



RESTAURANT

Spring Menu

3 course choice menu \$80pp

(Select one from First / Second, one from Third and Fourth
OR two from First / Second and one from Third)

4 course choice menu \$95pp

(Select one from each course)

First

Beef carpaccio, garden radish, Reggiano cheese, horseradish

Cured Kingfish, finger lime, wild rice, truffle, lemon

Heirloom beetroots, Holy Goat piccolo cheese, basil, Pedro Ximénez glaze

Second

Scallops, squid ink, avruga caviar, chili

Ricotta and leek dumpling, lavender and ricotta whey foam, black olive

Quail breast, pancetta-wrapped quail leg, sprouts, black barley, quail egg,
pickled walnut, quince aioli

Third

Market fish, mussels, potato crisps, fennel ketchup, nasturtium berry, leaves

Hopkins River Beef eye fillet (served medium rare), baby onions,
peat whiskey mustard, Jerusalem artichoke, beef jus

Tuki lamb loin and confit belly, spring onion, black garlic, legumes, shoots and flowers

Cauliflower, black barley, buttermilk, celeriac, sumac, confit egg yolk

Accompaniments from the garden

Local farm potatoes, garlic and rosemary 9

Sault garden salad, radish, sherry dressing 9

Sault garden vegetables, Holy Goat fromage, smoked-cured egg yolk 10

Fourth

Butter milk bavarois, citrus, mastic, kataifi, Des O'Tooles honey, pumpkin seeds

Fromage d'Affinois, caramelised onion and bee pollen ice-cream, Waldorf garnish

'The truffle'; Chocolate soil, chestnut, hazelnut, truffled honey, quince

Rose, rhubarb, vanilla and panna cotta

Select from below two (2) artisan cheese with apple, pickled walnut, quince and lavosh
(If you wish you may add additional portion at 9.50 per cheese)

- Shaw River Buffalo cheese - 'Annie Baxter' buffalo milk pecorino - Shaw River, VIC
- Papillon Roquefort - Blue, ewe's milk - Aveyron, France
- Holy Goat - 'Nectar', goat and cow's milk - Sutton Grange Organic - VIC



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Dessert wines & after dinner

Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain	16/82.50
De Bortoli 'Noble One' 60ml / 375ml, NSW	14/60
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	11/42
Port, Muscat, 60ml	10.50
Rutherglen Tokay 60ml	11.50
Pedro Ximénez sherry 60ml	14
12 year aged Tawny Port 60ml	12.50
Penfolds Grandfather Port 60ml	18.00
Courvoisier Cognac 45ml	16
Hennessy Cognac 45ml	16
Amaretto, Armagnac, Baileys, Cointreau, Frangelico	
30ml	9.50
45ml	12.50

Tea & Coffee

Sault uses UTZ certified sustainable coffee beans, served with a sweet treat.

Espresso	4.00
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk)	4.50
Iced Coffee / Iced Chocolate	6.70
Hot Chocolate	5.00
Tea - English breakfast, Earl Grey	4.20
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	4.50

Most of the herbs we use are sourced from our own gardens, as are many 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; 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