



RESTAURANT

Sault @ home Take-away Menu (available Fridays and Saturdays)

Pre-orders required by 12:00noon Friday for Friday pick-up or
6:00pm Friday for Saturday pick-up

2 course choice menu \$50pp or

3 course choice menu \$65pp (Select one from each course)

Served with:

Bread; House-baked ricotta whey sourdough,
made with Powlett Hill bio-dynamic stone-ground flour.
Ricotta and confit garlic butter

First

Cured Ocean trout, green tomato and buttermilk

Mushroom parfait, mushrooms, linseed, vine leaves, smoked almond

Pork belly, sage, carrots, hock glaze

Second

Barramundi fillet, spanner crab, nasturtium seeds, fennel, white bean skordalia

Eye fillet, bresaola, onions, horseradish, pickled garlic, jus

Cauliflower, black garlic, cured rhubarb, apple, hazelnuts

Side (served with main)

Sault garden salad, green tomato dressing

Third

Chocolate, rum, raisin, walnut

Holy Goat 'La Luna', lavender scone, Sault honeycomb

Soft ripened cheese which has a creamy, smooth texture with a natural wrinkly rind.
It's a full flavoured goats cheese with citrus notes and hints of fresh hay.
Made with pasteurised organic goats milk.

Or (to share - serves 2) -

Sault's mixed fruit crumble: Apple, rhubarb, strawberry, coconut, oats

House-made ice-cream

(GF option available on request)

*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.*

*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.*