

Autumn 2018

Sault's Vegetarian Tasting Menu \$90pp

Please allow a minimum of 2 hours to enjoy this menu.

First

Beetroot jelly, apple, horseradish

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

Second

Garden tomato, buckwheat, organic rocket, pine nuts, olive

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

Third

Charred autumn vegetable salad, Meredith goats curd,
smoked cured egg yolk

Suggested wine (75ml) - Tar & Roses Pinot Grigio '17, Central Vic

Fourth

Black barley, brassicas, fennel pollen, nashi pear

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

Fifth

Pithivier of leek, mushroom, and tellegio cheese,
mushroom ketchup, charred sweetcorn, lovage

Suggested wine (75ml) - Tomboy Hill 'Rebellion'
Pinot Noir '16, Ballarat **11**

(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*