

Winter 2017

Sault's 7 course tasting menu \$95pp
(Please allow at least 2 hours to enjoy this menu)

Sault's Chef selection 5 course tasting Menu \$80pp

First

Squid ink tapioca cracker, cured salmon, crème fraiche,
pickled cucumber, avruga

Suggested wine(100ml) - Macedon Ridge sparkling brut NV 10

Second

Sautéed mushrooms, 63°C free-range egg, smoked-potato foam,
Gran Reserva jamon, purple potato crisp

Suggested wine(75ml) - Castro Martin, Albariño '14, Rias Baixas 10

Third

Salt-baked organic beetroot, spice-cured kangaroo loin,
sorrel, pepper

Suggested wine(75ml) - Teusner 'Salsa' Rose '15 - Barossa 9

Fourth

Clarence River prawn, bomba rice, hazelnut romesco,
prawn essence

Suggested wine(75ml) - Solar Viejo,
Tempranillo Crianza '12, Laguardia, Rioja 9

Fifth

Slow-cooked (48 hours) Hopkins River Beef oyster blade,
honey and caraway glazed carrots,
Jerusalem artichoke, red wine jus

Suggested wine(75ml) - Best's Cabernet Sauvignon '14, Great Western 10

(Please inform wait staff if you wish to order
additional sides with this course)

Sixth

Greek yoghurt jelly, ginger bread crumbs, poached rhubarb

Seventh

Warm chocolate cake, peanuts and popcorn,
popcorn ice cream

Suggested wine(60ml) - Telmo Rodriguez, 'MR' Moscatel '10,
D.O. Malaga & D.O. Sierras de Malaga 14
Or (60ml) - Pedro Ximénez sherry 12.50

Cheese course \$12pp supplement

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.

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.

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

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.

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.