



RESTAURANT

AUTUMN / WINTER MENU

(Dietary information)

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 Dairy free, gluten free, vegetarian Contains chili, nuts, honey	3.75
Mediterranean-style marinated olives Dairy free, gluten free, vegan	3.75
Duck liver parfait, Pedro Ximenez jelly, brioche Gluten free if altered Contains duck, dairy, garlic, onion, alcohol, gluten	12.50

First

Bomba rice, Clarence River prawn, hazelnut romesco, prawn essence Gluten free, dairy free, egg free, nut free if altered Contains garlic, onion, shellfish, nuts (hazelnut)	
Sautéed mushrooms, 63°C free range egg, smoked-potato foam, purple potato crisp (served with or without Gran Reserva jamon) Vegetarian without jamon, gluten free, nut free, garlic and chives free if altered Contains dairy, egg, pork (jamon), garlic, chives	
Grilled Octopus, confit potatoes, black garlic aioli, edamame, paprika oil Dairy free, gluten free, egg free if altered Contains egg, shellfish, garlic	
Prosciutto-wrapped game and pistachio terrine, sourdough, quince, herb salad Dairy free, Gluten free if altered Contains poultry, pork, traces of alcohol, egg, garlic, shallots, nuts (pistachio)	

Second

John Dory fillet, wilted baby gem lettuce, clams, caper dressing Nut free, Gluten free, Dairy free if altered (butter) Contains fish, shellfish, butter, traces of alcohol	
Slow-cooked (48 hours) Hopkins River Beef oyster blade, honey and caraway glazed carrots, Jerusalem artichoke, red wine jus Gluten free, egg free, nut free, dairy free if altered Contains dairy, garlic, onion, traces of alcohol	
Roast corn-fed duck breast, salt-baked beetroot, celeriac, juniper, sweet spices Egg free, Nut free, dairy/gluten/garlic and onion free if altered Contains gluten, garlic, onion and traces of dairy	
Musquée de Provence pumpkin, panko-crumbed Meredith goats cheese, silver beet, chestnut, lovage pesto Nut free, Vegetarian, Gluten free if altered Contains dairy, gluten, garlic, onion	



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Accompaniments from the garden

Roast potatoes, garlic, rosemary Vegetarian, gluten free, onion free Contains garlic, dairy	9
Seasonal green salad, fennel, orange, olive, sherry vinegar dressing Vegan, gluten free, dairy free	9

Third

Warm chocolate cake, peanuts and popcorn, popcorn ice-cream Nut free if altered (peanuts) Contains dairy, gluten, egg, nuts (peanuts), traces of alcohol	
Sablé Breton, bergamot curd, BBQ pineapple, pink pepper corn meringue Contains dairy, gluten, egg	
Affogato: Vanilla bean ice-cream, espresso, Frangelico, vanilla and hazelnut biscuits Gluten free if altered, nut free if altered Contains gluten, dairy, nuts, alcohol	
Sault's selection of 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 Ximenez 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

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.



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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.