

## Winter 2018

### 7 course tasting menu \$110pp

(Please allow a minimum of 2 hours to enjoy this menu)

Sault's Chef selection 5 course tasting Menu \$95pp

#### First

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

**Suggested wine** (100ml) - Macedon Ridge sparkling brut NV, VIC **11**

#### Second

Ocean trout ceviche, prawn aioli, grapefruit pearls, trout roe

**Suggested wine** (75ml) - Castro Martin, Albariño '16,  
Rias Baixas, Spain **11**

#### Third

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

**Suggested wine** (75ml) - Leeuwin Estate 'Prelude' Chardonnay '16,  
Margaret River, WA **11**

#### Fourth

Lavender-smoked duck breast, quince aioli,  
pickled walnut, grapes, bitter leaves

**Suggested wine** (75ml) - Tomboy Hill 'Rebellion'  
Pinot Noir '16, Ballarat **11**

#### Fifth

48 day house-aged beef sirloin (served medium rare),  
peat whiskey mustard, baby onions, watercress

**Suggested wine** (75ml) - Best's Cabernet Sauvignon '15,  
Great Western, VIC **10**

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

#### Sixth

Granny Smith apple sorbet, poached rhubarb

#### Seventh

Chocolate, white rum ganache, chocolate coffee crumb,  
poached pear

**Suggested wine** (60ml) - Telmo Rodriguez, 'MR' Moscatel '13, Spain **16**  
Or (60ml) - Pedro Ximénez sherry, Spain **14**

**Optional Cheese course 12.50**

Most of the herbs we use are sourced from our own gardens, as are many garden 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*