



RESTAURANT

Summer 2018

Sault's Vegetarian tasting Menu \$90pp

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 11

**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.*