



RESTAURANT

**Summer 2018**

**Sault's Vegetarian tasting Menu \$100pp**

Please allow at least 2 hours to enjoy this menu.

**(Dietary information)**

**First**

Pea and spring onion custard, legume shoots and flowers, crisp, black garlic

Gluten free, Nut free

Contains dairy, onion, garlic, egg

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

**Second**

Ricotta and leek dumpling, lavender and ricotta whey foam, black olive

Contains gluten, dairy, egg, garlic, onion, lightly fried in oil

**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**

Cauliflower, black barley, buttermilk, celeriac, sumac

Vegetarian, Nut free, Gluten free if altered (barley)

Contains dairy, gluten, garlic, onion, egg

**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**

Apricot, almond milk sorbet, elderflower

Dairy free, gluten free, nut free, vegan

**Seventh**

Chocolate, violet, 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:

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.