



RESTAURANT

Spring 2017

Sault's tasting Menu (Dietary information)

7 course \$95pp

(Please allow at least 2 hours to enjoy this menu)

Sault's Chef selection 5 course \$80pp

First

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

Nut free, gluten free

Contains dairy, seafood

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

Second

Kangaroo Island scallop, sauce Maitaise,
blood orange reduction

Gluten free, nut free, garlic free

Contains seafood, dairy (butter), egg

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

Third

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

Gluten free, dairy free, nut free, egg free, garlic free, onion free

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

Fourth

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

Gluten free, nut free if altered, dairy free if altered, garlic free if altered

Contains seafood, garlic (traces in potatoes and Romesco), nuts (hazelnut), dairy

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

Gluten free, egg free, nut free, dairy free if altered

Contains dairy (cream in mushroom ketchup), traces of garlic, onion, traces of alcohol

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

Nut free, egg free, Gluten free if altered

Contains dairy, gluten, traces of alcohol

Seventh

Warm chocolate cake, peanuts and popcorn, popcorn ice-cream

Nut free if altered (peanuts)

Contains dairy, gluten (small proportion only), egg, nuts (peanuts), traces of alcohol

Suggested wine (60ml) - Telmo Rodriguez, 'MR' Moscatel '10,

D.O. Malaga & D.O. Sierras de Malaga **14**

Or (60ml) - Pedro Ximenez sherry **12.50**

Cheese course \$12pp supplement



RESTAURANT

Glossary

Avruga: is a product made from herring and other products. 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.*