



RESTAURANT

**Winter 2018**

**Sault's tasting Menu (Dietary information)**

7 course \$110pp

(Please allow at least 2 hours to enjoy this menu)

Sault's Chef selection 5 course \$95pp

**First**

Heirloom beetroot, Holy Goat piccolo cheese, basil, Pedro Ximénez glaze  
Contains Lactose, traces of alcohol

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

**Second**

Ocean trout ceviche, prawn aioli, grapefruit pearls, trout roe  
Dairy free, Gluten free, Nut free  
Contains Seafood (incl. shellfish), raw egg, onion, garlic

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

**Third**

Cedarwood grilled market fish, spanner crab mousse, Jerusalem artichoke,  
finger lime, wild rice  
Gluten free, Dairy free, Nut free  
Contains crustacean, fish, egg, garlic

**Suggested wine** (75ml) - Leeuwin Estate 'Prelude' Chardonnay '15, Margaret River **11**

**Fourth**

Lavender-smoked duck breast, quince aioli, pickled walnut, grapes, bitter leaves  
Gluten free, Dairy free if altered  
Contains gluten, dairy, vinegar, nuts, raw egg

**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  
Gluten free, Egg free, Dairy free, Nut free  
Contains onion, traces of garlic, traces of alcohol

**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**

Granny Smith apple sorbet, poached rhubarb  
Dairy free, gluten free, nut free, vegan

**Seventh**

Chocolate, white rum ganache, chocolate coffee crumb, poached pear  
Gluten free if altered, nut free if altered  
Contains almonds, dairy, gluten, traces of alcohol

**Suggested wine** (60ml) - Telmo Rodriguez, 'MR' Moscatel '13,  
D.O. Malaga & D.O. Sierras de Malaga **16**  
Or (60ml) - Pedro Ximénez sherry **14**

**Optional Cheese course**

\$12.50pp supplement

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*