



RESTAURANT

Summer / Autumn

Sault's Vegetarian tasting Menu \$100pp

Please allow at least 2 hours to enjoy this menu.

(Dietary information)

First

Watermelon, feta, black garlic

Gluten free, Nut free, Dairy free if altered

Contains dairy, garlic, chili, traces of onion, traces of alcohol

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

Second

Heirloom tomatoes, buffalo mozzarella, basil, Parmigiano-Reggiano

Gluten free if altered

Contains gluten, dairy

Suggested wine (75ml) - Tar & Roses Pinot Grigio '18, Central Vic **10**

Third

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

Gluten free, Onion free

Contains lactose, garlic, nuts, chili

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

Fourth

Cedarwood-grilled asparagus, spicy tomato and caper dressing, quinoa

Dairy free, Egg free, Gluten free, Nut free

Contains onion, garlic

Suggested wine (75ml) - Solar Viejo, Tempranillo Crianza '15, Laguardia, Rioja **10**

Fifth

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

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

(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

Nut free if altered

Contains egg, walnuts, dairy, traces of alcohol

Sixth

Plum, almond milk sorbet, elderflower

Contains almond

Dairy free, gluten free, vegan

Seventh

Chocolate, berries, lemon, berry sorbet

Nut free, Gluten free if altered

Contains gluten, dairy, egg

Suggested wine (60ml) - Telmo Rodriguez, 'MR' Moscatel '13,

D.O. Malaga & D.O. Sierras de Malaga **16**

Or (60ml) - Pedro Ximénez sherry **14**

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

Mt Franklin Organics, Mt Franklin VIC;
Tonna's Fruit and Vegetables, Daylesford VIC; B&B Basil, Bendigo, VIC;
Springmount Fine Foods, Springmount VIC;
Camilo Olives, Teesdale VIC; Maffra Cheese, Tinamba VIC;
Meredith Goat Cheese, Meredith VIC;
Holy Goat Sutton Grange organic farm cheese, VIC.