



RESTAURANT

Summer 2017

Sault's Vegetarian tasting Menu \$85pp

Please allow at least 2 hours to enjoy this menu.

(Dietary information)

First

Charcoal tapioca cracker, smoked eggplant, paprika, herb crème fraiche
Nut free, gluten free
Contains garlic, dairy

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

Second

Pea and asparagus raviolini, olive, herbs, tomato dressing
Nut free
Contains gluten, dairy, egg, garlic, shallots, traces of alcohol

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

Third

Tomato terrine, goats curd, basil, balsamic jelly
Nut free, onion free;
Garlic, dairy, egg or gluten free if altered
Contains dairy, gluten, egg, traces of garlic

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

Fourth

Sault's garden spinach risotto, organic turnip, sorrel, smoked cured egg yolk
Gluten free, nut free; dairy free or egg free if altered
Contains dairy, onion, garlic, egg, traces of alcohol

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

Fifth

Pithivier of artichoke and taleggio cheese, mushroom ketchup, baby leeks
Vegetarian, nut free
Contains dairy, gluten, garlic, egg

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
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

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.*