



RESTAURANT

Winter 2017

Sault's Vegetarian tasting Menu \$85pp

Please allow at least 2 hours to enjoy this menu.

(Dietary information)

**First**

Tapioca cracker, smoked eggplant, paprika, black garlic  
Nut free, gluten free  
Contains garlic

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

**Second**

Sautéed mushrooms, 63°C free range egg, smoked-potato foam, purple potato crisp  
Gluten free, nut free, garlic and chive free if altered  
Contains dairy, egg, garlic, chives

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

**Third**

Salt-baked organic beetroot, labneh, harissa, liquorice  
Gluten free, nut free, egg free,  
Garlic, dairy and chilli free if altered  
Contains dairy, garlic, chilli

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

**Fourth**

Jerusalem artichoke risotto, truffle oil, artichoke salad  
Gluten free, egg free, nut free  
Contains dairy, onion, garlic

**Suggested wine** (75ml) - Tomboy Hill 'Rebellion' Pinot Noir '15, Ballarat 10

**Fifth**

Pumpkin, panko-crumbed Meredith  
goats cheese, silver beet, chestnut, lovage pesto  
Nut free, Vegetarian, Gluten free if altered  
Contains dairy, gluten, garlic, onion

**Suggested wine** (75ml) - Leeuwin 'Prelude' Chardonnay '15, Margaret River, WA 10

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

**Sixth**

Greek yoghurt jelly, ginger bread crumbs, poached rhubarb  
Nut free, egg free, Gluten free if altered  
Contains dairy, gluten, traces of alcohol

**Seventh**

Warm chocolate cake, peanuts and popcorn,  
popcorn ice cream  
Nut free if altered (peanuts)  
Contains dairy, gluten, egg, nuts (peanuts), traces of alcohol

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

Cheese course \$12pp supplement



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### Glossary

*Harissa: is a North African hot chili pepper paste, the main ingredients of which are roasted red peppers, Baklouti pepper, serrano peppers and other hot chili peppers and spices and herbs such as garlic paste, coriander seed, saffron, rose or caraway as well as some vegetable or olive oil for preservation. It is most closely associated with Tunisia, Libya, Algeria and Morocco.*

*Labneh: is yoghurt that has been strained to remove its whey, resulting in a thicker consistency than unstrained yoghurt, while preserving yoghurt's distinctive, sour taste.*

*Musquée de Provence pumpkin: is an heirloom pumpkin originating from southern France, with a deep orange flesh (at Sault we use a locally grown organic product from Mt. Franklin Organics)*

*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.*