



RESTAURANT

Summer 2018

Sault's tasting Menu (Dietary information)

7 course \$100pp

(Please allow at least 2 hours to enjoy this menu)

Sault's Chef selection 5 course \$85pp

**First**

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

Nut free, gluten free

Contains dairy, seafood

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

**Second**

Kangaroo Island scallop, sauce Maltaise,  
blood orange reduction

Gluten free, nut free, garlic free

Contains seafood, dairy (butter), egg

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

**Third**

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

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

**Fourth**

Roasted quail, peas 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

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

**Fifth**

Hopkins River Beef eye fillet (served medium rare), oxtail wonton,  
globe artichoke, mushroom ketchup, 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

**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

Nut free, Gluten free without brioche and semolina

Contains dairy, gluten

**Seventh**

Chocolate delice, raspberry, raspberry sorbet, pistachio and raspberry macaron  
Contains dairy, gluten, egg, nuts (pistachio, almonds and traces of peanuts)

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

Or (60ml) - Pedro Ximenez sherry 12.50

Cheese course \$15pp supplement



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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.

Maltaise 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.*