



RESTAURANT

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

House-baked ricotta whey sourdough, house-made cultured butter

First

Salad of witlof, nashi pear, Wedgetail Farm goats curd, pickled green beans, hazelnut, bee pollen
Gluten free, Onion free, Nut free if altered, Dairy free if altered (VEGAN OPTION AVAILABLE)
Contains garlic, dairy, nuts, traces of vinegar

Second

Cured ocean trout, grapefruit, watermelon radish, trout roe, green chilli, white soy, avocado cream
Dairy free, Garlic free, Onion free, Nut free, Gluten free if altered
Contains gluten, seafood, soy

Third

Ricotta gnocchi, charred sweetcorn, lions mane mushroom, toasted corn butter, fried rosemary
Garlic free, Nut free, Onion free (VEGAN OPTION AVAILABLE)
Contains Gluten, dairy, mushroom

Fourth

Glazed duck breast, beetroot, burnt lavender honey, mizuna, preserved elderberry, mountain pepper
Gluten free, Dairy free, Garlic free, Onion free, Nut Free
Contains soy

Fifth

Hopkins River eye fillet, caramelized cauliflower, anchovy bagna cauda, fioretto, 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

Chocolate marquise, tonka bean ice cream, honeycomb, caramelized fig, cocoa nib tuile
Gluten free, Nut free
Contains dairy, egg

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.**