

## **Autumn 2018**

Sault's 7 course tasting menu \$100pp  
(Please allow a minimum of 2 hours to enjoy this menu)

Sault's Chef selection 5 course tasting Menu \$85pp

### **First**

Beetroot jelly, smoked eel, apple, horseradish

**Suggested wine** (100ml) - Macedon Ridge sparkling brut NV **11**

### **Second**

Scallop, sauce Maltaise, blood orange reduction

**Suggested wine** (75ml) - Castro Martin, Albariño '16, Rias Baixas **10**

### **Third**

Pan-fried barramundi fillet, confit potatoes, BBQ capsicum,  
hazelnut romesco, capers

**Suggested wine** (75ml) - Leeuwin Estate 'Prelude' Chardonnay '16,  
Margaret River **10**

### **Fourth**

Roasted quail, peas, pancetta, turnip,  
smoked cured egg yolk

**Suggested wine** (75ml) - Teusner 'Salsa' Rose '15, Barossa **9**

### **Fifth**

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

**Suggested wine** (75ml) - Best's Cabernet Sauvignon '15,  
Great Western **10**

(Please inform wait staff if you wish to order  
additional sides with this course)

### **Sixth**

Plum, hibiscus, brioche foam, almond

### **Seventh**

Chocolate delice, raspberry, raspberry sorbet,  
pistachio and raspberry macaron

**Suggested wine** (60ml) - Telmo Rodriguez, 'MR' Moscatel '12,  
D.O. Malaga & D.O. Sierras de Malaga **14**  
Or (60ml) - Pedro Ximénez sherry **12.50**

### **Optional Cheese course**

Selection of artisan Australian cheeses  
*\$12.50pp supplement*

Most of the herbs we use are sourced from our own gardens, as are many garden 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*