

## Summer 2017

### Sault's Vegetarian tasting Menu \$85pp

Please allow at least 2 hours to enjoy this menu.

#### First

Tapioca cracker, smoked eggplant, paprika, herb crème fraiche

**Suggested wine** (100ml) - Macedon Ridge sparkling brut NV **10**

#### Second

Pea and asparagus raviolini, olive, herbs, tomato dressing

**Suggested wine** (75ml) - Best's Riesling '16 - Great Western **10**

#### Third

Tomato terrine, goats curd, basil, balsamic jelly

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

#### Fourth

Sault's garden spinach risotto, organic turnip,  
Sorrel, smoked cured egg yolk

**Suggested wine** (75ml) - Solar Viejo,  
Tempranillo Crianza '12, Laguardia, Rioja **9**

#### Fifth

Pithivier of artichoke and taleggio cheese,  
mushroom ketchup, baby leeks

**Suggested wine** (75ml) - Tomboy Hill 'Rebellion'  
Pinot Noir '15, Ballarat **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

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.*