



RESTAURANT

**Sault's tasting Menu (Dietary information)**  
**Wine match from 78**

House-baked ricotta whey sourdough, yeast butter

**First**

Salad of chicories, Wedgetail Farm goats curd, pickled green bean, fermented garlic honey  
**Gluten free, Onion free, Nut free, Dairy free if altered (VEGAN OPTION AVAILABLE)**  
**Contains garlic, dairy, traces of vinegar**

**Second**

Torched ocean trout, grapefruit, watermelon radish, trout roe, marigold, white soy, avocado  
**Dairy free, Garlic free, Onion free, Nut free, Gluten free if altered**  
**Contains gluten, seafood**

**Third**

Ricotta gnudi, charred sweetcorn, lions mane mushroom, toasted corn butter, burnt leek, almond  
**Garlic free, Nut free if altered, Onion free if altered (VEGAN OPTION AVAILABLE)**  
**Contains Gluten, dairy, mushroom**

**Fourth**

Glazed duck breast, fermented beetroot, burnt lavender honey, amaranth, red plum, mountain pepper  
**Gluten free, Dairy free, Garlic free, Onion free, Nut Free**

**Fifth**

Hopkins River eye fillet, caramelized cauliflower, anchovy bagna cauda, spring onion, horseradish, beef jus  
(served medium rare) +10 surcharge  
**Gluten Free, (alterations can be made to suit most dietary needs)**  
**Contains onion, garlic, traces of alcohol, traces of dairy**

Spuds, garlic, rosemary 11

**Vegetarian, Gluten free, Onion free, Dairy free if altered**  
**Contains garlic, dairy (butter)**

Farm salad, bay leaf vinaigrette 12

**Vegan, Gluten free, Onion free, Garlic free, Dairy free, Nut free**  
**(Please check in case of seasonal variation – VEGAN option available)**  
**Contains vinegar, traces of alcohol**

**Sixth**

Watermelon sorbet, basil granita, lemon myrtle  
**Vegan, Gluten free, Nut free**

**Seventh**

Rose ice-cream, poached rhubarb, hazelnut, coconut mousse, toasted coconut, raspberry  
**Gluten free**  
**Contains dairy, egg, nuts**

Visa/Mastercard payments incur a 1.5% fee

AMEX card payments will incur a 2.5% fee

If you wish to pay cash please advise staff and surcharge will be removed

*Please inform us if you have particular dietary requirements or allergies,  
our chefs 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*

**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.**