

Spring 2018

7 course tasting menu 110pp

(Please allow a minimum of 2 hours to enjoy this menu)

First

'Green eggs and ham'; Pea and spring onion custard, jamón, legume shoots and flowers, black garlic

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

Second

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

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

Third

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

Suggested wine (75ml) - Castro Martin, Albariño '16, Rias Baixas, Spain **12**

Fourth

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

Suggested wine (75ml) - Tomboy Hill 'Rebellion' Pinot Noir '16, Ballarat **11**

Fifth

48 day house-aged beef sirloin (served medium rare), peat whiskey mustard, baby onions, beef jus

Suggested wine (75ml) - Best's Cabernet Sauvignon '15, Great Western, VIC **11**

(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

Sixth

Granny Smith apple sorbet, poached rhubarb

Seventh

Chocolate, violet, lemon

Suggested wine (60ml) - Telmo Rodriguez, 'MR' Moscatel '13, Spain **16**
Or (60ml) - Pedro Ximénez sherry, Spain **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:

Hopkins River Beef, Dunkeld VIC; Daylesford Meat Co., Daylesford, VIC;
Mt Franklin Organics, Mt Franklin VIC;
Tonna's Fruit and Vegetables, Daylesford VIC;
Springmount Fine Foods, Springmount 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; Meredith Goat Cheese, Meredith VIC;
Holy Goat Sutton Grange organic farm 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*