



RESTAURANT

Spring / Summer 2018

Sault's Vegetarian tasting Menu \$95pp

Please allow at least 2 hours to enjoy this menu.

(Dietary information)

First

Pea and spring onion custard, legume shoots and flowers, crisp, black garlic
Gluten free, Nut free
Contains dairy, onion, garlic, egg

Suggested wine (100ml) - Macedon Ridge sparkling brut NV **11**

Second

Holy Goat piccolo cheese, char-grilled stone fruit, zucchini, harissa,
pomegranate, smoked almond
Gluten free, Onion free
Contains lactose, garlic, nuts, chili

Suggested wine (75ml) - Leeuwin Estate 'Prelude' Chardonnay '16, Margaret River, WA **11**

Third

Ricotta and leek dumpling, lavender and ricotta whey foam, black olive
Contains gluten, dairy, egg, garlic, onion, lightly fried in oil

Suggested wine (75ml) - Tar & Roses Pinot Grigio '18, Central Vic **10**

Fourth

Cedarwood-grilled asparagus, spicy tomato and caper dressing, wild rice
Dairy free, Egg free, Gluten free, Nut free
Contains onion, garlic

Suggested wine (75ml) - Solar Viejo, Tempranillo Crianza '15, Laguardia, Rioja **10**

Fifth

Cauliflower, black barley, buttermilk, celeriac, sumac, confit egg yolk
Vegetarian, Nut free, Gluten free if altered (barley)
Contains dairy, gluten, garlic, onion, egg

Suggested wine (75ml) - Tomboy Hill 'Rebellion' Pinot Noir '17, Ballarat **12**

(Please inform wait staff if you wish to order
additional sides with this course)

Optional cheese course 10

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

Sixth

Granny Smith apple sorbet, poached rhubarb
Dairy free, gluten free, nut free, vegan

Seventh

Chocolate, violet, lemon
Nut free, Gluten free if altered
Contains gluten, dairy, egg

Suggested wine (60ml) - Telmo Rodriguez, 'MR' Moscatel '13,
D.O. Malaga & D.O. Sierras de Malaga **16**
Or (60ml) - Pedro Ximénez sherry **14**

Most of the herbs we use are sourced from our own gardens, as are many garden vegetables and fruits as they become seasonally available. However we do have some wonderful suppliers that help us create our menus, including:

Mt Franklin Organics, Mt Franklin VIC;
Tonna's Fruit and Vegetables, Daylesford VIC; B&B Basil, Bendigo, VIC;
Springmount Fine Foods, Springmount VIC;
Camilo Olives, Teesdale VIC; Maffra Cheese, Tinamba VIC;
Meredith Goat Cheese, Meredith VIC;
Holy Goat Sutton Grange organic farm cheese, VIC.