



RESTAURANT

Autumn MENU

3 course choice menu \$75pp

(Select from First, Second, Third OR two from First, one from Second)

To start

Candied mixed nuts, rosemary, chili and Murray River salt	4.50
Mediterranean-style mixed Camilo olives	4.50
Pork croquette, pickled garden vegetables, mustard leaf (2 per serve)	11.50

First

Cedarwood grilled garfish, scallop mousse, Jerusalem artichoke, finger lime, wild rice

Charred autumn vegetable salad, Meredith goats curd, smoked and cured egg yolk

Spanner Crab salad, crab croquette, avocado, mango, curry oil

Lavender-smoked duck breast, spring roll of confit duck leg, goats curd, elderberry

Second

Confit ocean trout, Clarence River prawn wrapped in nasturtium leaf, trout roe, fennel, grapefruit pearls, prawn mayonnaise

Hopkins River eye fillet (served medium rare), oxtail wonton, mushroom ketchup, charred sweetcorn, lovage

Free-range pork, black barley, nashi pear, garden brassicas, fennel pollen, pork jus

Pithivier of leek, mushroom, and taleggio cheese, mushroom ketchup, charred sweetcorn, lovage

Accompaniments from the garden

Butter roasted potatoes with garlic and rosemary	9
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Seasonal salad leaves, red quinoa, seeds, pear and sherry dressing	9
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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:

Hopkins River Beef, Dunkeld VIC; Meats on Brooke, Inglewood VIC; Daylesford Meat Co., Daylesford, VIC;
Mt Franklin Organics, Mt Franklin 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; Tuki lamb, Tuki trout farm, Smeaton, VIC; Camilo Olives, Teesdale VIC; Maffra
Cheese, Tinamba VIC; Meredith Goat Cheese, Meredith VIC; Holy Goat cheese, VIC.



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Third

Garden rhubarb and almond cake, orange blossom gel, toasted almond ice-cream

Fig leaf parfait, hazelnut sable, fig jam, fig and port purée

Chocolate tart, white rum ganache, coffee crumb, poached pear

Selection of artisan Australian cheese with fruit chutney and lavosh

House-made ice-cream and/or sorbets with various pastry garnish

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, served with a sweet treat.

Espresso	4.00
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk)	4.50
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

*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*