



RESTAURANT

Sault's tasting Menu (Dietary information)

7 course \$150pp

Wine match from 77

House-baked sourdough

First

Black rice cracker, duck liver parfait, sunrise lime

Gluten free, Garlic free, Onion free, Nut free

Contains dairy, traces of alcohol

Confit carrot, crème fraîche, trout roe

Gluten free, Onion free, Nut free

Contains dairy, seafood

Second

Spring garden vegetables, sunflower seed crumb, hummus, parmesan tuile,
smoked vinaigrette

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

Contains dairy, seeds, legumes, vinegar

Third

Cured Kingfish, kohlrabi, kombu cream, cucumber, avruga, lemon

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

Contains seafood, dairy, vinegar

Fourth

Duck breast, macadamia purée, chard, pomegranate jus

Gluten free, Dairy free, Garlic free, Onion free

Contains nuts

Fifth

Eye fillet, black garlic, turnips, bay leaf & red wine jus (Served Medium Rare)

Gluten Free (alterations can be made to suit most dietary needs)

Contains dairy, onion, garlic, alcohol

Spuds, garlic, rosemary 10

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

Contains garlic, dairy (butter)

Garden salad, grapefruit dressing, smoked almond 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

Passionfruit marshmallow, kafir lime ice-cream

Gluten free, Nut free

Contains dairy, egg, gelatin

Seventh

Cream cheese flan, apple toffee, bay leaf soil, compressed apple,
cardamon ice-cream

Gluten free, Nut free

Contains dairy, egg, gelatine

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*