



RESTAURANT

## Spring / Summer 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, dairy, traces of alcohol

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

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

Oysters four ways ways - Natural; Tzatziki sorbet;

Potato and seaweed tuile, garlic pearl; Spicy tomato and caper dressing

Gluten free, Dairy free, Nut free

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

### Second

Fresh water crayfish, Skipton smoked eel, celeriac, apple, watercress, trout roe

Gluten free, Garlic free, Nut free, Dairy free

Contains crustacean, egg, vinegar, onion

Holy Goat piccolo cheese, char-grilled stone fruit, zucchini, harissa, pomegranate, smoked almond

Gluten free, Onion free

Contains lactose, garlic, nuts, chili

Lavender-cured duck breast, duck parfait, raw vegetable salad, flowers

Contains dairy (can be altered DF), egg, onion, garlic, traces of alcohol

### Third

Market fish, butter poached prawn, squid ink cracker, fennel ketchup, bronze fennel, avruga caviar

Gluten free, Onion free, Nut free

Contains seafood, crustaceans, garlic, dairy

Green Hills Natural Beef eye fillet (served medium rare), baby onions, peat whiskey mustard, asparagus, 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

Vegemite on toast; Chocolate brioche, sourdough ice-cream, vegemite caramel  
Nut free  
Contains gluten, dairy, egg,

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)

- L'Artisan - 'Mountain Man' - Jersey cow's milk, washed rind - Great Ocean Rd region, 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*