



RESTAURANT

**WINTER / SPRING MENU**

3 course choice menu \$70pp

(Select from First, Second, Third OR two from First, one from Second)

**To start**

|  |       |
|--|-------|
| Baked almonds, Murray River salt, honey, chili   | 4.50  |
| Mediterranean-style marinated olives             | 4.50  |
| Duck liver parfait, Pedro Ximenez jelly, brioche | 12.50 |

**First**

|  |  |
|--|--|
| Bomba rice, Clarence River prawn, hazelnut romesco, prawn essence  |  |
| Sautéed mushrooms, 63°C free range egg, smoked-potato foam, purple potato crisp, Gran Reserva jamón (or without jamón) |  |
| Grilled octopus, confit potatoes, squid ink aioli, edamame, paprika oil  |  |
| Prosciutto-wrapped game and pistachio terrine, sourdough, quince, herb salad   |  |

**Second**

|   |  |
|---|--|
| John Dory fillet, wilted baby gem lettuce, clams, caper dressing  |  |
| Slow-cooked (48 hours) Hopkins River Beef oyster blade, honey and caraway glazed carrots, Jerusalem artichoke, red wine jus |  |
| Mount Beckworth free-range suckling pig, smoked apple, charred onions, Tuscan kale, pork jus                                |  |
| Butternut pumpkin, panko-crumbed Meredith goats cheese, silver beet, chestnut and lovage pesto                              |  |

**Accompaniments from the garden**

|  |   |
|--|---|
| Roast potatoes, garlic, rosemary                                       | 9 |
| Seasonal salad leaves, fennel, orange, olives, sherry vinegar dressing | 9 |

*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*



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**Third**

Warm chocolate cake, peanuts and popcorn, popcorn ice-cream

Sablé Breton, passion fruit curd, BBQ pineapple, pink pepper corn meringue

Affogato: Vanilla bean ice-cream, espresso, Frangelico, vanilla and hazelnut biscuits

Sault's selection of cheese with condiments and breads

**Dessert wines & after dinner**

|  |            |
|--|------------|
| Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain  | 15/82.50   |
| De Bortoli 'Noble One' 60ml / 375ml, NSW           | 11/56.00   |
| Patrizi Moscato D'Asti, DOCG - Piedmont, Italy     | 9.50/39.00 |
| Port, Muscat, 60ml                                 | 10.50      |
| Rutherglen Tokay 60ml                              | 11.50      |
| Pedro Ximénez 60ml                                 | 12.50      |
| 12 year aged Tawny Port 60ml                       | 12.50      |
| Penfolds Grandfather Port 60ml                     | 18.00      |
| Courvoisier Cognac 45ml                            | 16.00      |
| Hennessy Cognac 45ml                               | 16.00      |
| Amaretto, Armagnac, Baileys, Cointreau, Frangelico |            |
| 30ml   | 9.50       |
| 45ml   | 12.50      |

**Tea & Coffee**

Sault uses UTZ certified sustainable coffee beans, served with a sweet treat.

|   |      |
|---|------|
| Espresso  | 3.70 |
| Latte, Flat White, Cappuccino, Long Black, or Macchiato<br>(50c extra for soy milk)           | 4.20 |
| Iced Coffee / Iced Chocolate  | 6.70 |
| Hot Chocolate   | 5.00 |
| Tea - English breakfast, Earl Grey  | 4.20 |
| Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile,<br>Lavender and Daintree, or Green | 4.50 |



## RESTAURANT

### Glossary

**Avruga:** is a product made from herring and other products. It is marketed as a caviar substitute. Unlike caviar, it does not contain fish roe.

**Bomba rice:** is the rice used for paella and has a higher absorption quality.

**Brioche:** is a pastry of French origin that is akin to highly enriched bread. The high egg and butter content gives it a rich and tender crumb.

**Edamame bean:** is a preparation of immature soybeans in the pod. The pods are boiled or steamed and often served with salt.

**Jamón serrano:** "Serrano ham", literally "ham from the sierra, or mountains", is a type of jamón (dry-cured Spanish ham), which is generally served in thin slices, or occasionally diced. The majority of serrano hams are made from the landrace breed of white pig.

**Lovage:** is a herb that has a dark green leaf with the look and smell of celery and yellow flowers that bloom in June / July. The lovage plant was cultivated in medieval times for culinary and medicinal purposes.

**Romesco:** Catalanian (Spanish) thick sauce made with roasted almonds, hazelnuts, tomato, garlic, capsicum, olive oil and vinegar.

**Sablé Breton:** is a French shortbread-like cookie. It hails from the Brittany region. It is known for its rich flavour and its crumbly texture

Some of our wonderful suppliers include:

Hopkins River Beef, Dunkeld VIC; Meats on Brooke, Inglewood VIC; Sher Wagyu, Ballan VIC;  
Mt Franklin Organics, Mt Franklin VIC; Central Highlands Herbs, Linton VIC;  
Mt.Beckworth Free-Range, Warbra VIC; Tonna's Fruit and Vegetables, Daylesford VIC;  
Country style smallgoods, Ballarat VIC; Mikelham Free-Range, Gisborne VIC;  
Clamms Seafood, Yarraville, VIC; Camilo Olives, Teesdale VIC; Maffra Cheese, Tinamba VIC;  
Meredith Goat Cheese, Meredith VIC; Red Hill Cheese co, VIC.