



RESTAURANT

AUTUMN / WINTER MENU

3 course choice menu (First, Second, Third) \$60pp
3 course choice menu (two from First, one from Second) \$65pp

To start

Baked almonds, Murray River salt, honey, chili	3.75
Mediterranean-style marinated olives	3.75
Duck liver parfait, Pedro Ximenez jelly, brioche	12.50

First

Bomba rice, Clarence River prawn, hazelnut romesco, prawn essence	
Sautéed mushrooms, 63°C free range egg, smoked-potato foam, purple potato crisp (served with or without <i>Gran Reserva</i> jamon)	
Grilled octopus, confit potatoes, black garlic aioli, edamame, paprika oil	
Prosciutto-wrapped game and pistachio terrine, sourdough, quince, herb salad	

Second

John Dory fillet, wilted baby gem lettuce, clams, caper dressing	
Slow-cooked (48 hours) Hopkins River Beef oyster blade, honey and caraway glazed carrots, Jerusalem artichoke, red wine jus	
Roast corn-fed duck breast, salt-baked beetroot, celeriac, juniper, sweet spices	
Musquée de Provence pumpkin, panko-crumbed Meredith goats cheese, silver beet, chestnut, lovage pesto	

Accompaniments from the garden

Roast potatoes, garlic, rosemary	9
Seasonal green salad, fennel, orange, olive, sherry vinegar dressing	9

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 2.5% surcharge*



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Third

Warm chocolate cake, peanuts and popcorn, popcorn ice-cream

Sablé Breton, bergamot curd, BBQ pineapple, pink pepper corn meringue

Affogato: Vanilla bean ice-cream, espresso, Frangelico, vanilla and hazelnut biscuits

Sault's selection of regional and Spanish sourced cheese with condiments and breads

Dessert wines & after dinner

Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain	15/82.50
De Bortoli 'Noble One' 60ml / 375ml, NSW	11/56.00
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	9.50/39.00
Port, Muscat, 60ml	10.50
Rutherglen Tokay 60ml	11.50
Pedro Ximénez 60ml	12.50
12 year aged Tawny Port 60ml	12.50
Penfolds Grandfather Port 60ml	18.00
Courvoisier Cognac 45ml	16.00
Hennessy Cognac 45ml	16.00
Amaretto, Armagnac, Baileys, Cointreau, Frangelico 30ml	9.50
45ml	12.50

Tea & Coffee

Sault uses UTZ certified sustainable coffee beans

Espresso	3.70
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk)	4.20
Iced Coffee / Iced Chocolate	6.70
Hot Chocolate	5.00
Tea - English breakfast, Earl Grey	4.20
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	4.50



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Glossary

Avruga: is a product made from herring and other products. It is marketed as a caviar substitute. Unlike caviar, it does not contain fish roe.

Bomba rice: is the rice used for paella and has a higher absorption quality.

Brioche: is a pastry of French origin that is akin to highly enriched bread. The high egg and butter content gives it a rich and tender crumb.

Edamame bean: is a preparation of immature soybeans in the pod. The pods are boiled or steamed and often served with salt.

Jamón serrano: "Serrano ham", literally "ham from the sierra, or mountains", is a type of jamón (dry-cured Spanish ham), which is generally served in thin slices, or occasionally diced. The majority of serrano hams are made from the landrace breed of white pig.

Lovage: is a herb that has a dark green leaf with the look and smell of celery and yellow flowers that bloom in June / July. The lovage plant was cultivated in medieval times for culinary and medicinal purposes.

Musquée de Provence pumpkin: is an heirloom pumpkin originating from southern France, with a deep orange flesh (at Sault we use a locally grown organic product from Mt. Franklin).

Romesco: Catalanian (Spanish) thick sauce made with roasted almonds, hazelnuts, tomato, garlic, capsicum, olive oil and vinegar.

Sablé Breton: is a French shortbread-like cookie. It hails from the Brittany region. It is known for its rich flavour and its crumbly texture

Some of our wonderful suppliers include:

Hopkins River Beef, Dunkeld VIC; Meats on Brooke, Inglewood VIC; Sher Wagyu, Ballan VIC;
Mt Franklin Organics, Mt Franklin VIC; Central Highlands Herbs, Linton VIC;
Mt. Beckworth Free-Range, Warbra VIC; Tonna's Fruit and Vegetables, Daylesford VIC;
Country style smallgoods, Ballarat VIC; Mikelham Free-Range, Gisborne VIC;
Clamms Seafood, Yarraville, VIC; Camilo Olives, Teesdale VIC; Maffra Cheese, Tinamba VIC;
Meredith Goat Cheese, Meredith VIC; Red Hill Cheese co, VIC.