



RESTAURANT

AUTUMN MENU

(Dietary information)

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
Dairy free, gluten free, vegetarian
Contains egg, chili, nuts

Mediterranean-style mixed Camilo olives 4.50
Dairy free, gluten free, vegan

Pork croquette, pickled garden vegetables, mustard leaf (2 per serve) 11.50
Contains gluten, dairy, egg, garlic, onion, pork, traces of alcohol

First

Cedarwood grilled garfish, scallop mousse, Jerusalem artichoke, finger lime, wild rice
Gluten free, Dairy free, Nut free
Contains crustacean, fish, egg, garlic

Charred autumn vegetable salad, Meredith goats curd, smoked and cured egg yolk
Vegetarian, Gluten free, Dairy free if altered, Egg free if altered
Contains egg, dairy

Spanner Crab salad, crab croquette, avocado, mango, curry oil
Garlic free, nut free; Gluten free if altered, Dairy free if altered,
Onion free if altered
Contains shellfish, egg, spring onion, gluten, dairy

Lavender-smoked duck breast, spring roll of confit duck leg, goats curd, elderberry
Gluten free if altered, Dairy free if altered
Contains gluten, dairy, traces of alcohol

Second

Confit ocean trout, Clarence River prawn wrapped in nasturtium leaf,
trout roe, fennel, grapefruit pearls, prawn mayonnaise
Gluten free, Dairy free, Nut free
Contains seafood, shellfish, garlic, onion, egg

Hopkins River eye fillet (served medium rare), oxtail wonton, mushroom ketchup,
charred sweetcorn, lovage
Egg free, nut free; dairy free and or gluten free if altered
Contains dairy (cream in mushroom ketchup), gluten (wonton), traces of garlic, onion,
traces of alcohol

Free-range pork, black barley, nashi pear, garden brassicas,
fennel pollen, pork jus
Gluten free if altered, Dairy free if altered
Contains pork, gluten, traces of onion, garlic, dairy, traces of alcohol

Pithivier of leek, mushroom, and taleggio cheese, mushroom ketchup,
charred sweetcorn, lovage
Vegetarian, nut free
Contains dairy, gluten, garlic, onion, egg



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Accompaniments from the garden

- Butter roasted potatoes with garlic and rosemary 9
Vegetarian, gluten free, onion free, Dairy free if altered
Contains garlic, dairy (butter)
- Seasonal salad leaves, red quinoa, seeds, pear and sherry dressing 9
Vegan, gluten free, dairy free
Contains vinegar, garlic, traces of alcohol

Third

- Garden rhubarb and almond cake, orange blossom gel, toasted almond ice-cream
Contains gluten, almonds, butter, egg
- Fig leaf parfait, hazelnut sable, fig jam, fig and port purée
Gluten free if altered, nut free altered
Contains gluten, egg, hazelnuts, dairy, traces of alcohol
- Chocolate tart, white rum ganache, coffee crumb, poached pear
Gluten free if altered, nut free if altered
Contains almonds, dairy, gluten, traces of alcohol
- Selection of artisan Australian cheese with fruit chutney and lavosh
Gluten free if altered, nut free if altered
Contains dairy, walnuts (pickled), gluten (lavosh)
- House-made ice-cream and/or sorbets with various pastry garnish
May contain dairy and nuts (depending on selection and accompaniment)

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.

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*