sault
RESTAURANT

3-Course Group Menu Option

For groups of 7 – 20 persons, subject to availability and must be booked in advance, with a minimum of two weeks notice.
Please contact Sault directly to discuss.
P: 0353486555
E: damien@sault.com.au

This is an alternative option to our 7-Course Tasting menu

3-Course group menu

House-made bread
Shared entrée (chef selection of three)
Guest choice of main from two options, served with sides
Alternating dessert

$165.00pp

SAMPLE ONLY (Seasonally ajusted)

The following menus have been designed by Sault's team of chefs and all dishes are produced in-house. We use only the best quality produce available and from time to time some dishes may need to be substituted or altered due to seasonal inconsistencies or market availability.

Please be aware that as we operate a commercial kitchen and restaurant we are unable to guarantee against the possibility of cross-contamination.

GF – Gluten free, DF – Dairy free, V – Vegetarian

ENTRÉE
(Shared style on table with our house-made bread)
Chef's selection (based upon our seasonal menu)

Salad of asparagus, buttermilk, snow peas, radish, tempura enoki, whey, parmesan (V)

Agnolotti of ricotta, spinach, marjoram, pine nut, squash, late-season brassicas, sauce Jacqueline (V)

Confit pork belly, charred baby gem, peas, black garlic, apple mustard, beef and red wine jus

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MAINS
Please choose two (2) from the options below.
These two selections will then be offered as a guest choice main

Vegetarian option available on request

POULTRY – Served with; carrot purée, baby carrots, chermoula, lime & cardamom sauce (GF, DF if altered)

Free-range chicken breast
or
Duck breast **(+ $5pp)**
(Charged according to number of guests who order)

FISH – Served with; macadamia tarator, broad beans, salsa verde, radish (GF, DF if altered)

Ocean Trout
or
Barramundi Fillet

BEEF – Served with; cauliflower puree, fried onion, bay leaf & red wine jus (GF if altered, DF if altered)

Hopkins River Eye Fillet **(all served either Medium or Medium Rare only) +$11pp**
(Charged according to number of guests who order)
or
Slow-cooked Beef Cheek

PORK – Served with; petits pois à la française, grilled baby gem lettuce, cornichon, mustard jus (GF, DF if altered)

Pork Loin

Sides (2 bowls per table, served with Main)

Spuds, garlic and rosemary
&
Farm leaves, bay leaf vinaigrette

PLATED DESSERTS
(Please choose two, to be served alternately)

Spiced-cider baba, orange sugar, grapefruit, Chantilly cream

Chocolate crémeux, mandarin marmalade, buckwheat granola, lemon balm

Mille-feuille, white chocolate ganache, strawberry vinaigrette, crème pâtissière, buckwheat crumb, black tea ice-cream