



RESTAURANT

Summer Menu

3 course choice menu \$80pp

(Select one from First or Second, one from Third and Fourth
OR one each from First, Second and Third)

4 course choice menu \$95pp

(Select one from each course)

First

Eye fillet tartare, wagyu fat, egg yolk, artichoke

Oysters four ways - Natural; Tzatziki sorbet; Potato and seaweed tuile, garlic pearl;
Spicy tomato and caper dressing

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

Second

Fresh water crayfish, Skipton smoked eel, celeriac, apple, watercress, trout roe

Holy Goat piccolo cheese, char-grilled stone fruit, zucchini, harissa,
pomegranate, smoked almond

Lavender-cured duck breast, duck parfait, raw vegetable salad, flowers

Third

Market fish, butter poached prawn, squid ink cracker, fennel ketchup,
bronze fennel, avruga caviar

Tuki lamb loin, peas, broad beans, black garlic, pomegranate, moghrabieh, sumac

Green Hills Natural Beef eye fillet (served medium rare), baby onions,
peat whiskey mustard, asparagus, beef jus

Cauliflower, black barley, buttermilk, celeriac, sumac

Accompaniments from the garden

Local farm potatoes, garlic and rosemary 9

Sault garden salad, radish, sherry dressing 9

Sault garden vegetables, Holy Goat fromage, smoked-cured egg yolk 10

Fourth

Butter milk bavarois, citrus, mastic, kataifi, Des O'Tooles honey, pumpkin seeds

Fromage d'Affinois, caramelised onion and bee pollen ice-cream, Waldorf garnish

Vegemite on toast; Chocolate brioche, sourdough ice-cream, vegemite caramel

Strawberry cheesecake; fromage frais, strawberry, elderflower, Pedro Ximénez sherry,
shortbread

Select from below two (2) artisan cheese with apple, pickled walnut, quince and lavosh
(If you wish you may add additional portion at 9.50 per cheese)

- L'Artisan - 'Mountain Man' - Jersey cow's milk, washed rind - Great Ocean Rd region, VIC
- Papillon Roquefort - Blue, ewe's milk - Aveyron, France
- Holy Goat - 'Nectar', goat and cow's milk - Sutton Grange Organic, VIC



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Dessert wines & after dinner

Table listing dessert wines and after-dinner drinks with prices. Items include Telmo Rodriguez 'MR' Moscatel, De Bortoli 'Noble One', Patrizi Moscato D'Asti, various Ports, Courvoisier and Hennessy Cognacs, and Amaretto, Armagnac, Baileys, Cointreau, and Frangelico.

Tea & Coffee

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

Table listing tea and coffee options with prices. Items include Espresso, Latte, Flat White, Cappuccino, Long Black, Macchiato, Iced Coffee, Iced Chocolate, Hot Chocolate, and various Tea options.

Most of the herbs we use are sourced from our own gardens, as are many vegetables and fruits as they become seasonally available. However we do have some wonderful suppliers that help us create our menus, including:

- List of suppliers: Hopkins River Beef, Dunkeld 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; 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; 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