

Autumn 2017

Sault's Vegetarian tasting Menu \$80pp

Please allow at least 2 hours to enjoy this menu.

First

Tapioca cracker, smoked eggplant, paprika, black garlic

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

Second

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

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

Third

Salt-baked organic beetroot, labneh, harissa, liquorice

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

Fourth

Jerusalem artichoke risotto, truffle oil, artichoke salad

Suggested wine (75ml) - Tomboy Hill 'Rebellion'
Pinot Noir '15, Ballarat **10**

Fifth

Musquée de Provence pumpkin, panko-crumbed Meredith
goats cheese, silver beet, chestnut, lovage pesto

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

Seventh

Warm chocolate cake, peanuts and popcorn,
popcorn ice cream

Suggested wine (60ml) - Telmo Rodriguez, 'MR' Moscatel '10,
D.O. Malaga & D.O. Sierras de Malaga **14**
Or (60ml) - Pedro Ximénez sherry **12.50**

Cheese course \$12pp supplement

Glossary

Harissa: is a North African hot chili pepper paste, the main ingredients of which are roasted red peppers, Baklouti pepper, serrano peppers and other hot chili peppers and spices and herbs such as garlic paste, coriander seed, saffron, rose or caraway as well as some vegetable or olive oil for preservation. It is most closely associated with Tunisia, Libya, Algeria and Morocco.

Labneh: is yoghurt that has been strained to remove its whey, resulting in a thicker consistency than unstrained yoghurt, while preserving yoghurt's distinctive, sour taste.

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 Organics)

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.