

## Winter 2018

### Vegetarian tasting Menu \$95pp

Please allow a minimum of 2 hours to enjoy this menu.

#### First

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

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

#### Second

Tortellini of leek and ricotta, herb beurre blanc, black olive

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

#### Third

Blackened eggplant, ewes' milk yoghurt, wild rice,  
pomegranate, Des O'Tooles honey, sumac

**Suggested wine** (75ml) - Tar & Roses Pinot Grigio '17, Central Vic **10**

#### Fourth

Jerusalem artichoke veloute, mustard seed oil

**Suggested wine** (75ml) - Solar Viejo, Tempranillo Crianza '12,  
Laguardia, Rioja **10**

#### Fifth

Black barley, mushrooms, vine leaves, smoked almonds

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

(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,  
D.O. Malaga & D.O. Sierras de Malaga **16**  
Or (60ml) - Pedro Ximénez sherry **14**

#### Optional Cheese course 12.50

Selection of artisan Australian cheeses

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:

Mt Franklin Organics, Mt Franklin VIC;  
Tonna's Fruit and Vegetables, Daylesford VIC; B&B Basil, Bendigo, VIC;  
Central Highlands Herbs, Linton, 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*