



RESTAURANT

Sault's tasting Menu (Dietary information)

7 course \$125pp

Wine match 72

First

White bean, fennel, tapioca

Optional Spanner crab supplement 10

Gluten free, Vegetarian (without crab), Dairy free

Contains garlic, white bean

Macedon Ridge sparkling NV, Macedon Ranges

Second

Ocean trout, green tomato and buttermilk

Gluten free, Nut free, Garlic free, Onion free, Dairy free if altered

Contains seafood, dairy, alcohol, egg, vinegar

Castro Martin, Albariño '17, Rias Baixas, Spain

Third

Scallops, cod roe, potato, vinegar

Nut free, Dairy free if altered, Gluten free if altered

Contains dairy (butter), gluten, garlic, onion, citrus, vinegar

Leeuwin Estate 'Prelude' Chardonnay '18, Margaret River, WA

Bread

House baked ricotta whey sourdough,

made with Powlett Hill bio-dynamic stone-ground flour

&

Ricotta and confit garlic butter

Fourth

Duck breast, gooseberry, charred garden greens,

fermented Brussels, black garlic

Nut free, Gluten free, Dairy free if altered

Contains dairy (butter), garlic, onion, traces of alcohol

Tomboy Hill 'Rebellion' Pinot Noir '18, Ballarat, Vic

Fifth

Beef, bresaola, onions, horseradish, pickled garlic, jus

(served medium rare)

Gluten free, Dairy free, Nut free

Contains onion, garlic, egg, alcohol

Best's Cabernet Sauvignon '18, Great Western, VIC

Fries, garlic, rosemary 10

Vegetarian, Gluten free, Onion free, Dairy free if altered

Contains garlic, dairy (butter)

Sault garden salad, green tomato dressing 10

Vegan, Gluten free, Onion free, Dairy free

(please check in case of seasonal variation)

Contains vinegar, garlic, traces of alcohol

Sixth

Pear and liquorice root

Nut free, Dairy free

Contains traces of gluten (in freeze dried liquorice), pear, sugar

Seventh

Chocolate, rum, raisin, walnut

Gluten free, Nut free if altered

Contains dairy, nuts, egg, alcohol

Pedro Ximénez sherry, Spain

Most of the herbs we use are sourced from our own gardens, as are many vegetables and fruits as they become seasonally available. However we do have some wonderful suppliers that help us create our menus, including:

Daylesford Meat Co., Daylesford, VIC; Mt Franklin Organics, Mt Franklin VIC;
Tonna's Fruit and Vegetables, Daylesford VIC; Clamms Seafood, Yarraville VIC;
Holy Goat Sutton Grange organic farm cheese, Bendigo VIC; Sher Wagyu Beef, Ballan VIC;
Hopkins River Beef, Dunkeld VIC; River Bend blueberries, Glenlyon VIC; Istra Smallgoods, Musk, VIC,
Springmount Fine Foods, Springmount VIC;
And various small producers within our region.

*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*