



RESTAURANT

**Autumn 2017**

**Sault's tasting Menu (Dietary information)**

7 course \$90pp

(Please allow at least 2 hours to enjoy this menu)

Sault's Chef selection 5 course \$75pp

**First**

Squid ink tapioca cracker, cured salmon, crème fraiche,  
pickled cucumber, avruga

Nut free, gluten free

Contains dairy, seafood

**Suggested wine** (100ml) - Macedon Ridge sparkling brut NV 9

**Second**

Sautéed mushrooms, 63°C free-range egg, smoked-potato foam,  
Gran Reserva jamon, purple potato crisp

Gluten free, nut free, garlic and chive free if altered

Contains dairy, egg, pork (jamon), garlic, chives

**Suggested wine** (75ml) - Castro Martin, Albariño '14, Rias Baixas 10

**Third**

Salt-baked organic beetroot, spice-cured kangaroo loin, sorrel, pepper

Gluten free, dairy free, nut free, egg free, garlic free, onion free

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

**Fourth**

Bomba rice, Clarence River prawn, hazelnut romesco, prawn essence

Gluten free, dairy free, egg free, nut free if altered

Contains crustacean (prawn), garlic, onion, shellfish, nuts (hazelnut)

**Suggested wine** (75ml) - Solar Viejo, Tempranillo Crianza '12, Laguardia, Rioja 9

**Fifth**

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

**Suggested wine** (75ml) - Best's Cabernet Sauvignon '14 - Great Western 10

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

**Sixth**

Greek yoghurt jelly, ginger bread crumbs, poached rhubarb

Nut free, egg free, Gluten free if altered

Contains dairy, gluten

**Seventh**

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

Nut free if altered (peanuts)

Contains dairy, gluten (small proportion only), egg, nuts (peanuts), traces of alcohol

**Suggested wine** (60ml) - Telmo Rodriguez, 'MR' Moscatel '10,

D.O. Malaga & D.O. Sierras de Malaga 14

Or (60ml) - Pedro Ximenez sherry 12.50

Cheese course \$12pp supplement



R E S T A U R A N T

## 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.

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.

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

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.

*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.*