



## RESTAURANT

### Summer

#### Sault's tasting Menu (Dietary information)

7 course \$110pp

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

#### First

Watermelon, feta, hot chorizo, black garlic

Gluten free, Nut free, Pork free if altered

Contains dairy, garlic, pork (chorizo), chili, traces of onion, traces of alcohol

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

#### 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

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

#### Third

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

Gluten free, onion free

Contains Lactose, garlic, nuts, traces of alcohol

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

#### Fourth

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

Gluten free

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

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

#### Fifth

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

Gluten free, Egg free, Dairy free, Nut free

Contains onion, traces of garlic, traces of alcohol

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

Gluten free, Nut free if altered

Contains egg, walnuts, dairy, traces of alcohol

#### Sixth

Apricot, almond milk sorbet, elderflower

Contains almond

Dairy free, gluten free, vegan

#### Seventh

Chocolate, berries, lemon

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:

Hopkins River Beef, Dunkeld VIC; Daylesford Meat Co., Daylesford, VIC;  
Sher Wagyu beef, Ballan, VIC; Mt Franklin Organics, Mt Franklin VIC; Mt.Beckworth Free-Range, Warbra 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

*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*