



RESTAURANT

Summer Menu (Dietary information)

3 course choice menu \$80pp

(Select one from First / Second, one from Third and Fourth
OR two from First / Second and one from Third)

4 course choice menu \$95pp

(Select one from each course)

First

Eye fillet beef tartare, wagyu fat, egg yolk, potato crisp

Dairy free, Gluten free, Nut free

Contains egg, garlic

Heirloom tomatoes, buffalo mozzarella, basil, Parmigiano-Reggiano

Contains gluten, dairy

Oysters four ways - Natural; Potato and seaweed tuile, garlic pearl;

Spicy tomato and caper dressing; watermelon and strawberry gazpacho sorbet

Gluten free, Nut free, Dairy free if altered,

Contains seafood, garlic, onion, dairy, egg, traces of alcohol

Second

Cured scallops, quinoa, salmon roe, candied chili, finger lime, sherry tomato bubbles

Gluten free, Garlic free, Onion free, Nut free, Dairy free, Egg free

Contains crustacean, vinegar (traces of alcohol), citrus, chili

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

Gluten free, Onion free

Contains lactose, garlic, nuts, chili

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

Gluten free

Contains dairy (can be altered DF), egg, onion, garlic, traces of alcohol

Third

Market fish, butter poached prawn, squid ink, fennel, avruga caviar

Gluten free, Onion free, Nut free, Dairy free if altered

Contains seafood, crustaceans, garlic, dairy

Tuki Farm lamb loin, kataifi-wrapped lamb shoulder, pine nuts, blackened zucchini, pomegranate, tomato, sumac

Gluten free if altered

Contains Gluten, onion, garlic, dairy, pine nuts, currant, traces of alcohol

Green Hills Natural Beef eye fillet (served medium rare), onions, black garlic butter, peat whiskey mustard, red wine jus

Gluten free, Egg free, Nut free, Dairy free if altered

Traces of garlic, onion, dairy, traces of alcohol

Pumpkin, chick pea, feta, sage, egg yolk, wheat-pressed herb and petals

Vegetarian, Nut free, Gluten free if altered

Contains dairy, gluten, garlic, onion, egg, pumpkin seeds



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Accompaniments from the garden

Local farm potatoes, garlic and rosemary Vegetarian, gluten free, onion free, Dairy free if altered Contains garlic, dairy (butter)	9
Sault garden salad, Vegan, gluten free, dairy free Contains vinegar, garlic, traces of alcohol	9
Sault garden vegetables, Vegetarian, gluten free, garlic free, dairy free if altered May contain dairy, egg, onion	10

Fourth

Apricot, orange blossom custard, black sesame, apricot and honey sponge Nut free Contains gluten, dairy, egg, alcohol	
Fromage d’Affinois, caramelised onion and bee pollen ice-cream, Waldorf garnish Nut free altered Contains egg, walnuts, dairy, traces of alcohol	
Vegemite on toast; Chocolate brioche, sourdough ice-cream, vegemite caramel Nut free Contains gluten, dairy, egg,	
Strawberry cheesecake; fromage frais, strawberry, elderflower, Pedro Ximénez sherry, shortbread Nut free, Gluten free if altered, Contains gluten, dairy, gelatin, traces of alcohol	
Holy Goat ‘Nectar’ (goat and cow’s milk cheese), Berry’s Creek Riverine blue (Water buffalo cheese), apple, pickled walnut, quince and lavosh Gluten free if altered, nut free if altered Contains dairy, walnuts (pickled), gluten (lavosh)	

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:

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; Holy Goat 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*