

Spring 2017

Sault's 7 course tasting menu \$95pp
(Please allow at least 2 hours to enjoy this menu)

Sault's Chef selection 5 course tasting Menu \$80pp

First

Squid-ink tapioca cracker, cured salmon, crème fraiche,
pickled cucumber, avruga

Suggested wine (100ml) - Macedon Ridge sparkling brut NV **10**

Second

Kangaroo Island scallop, sauce Maltaise,
blood orange reduction

Suggested wine (75ml) - Castro Martin, Albariño '14, Rias Baixas **10**

Third

Salt-baked organic beetroot, spice-cured kangaroo loin,
sorrel, liquorice powder, pepper

Suggested wine (75ml) - Teusner 'Salsa' Rose '15, Barossa **9**

Fourth

Pan-fried barramundi fillet, confit potatoes, BBQ capsicum,
hazelnut romesco, capers

Suggested wine (75ml) - Leeuwin Estate 'Prelude' Chardonnay '15,
Margaret River **10**

Fifth

Hopkins River Beef eye fillet (served medium rare),
globe artichoke, mushroom ketchup, red wine jus

Suggested wine (75ml) - Best's Cabernet Sauvignon '14,
Great Western **10**

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

Sixth

Greek yoghurt jelly, ginger bread crumbs, poached rhubarb

Seventh

Warm chocolate cake, peanuts and popcorn,
popcorn ice cream

Suggested wine (60ml) - Telmo Rodriguez, 'MR' Moscatel '10,
D.O. Malaga & D.O. Sierras de Malaga **14**
Or (60ml) - Pedro Ximénez sherry **12.50**

Cheese course \$12pp supplement

Glossary

Avruga: is a product made from herring. It is marketed as a caviar substitute. Unlike caviar, it does not contain fish roe.

Maltaise sauce: is hollandaise to which blanched orange zest and the juice of blood orange is added.

Romesco: Catalanian (Spanish) thick sauce made with roasted almonds, hazelnuts, tomato, garlic, capsicum, olive oil and vinegar.

Some of our wonderful suppliers include:

*Hopkins River Beef, Dunkeld VIC; Meats on Brooke, Inglewood VIC;
Sher Wagyu, Ballan VIC; Mt Franklin Organics, Mt Franklin VIC;
Central Highlands Herbs, Linton 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; Camilo Olives, Teesdale VIC;
Maffra Cheese, Tinamba VIC; Meredith Goat Cheese, Meredith VIC;
Red Hill Cheese co, 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.*