

## Summer 2018

Sault's 7 course tasting menu \$100pp  
(Please allow at least 2 hours to enjoy this menu)

Sault's Chef selection 5 course tasting Menu \$85pp

### First

Squid-ink tapioca cracker, cured salmon, crème fraiche,  
pickled cucumber, avruga

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

### Second

Kangaroo Island scallop, sauce Maltaise,  
blood orange reduction

**Suggested wine** (75ml) - Castro Martin, Albariño '14, Rias Baixas **10**

### Third

Pan-fried barramundi fillet, confit potatoes, BBQ capsicum,  
hazelnut romesco, capers

**Suggested wine** (75ml) - Leeuwin Estate 'Prelude' Chardonnay '15,  
Margaret River **10**

### Fourth

Roasted quail, peas and broad beans, pancetta, turnip,  
smoked cured egg yolk

**Suggested wine** (75ml) - Teusner 'Salsa' Rose '15, Barossa **9**

### Fifth

Hopkins River Beef eye fillet (served medium rare),  
globe artichoke, mushroom ketchup, red wine jus

**Suggested wine** (75ml) - Best's Cabernet Sauvignon '14,  
Great Western **10**

(Please inform wait staff if you wish to order  
additional sides with this course)

### Sixth

Strawberry, pepper berry, semolina and crème fraiche,  
brioche and orange crumbs, mint granita

### Seventh

Chocolate delice, raspberry, raspberry sorbet,  
pistachio and raspberry macaron

**Suggested wine** (60ml) - Telmo Rodriguez, 'MR' Moscatel '10,  
D.O. Malaga & D.O. Sierras de Malaga **14**  
Or (60ml) - Pedro Ximénez sherry **12.50**

Cheese course \$15pp supplement

## Glossary

**Avruga:** is a product made from herring. It is marketed as a caviar substitute. Unlike caviar, it does not contain fish roe.

**Maltese sauce:** is hollandaise to which blanched orange zest and the juice of blood orange is added.

**Romesco:** Catalanian (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.

*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.*