



RESTAURANT

### Plant-based tasting menu

Wine match from 78

House-baked sourdough, olive oil

#### First

Salad of chicories, pickled green bean, cashew cream, white balsamic

**Vegan, Nut free if altered**

**Contains vinegar**

#### Second

Beetroot, sesame cream, plum, finger lime, amaranth

**Vegan, Gluten free, Nut free, Onion free, Garlic free**

#### Third

Charred sweetcorn, lion's mane mushroom, black garlic oil, fried leek

**Vegan, Gluten free, Onion free, Nut free, Garlic Free if altered**

**Contains garlic, seeds**

#### Fourth

Broccoli, burnt apple purée, kale, fermented brussels sprout, yellow mustard

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

**Contains traces of onion, traces of garlic (trace of onion & garlic in purée)**

#### Fifth

Coal roasted pumpkin, yellow peach amba, toasted macadamia, persimmon, Vietnamese mint

**Vegan, Gluten free, Nut free if altered, Garlic free if altered, Onion free if altered**

**Contains garlic, onion, nuts, traces of vinegar**

Spuds, garlic and rosemary 11

**Vegetarian, Gluten free, Onion free, Dairy free / Vegan if altered**

**Contains garlic, dairy (butter)**

Farm leaves, bay leaf vinaigrette 12

**Vegan, Gluten free, Onion free, Garlic 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 mousse, rhubarb, granola, coconut

**Vegan, Gluten free**

**Contains pumpkin seeds, chickpea**

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*

AMEX card payments will incur a 2.5% 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:**

**Mt Franklin Organics, Mt Franklin VIC;  
Tonna's Fruit and Vegetables, Daylesford VIC;  
Long Paddock Cheese, Castlemaine VIC; Sher Wagyu Beef, Ballan VIC;  
River Bend blueberries, Glenlyon VIC; Loganberry Farm, Korweinguboorra VIC,  
Springmount Fine Foods, Springmount VIC;  
And various small producers within our region.**