



RESTAURANT

SUMMER MENU

(Dietary information)

3 course choice menu \$75pp

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

To start

Baked almonds, Murray River salt, honey, chili Dairy free, gluten free, vegetarian Contains chili, nuts, honey	4.50
Mediterranean-style marinated olives Dairy free, gluten free, vegan	4.50
Duck liver parfait, Pedro Ximenez jelly, brioche Gluten free if altered Contains duck, dairy, garlic, onion, alcohol, gluten, egg	12.50

First

Kangaroo Island scallop, sauce Maltaise, blood orange reduction Gluten free, nut free, garlic free Contains seafood, dairy (butter), egg	
Pea and asparagus raviolini, olive, herbs, tomato dressing Nut free Contains gluten, dairy, egg, garlic, shallots, traces of alcohol	
Spanner crab salad, crab croquette, avocado, mango, curry oil Garlic free, nut free, can be Gluten free, Dairy free, Onion free if altered Contains shellfish, egg, spring onion, gluten, dairy	
Roasted quail, pea and broad beans, pancetta, turnip, smoked cured egg yolk Gluten free, Nut free, Dairy free if altered (minimal dairy) Contains poultry, pork (can be altered), egg, traces of garlic, traces of onion, traces of alcohol	

Second

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	
Hopkins River Beef eye fillet (served medium rare), globe artichoke, mushroom ketchup, oxtail wonton, red wine jus Egg free, nut free, dairy free and or gluten free if altered Contains dairy (cream in mushroom ketchup), gluten (wonton), traces of garlic, onion, traces of alcohol	
Roast lamb loin, slow-cooked lamb shoulder, asparagus, sheep's milk yoghurt, sumac, lamb jus Gluten free, nut free; dairy free if altered Contains garlic, onion, dairy, traces of alcohol	
Pithivier of artichoke and taleggio cheese, mushroom ketchup, baby leeks Vegetarian, nut free Contains dairy, gluten, garlic, egg	



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Accompaniments from the garden

- Roast potatoes, garlic, rosemary 9
Vegetarian, gluten free, onion free
Contains garlic, dairy
Seasonal salad leaves, fennel, orange, olives, sherry vinegar dressing 9
Vegan, gluten free, dairy free
Contains vinegar, garlic

Third

- Chocolate delice, raspberry, raspberry sorbet, pistachio and raspberry macaron
Can altered to contain traces of gluten
(base removed from delice however traces of gluten will remain)
Contains dairy, gluten, egg, nuts (pistachio, almonds and traces of peanuts)
Apricot and almond cake, elderflower, toasted almond ice-cream
Contains nuts, dairy, gluten, egg
Affogato: Vanilla bean ice-cream, espresso, Frangelico, vanilla and hazelnut biscuits
Gluten free if altered, nut free if altered
Contains gluten, dairy, nuts, alcohol
Sault's selection of cheese with condiments and breads
Sault's selection of house-made sorbet and ice-cream
May contain dairy and nuts (depending on selection and accompaniment)

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 Ximenez 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 4.20
(50c extra for soy milk)
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

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.



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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.