



RESTAURANT

Winter Menu

(Dietary information)

3 course choice menu \$80pp

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

To start

Smoked almonds Dairy free, Gluten free, Vegan Contains nuts	4.50
Marinated Camilo olives Dairy free, Gluten free, Vegan Contains garlic, chili	4.50
Beef carpaccio, garden radish, Reggiano cheese, horseradish Dairy free, Gluten free, Nut free Contains egg, garlic, onion, beef, dairy, traces of alcohol	12.50

First

Cedarwood grilled market fish, spanner crab mousse, Jerusalem artichoke, finger lime, wild rice Gluten free, Dairy free, Nut free Contains crustacean, fish, egg, garlic	
Heirloom beetroots, Holy Goat piccolo cheese, basil, Pedro Ximénez glaze Vegetarian, Gluten free, Dairy free if altered Contains dairy, traces of alcohol	
Scallops, squid ink, avruga caviar, chili Gluten free, Garlic free, Onion free, Nut free, Dairy free if altered, Contains shellfish, egg, chili (can be altered), vinegar, traces of dairy	
Quail breast, pancetta-wrapped quail leg, sprouts, black barley, quail egg, pickled walnut, quince aioli Dairy free Contains pork, gluten, egg, nuts, onion, garlic, traces of alcohol	

Second

Confit ocean trout, zucchini flower stuffed with Clarence River prawn, trout roe, fennel, grapefruit pearls, prawn mayonnaise Gluten free, Dairy free, Nut free Contains seafood, shellfish/crustaceans, garlic, onion, egg	
Hopkins River eye fillet (served medium rare), baby onions, peat whiskey mustard, Jerusalem artichoke, watercress, beef jus Gluten free, Egg free, Nut free, Dairy free Traces of garlic, onion, traces of alcohol	
Tuki lamb loin, blackened eggplant, leek, ewes' milk yoghurt, pomegranate, sumac Gluten free, Dairy free if altered Contains traces of onion, garlic, dairy(lactose), traces of alcohol	
Black barley, mushrooms, vine leaves, smoked almonds Vegetarian Contains dairy, gluten, garlic, onion, nuts	



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Accompaniments from the garden

- Local farm potatoes, garlic and rosemary 9
Vegetarian, gluten free, onion free, Dairy free if altered
Contains garlic, dairy (butter)
- Sault garden salad, radish, sherry dressing 9
Vegan, gluten free, dairy free
Contains vinegar, garlic, traces of alcohol

Third

- Butter milk bavarois, citrus, katafi, Des O'Tooles honey
Contains gluten, dairy, mastic gum, egg, traces of alcohol
- Fromage d'Affinois, caramelised onion and bee pollen ice-cream, Waldorf garnish
Nut free altered
Contains gluten, egg, walnuts, dairy, traces of alcohol
- 'The truffle'; Chocolate soil, chestnut, hazelnut, truffled honey, quince
Contains gluten, nuts, dairy, egg, honey
- Rose, rhubarb, vanilla and cream
Nut free, Gluten free if altered, egg free if altered
Contains gluten, dairy, egg, gelatin

Cheese plate

(Supplement 24.50)

- Selection of 3 artisan Australian cheese with apple, pickled walnut, quince and lavosh
Gluten free if altered, nut free if altered
Contains dairy, walnuts (pickled), gluten (lavosh)

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.

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*