



RESTAURANT

Autumn 2017

Sault's Vegetarian tasting Menu \$80pp

Please allow at least 2 hours to enjoy this menu.

(Dietary information)

First

Tapioca cracker, smoked eggplant, paprika, black garlic
Nut free, gluten free
Contains garlic

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

Second

Sautéed mushrooms, 63°C free range egg, smoked-potato foam, purple potato crisp
Gluten free, nut free, garlic and chive free if altered
Contains dairy, egg, garlic, chives

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

Third

Salt-baked organic beetroot, labneh, harissa, liquorice
Gluten free, nut free, egg free,
Garlic, dairy and chilli free if altered
Contains dairy, garlic, chilli

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

Fourth

Jerusalem artichoke risotto, truffle oil, artichoke salad
Gluten free, egg free, nut free
Contains dairy, onion, garlic

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
Nut free, Vegetarian, Gluten free if altered
Contains dairy, gluten, garlic, onion

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, 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

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.*