



RESTAURANT

**Autumn 2018**

**Sault's Vegetarian Tasting Menu \$90pp**

Please allow at least 2 hours to enjoy this menu.

**(Dietary information)**

**First**

Beetroot jelly, apple, horseradish  
Contains dairy, traces of alcohol

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

**Second**

Garden tomato, buckwheat, organic rocket, pine nuts, olive  
Gluten free, Dairy free  
Contains nuts, traces of garlic

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

**Third**

Charred autumn vegetable salad, Meredith goats curd,  
smoked cured egg yolk  
Vegetarian, Gluten free, Dairy free if altered, Egg free if altered  
Contains egg, dairy

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

**Fourth**

Black barley, brassicas, fennel pollen, nashi pear  
Dairy free if altered, Egg free if altered  
Contains gluten, dairy

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

**Fifth**

Pithivier of leek, mushroom, and tellegio cheese, mushroom ketchup,  
charred sweetcorn, lovage  
Vegetarian, nut free  
Contains dairy, gluten, garlic, onion, egg

**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  
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.