

Summer / Autumn

7 course tasting menu 110pp

(Please allow a minimum of 2 hours to enjoy this menu)

First

Watermelon, feta, hot chorizo, black garlic

Suggested wine (100ml) - Macedon Ridge sparkling brut NV, VIC **11**

Second

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

Suggested wine (75ml) - Castro Martin, Albariño '16,
Rias Baixas, Spain **12**

Third

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

Suggested wine (75ml) - Leeuwin Estate 'Prelude' Chardonnay '16,
Margaret River, WA **11**

Fourth

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

Suggested wine (75ml) - Tomboy Hill 'Rebellion' Pinot Noir '17,
Ballarat, VIC **12**

Fifth

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

Suggested wine (75ml) - Best's Cabernet Sauvignon '15,
Great Western, VIC **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

Sixth

Plum, almond milk sorbet, elderflower

Seventh

Chocolate, berries, lemon, berry sorbet

Suggested wine (60ml) - Telmo Rodriguez, 'MR' Moscatel '13, Spain **16**
Or (60ml) - Pedro Ximénez sherry, Spain **14**

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

Daylesford Meat Co., Daylesford, VIC; Mt Franklin Organics, Mt Franklin VIC; Sher Wagyu beef, Ballan, VIC; Tonna's Fruit and Vegetables, Daylesford VIC; Springmount Fine Foods, Springmount VIC; Mikelham Free-Range, Gisborne VIC; Clamms Seafood, Yarraville, VIC; Tuki lamb, Tuki trout farm, Smeaton, VIC; Camilo Olives, Teesdale VIC; Meredith Goat Cheese, Meredith VIC; Holy Goat Sutton Grange organic farm cheese, VIC and more.

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*