



RESTAURANT

SUMMER MENU

3 course choice menu \$70pp

(Select from First, Second, Third OR two from First, one from Second)

To start

Baked almonds, Murray River salt, honey, chili	4.50
Mediterranean-style marinated olives	4.50
Duck liver parfait, Pedro Ximenez jelly, brioche	12.50

First

Kangaroo Island scallop, sauce Maltaise, blood orange reduction
Pea and asparagus raviolini, olive, herbs, tomato dressing
Spanner crab salad, crab croquette, avocado, mango, curry oil
Roasted quail, peas and broad beans, organic turnip, smoked cured egg yolk

Second

Pan-fried barramundi fillet, confit potatoes, BBQ capsicum, hazelnut romesco, capers
Slow-cooked (48 hours) Hopkins River Beef oyster blade, globe artichoke, mushroom ketchup, red wine jus
Roast lamb loin, slow-cooked lamb shoulder, asparagus, sheep's milk yoghurt, sumac, lamb jus
Pithivier of artichoke and taleggio cheese, mushroom ketchup, baby leeks

Accompaniments from the garden

Roast potatoes, garlic, rosemary	9
Seasonal salad leaves, fennel, orange, olives, sherry vinegar dressing	9

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



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Third

Chocolate delice, raspberry, raspberry sorbet, pistachio and raspberry macaron

Apricot and almond cake, elderflower, toasted almond ice-cream

Affogato: Vanilla bean ice-cream, espresso, Frangelico, vanilla and hazelnut biscuits

Sault's selection of cheese with condiments and breads

Sault's selection of house-made sorbet and ice-cream

Dessert wines & after dinner

Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain	15/82.50
De Bortoli 'Noble One' 60ml / 375ml, NSW	11/56.00
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	9.50/39.00
Port, Muscat, 60ml	10.50
Rutherglen Tokay 60ml	11.50
Pedro Ximénez 60ml	12.50
12 year aged Tawny Port 60ml	12.50
Penfolds Grandfather Port 60ml	18.00
Courvoisier Cognac 45ml	16.00
Hennessy Cognac 45ml	16.00
Amaretto, Armagnac, Baileys, Cointreau, Frangelico 30ml	9.50
45ml	12.50

Tea & Coffee

Sault uses UTZ certified sustainable coffee beans, served with a sweet treat.

Espresso	3.70
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk)	4.20
Iced Coffee / Iced Chocolate	6.70
Hot Chocolate	5.00
Tea - English breakfast, Earl Grey	4.20
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	4.50



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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.

Brioche: is a pastry of French origin that is akin to highly enriched bread. The high egg and butter content gives it a rich and tender crumb.

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

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

Most of the herbs we use are sourced from our own gardens, as are the elderflowers, strawberries, broad beans, leek, chives and many other 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; Meats on Brooke, Inglewood VIC; Daylesford Meat Co., Daylesford, VIC; Mt Franklin Organics, Mt Franklin 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; Tuki lamb, Tuki trout farm, Smeaton, VIC; Camilo Olives, Teesdale VIC; Maffra Cheese, Tinamba VIC; Meredith Goat Cheese, Meredith VIC; Red Hill Cheese co, VIC.