita, sesame tuille

Chocolate marquise, elderberry jam, caramelised cream, puffed buckwheat

Marigold ice-cream, poached rhubarb, honey mousse, hazelnut

Long Paddock Cheese, 'Silver Wattle', caramelized nuts, Estate honeycomb, lavosh  
(This is a soft lactic acid, pasteurised organic cow's milk cheese with a ripened rind)



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Dessert wines & after dinner

Table listing dessert wines and after-dinner drinks with prices. Items include De Bortoli 'Noble One', Telmo Rodriguez 'MR' Moscatel, Patrizi Moscato D'Asti, Henschke Noble Rot Semillon, various Ports, Cognacs, and Amaretto/Baileys/Cointreau.

Tea & Coffee

Table listing tea and coffee options with prices. Items include Espresso, Latte, Flat White, Cappuccino, Long Black, Macchiato, Iced Coffee, Hot Chocolate, and various teas.

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:

- List of suppliers: Daylesford Meat Co., Mt Franklin Organics, Tonna's Fruit and Vegetables, Clamms Seafood, Long Paddock Cheese, Sher Wagyu Beef, River Bend blueberries, Istra Smallgoods, Loganberry Farm, Springmount Fine Foods.