



RESTAURANT

Winter Menu (Dietary information)

3 course choice menu \$85pp

(Select one from First / Second, one from Third and Fourth
OR two from First / Second and one from Third)

4 course choice menu \$100pp

(Select one from each course)

First

Eye fillet beef tartare, wagyu fat, egg yolk, potato crisp

Dairy free, Gluten free, Nut free

Contains egg, garlic

Cured kingfish, spicy tomato dressing, pomegranate, kingfish pancetta

Gluten free, Nut free, Dairy free

Contains seafood, garlic, onion, traces of alcohol

Mushroom parfait, mushrooms, linseed, vine leaves

Gluten free, Nut free

Contains dairy(butter), garlic, onion, traces of alcohol

Second

Scallops, polenta, beurre blanc, green tomato, radish, nasturtium berry, candied chili

Gluten free, Nut free

Contains dairy, vinegar, traces of alcohol, traces of garlic, traces of onion, chili

Jerusalem artichoke, Holy Goat piccolo cheese, truffle

Gluten free, Nut free

Contains lactose, onion, garlic

Lavender-cured duck breast, heart, plum ketchup, wild rice

Gluten free, Onion free, Nut free

Contains dairy (can be altered DF), garlic, vinegar

Third

Market fish, squid ink, fennel, avruga caviar

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

Contains seafood, crustaceans, dairy

Tuki Farm lamb loin, brik-wrapped lamb shoulder, pine nuts, blackened zucchini, pomegranate, ratatouille, sumac

Gluten free if altered

Contains Gluten, onion, garlic, dairy, pine nuts, currant, traces of alcohol

Green Hills Natural Beef eye fillet (served medium rare), onions, black garlic butter, peat whiskey mustard, red wine jus

Gluten free, Egg free, Nut free, Dairy free if altered

Traces of garlic, onion, dairy, traces of alcohol

Pumpkin, chickpea, feta, sage, egg yolk, wheat-pressed herb and petals

Vegetarian, Nut free, Gluten free if altered

Contains dairy, gluten, garlic, onion, egg, pumpkin seeds



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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 9
 Vegan, gluten free, dairy free
 Contains vinegar, garlic, traces of alcohol
- Sault garden vegetables 10
 Vegetarian, gluten free, garlic free, dairy free if altered
 May contain dairy, egg, onion

Fourth

- Plum, orange blossom custard, black sesame, prune and honey sponge
 Nut free
 Contains gluten, dairy, egg, alcohol
- Fromage d’Affinois, caramelised onion and bee pollen ice-cream, Waldorf garnish
 Nut free altered
 Contains egg, walnuts, dairy, traces of alcohol
- Chocolate, quince, lemon
 Nut free, Gluten free
 Contains dairy, egg
- Fig and port cheesecake, pink peppercorn shortbread, fig leaf ice-cream
 Nut free, Gluten free if altered
 Contains gluten, dairy, gelatin, alcohol
- Holy Goat ‘Nectar’ (goat milk cheese), Berry’s Creek Riverine blue
 (Water buffalo cheese), 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