



RESTAURANT

Autumn 2018

Sault's Tasting Menu (Dietary information)

7 course \$100pp

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

Sault's Chef selection 5 course \$85pp

First

Beetroot jelly, smoked eel, apple, horseradish

Eel free if altered

Contains eel, dairy, traces of alcohol

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

Second

Scallop, sauce Maitaise, blood orange reduction

Gluten free, nut free, garlic free

Contains seafood, dairy (butter), egg

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

Third

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

Gluten free; nut free if altered, dairy free if altered, garlic free if altered

Contains seafood, garlic (traces in potatoes and Romesco), nuts (hazelnut), dairy

Suggested wine (75ml) - Leeuwin Estate 'Prelude' Chardonnay '15, Margaret River 10

Fourth

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

Gluten free, Nut free; Dairy free if altered (minimal dairy)

Contains poultry, pork (can be altered), egg, traces of garlic,
traces of onion, traces of alcohol

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

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

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

Plum, hibiscus, brioche foam, almond

Dairy free if altered, gluten free if altered, nut free if altered

Contains dairy, gluten, nuts

Seventh

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

Can altered to contain traces of gluten

(base removed from delice however traces of gluten will remain)

Contains dairy, gluten, egg, nuts (pistachio, almonds and traces of peanuts)

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*