

Spring 2018

Vegetarian tasting Menu \$95pp

Please allow a minimum of 2 hours to enjoy this menu.

First

Pea and spring onion custard, legume shoots and flowers, crisps, black garlic

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

Second

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

Suggested wine (75ml) - Tar & Roses Pinot Grigio '17, Central Vic **10**

Third

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

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

Fourth

Jerusalem artichoke veloute, mustard seed oil

Suggested wine (75ml) - Solar Viejo, Tempranillo Crianza '12, Laguardia, Rioja **10**

Fifth

Cauliflower, black barley, buttermilk, celeriac, sumac, confit egg yolk

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

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*