



RESTAURANT

Spring Menu (Dietary information)

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

Dairy free, Gluten free, Nut free

Contains egg, garlic, onion, beef, dairy, traces of alcohol

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

Vegetarian, Gluten free, Dairy free if altered

Contains dairy, traces of alcohol

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

Gluten free, Dairy free, Nut free

Contains seafood, traces of shellfish/crustaceans may be present

Second

Scallops, squid ink, avruga caviar, chili

Gluten free, Garlic free, Onion free, Nut free, Dairy free if altered,

Contains shellfish, egg, chili (can be altered), vinegar, traces of dairy

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

Contains gluten, dairy, egg, garlic, onion, lightly fried in oil

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

Dairy free

Contains pork, gluten, egg, nuts, onion, garlic, traces of alcohol

Third

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

Gluten free, Nut free

Contains seafood, traces of shellfish/crustaceans may be present, garlic, onion, dairy

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

Gluten free, Egg free, Nut free, Dairy free

Traces of garlic, onion, traces of alcohol

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

Gluten free, Dairy free if altered

Contains traces of onion, garlic, dairy(lactose), traces of alcohol

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

Vegetarian, Nut free, Gluten free if altered (barley)

Contains dairy, gluten, garlic, onion, egg



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Accompaniments from the garden

- Local farm potatoes, garlic and rosemary 9
 Vegetarian, gluten free, onion free, Dairy free if altered
 Contains garlic, dairy (butter)
- Sault garden salad, radish, sherry dressing 9
 Vegan, gluten free, dairy free
 Contains vinegar, garlic, traces of alcohol
- Sault garden vegetables, Holy Goat fromage, smoked-cured egg yolk 10
 Vegetarian, gluten free, garlic free, dairy free if altered
 Contains dairy, egg, may contain onion

Fourth

Butter milk bavarois, citrus, mastic, kataifi, Des O'Tooles honey, pumpkin seeds
 Contains gluten, dairy, mastic gum, egg, pumpkin seeds, traces of alcohol

Fromage d’Affinois, caramelised onion and bee pollen ice-cream, Waldorf garnish
 Nut free altered
 Contains egg, walnuts, dairy, traces of alcohol

‘The truffle’; Chocolate soil, chestnut, hazelnut, truffled honey, quince
 Contains gluten, nuts, dairy, egg, honey

Rose, rhubarb, vanilla and panna cotta
 Nut free, Gluten free if altered, egg free if altered
 Contains gluten, dairy, egg, gelatin

Select from below two (2) artisan cheese
 served 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

Gluten free if altered, nut free if altered
 Contains dairy, walnuts (pickled), gluten (lavosh)

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; 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.

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*