



RESTAURANT

Sault's tasting Menu (Dietary information)

7 course \$155pp

Wine match from 77

House-baked ricotta whey sourdough, yeast butter

First

Zucchini, ricotta, bay leaf, smoked almond, pomelo

Gluten free, Onion free, Garlic free

Contains nuts, dairy

Second

Torched bonito, cucumber, macadamia, dill, horseradish, burnt onion dressing

Gluten free, Gluten free, Dairy free (alterations can be made to suit garlic/onion free)

Contains seafood, nuts, onion, garlic, vinegar

Third

Agnolotti, pumpkin, oyster mushroom, pepita, sage, local honey

Onion free, Garlic free, Nut free, Vegan if altered (pasta free, etc)

Contains Gluten, seeds, dairy(butter), egg

Fourth

Duck breast, baby beetroot, amaranth, blackberry, young pine oil

Gluten free, Dairy free, Garlic free, Onion free, Nut free

Fifth

Eye fillet, caramelized cauliflower, tropea onion,

smoked beef fat jus (served Medium Rare)

Gluten Free, Onion free, Garlic free, (alterations can be made to suit most dietary needs)

Contains alcohol, red wine vinegar

Spuds, garlic, rosemary **11**

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

Contains garlic, dairy (butter)

Garden salad, basil dressing, fennel **12**

Vegan, Gluten free, Onion free, Garlic free, Dairy free

(Please check in case of seasonal variation)

Contains nuts, vinegar, traces of alcohol, honey

Sixth

Peach, gin & lime granita

Vegan, Gluten free, Nut free

Contains alcohol

Seventh

Strawberry sponge, toasted coconut and blueberry ice-cream, berries,

basil, pink peppercorn

Gluten free, Nut free if altered (without sponge)

Contains dairy, egg, nuts (almond meal)

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 2.75% surcharge*

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;
Long Paddock Cheese, Castlemaine VIC; Sher Wagyu Beef, Ballan VIC;
River Bend blueberries, Glenlyon VIC; Istra Smallgoods, Musk, VIC, Loganberry Farm, Korweinguboorra VIC,
Springmount Fine Foods, Springmount VIC;
And various small producers within our region.**