



RESTAURANT

**Spring 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**

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

Gluten free, Nut free

Contains lactose, traces of alcohol

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

**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) - Leeuwin Estate 'Prelude' Chardonnay '16, Margaret River, WA **11**

**Fourth**

Jerusalem artichoke veloute, mustard seed oil

Dairy free if altered, Egg free if altered

Contains dairy, onion, garlic

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

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.