



RESTAURANT

Winter Menu

3 course choice menu \$80pp

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

To start

Smoked almonds	4.50
Marinated Camilo olives	4.50
Beef carpaccio, garden radish, Reggiano cheese, horseradish	12.50

First

Cedarwood grilled market fish, spanner crab mousse, Jerusalem artichoke, finger lime, wild rice

Heirloom beetroots, Holy Goat piccolo cheese, basil, Pedro Ximénez glaze

Scallops, squid ink, avruga caviar, chili

Quail breast, pancetta-wrapped quail leg, sprouts, black barley, quail egg, pickled walnut, quince aioli

Second

Confit ocean trout, zucchini flower stuffed with Clarence River prawn, trout roe, fennel, grapefruit pearls, prawn mayonnaise

Hopkins River beef eye fillet (served medium rare), baby onions, peat whiskey mustard, Jerusalem artichoke, watercress, beef jus

Tuki lamb loin, blackened eggplant, leek, ewes' milk yoghurt, pomegranate, sumac

Black barley, mushrooms, vine leaves, smoked almonds

Accompaniments from the garden

Local farm potatoes, garlic and rosemary	9
Sault garden salad, radish, sherry dressing	9

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:

Hopkins River Beef, Dunkeld VIC; Meats on Brooke, Inglewood VIC; Daylesford Meat Co., Daylesford, VIC;
Mt Franklin Organics, Mt Franklin 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; Tuki lamb, Tuki trout farm, Smeaton, VIC; Camilo Olives, Teesdale VIC; Maffra Cheese, Tinamba VIC; Meredith Goat Cheese, Meredith VIC; Holy Goat cheese, VIC.



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Third

Butter milk bavarois, citrus, katafi, Des O'Tooles honey

Fromage d'Affinois, caramelised onion and bee pollen ice-cream, Waldorf garnish

'The truffle'; Chocolate soil, chestnut, hazelnut, truffled honey, quince

Rose, rhubarb, vanilla and cream

Cheese plate

(Supplement 24.50)

Selection of 3 artisan Australian cheese with apple, pickled walnut, quince and lavosh

Dessert wines & after dinner

Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain	16/82.50
De Bortoli 'Noble One' 60ml / 375ml, NSW	14/60
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	11/42
Port, Muscat, 60ml	10.50
Rutherglen Tokay 60ml	11.50
Pedro Ximénez sherry 60ml	14
12 year aged Tawny Port 60ml	12.50
Penfolds Grandfather Port 60ml	18.00
Courvoisier Cognac 45ml	16
Hennessy Cognac 45ml	16
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	4.00
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk)	4.50
Iced Coffee / Iced Chocolate	6.70
Hot Chocolate	5.00
Tea - English breakfast, Earl Grey	4.20
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	4.50

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