



RESTAURANT

**Winter 2018**

**Sault's Vegetarian tasting Menu \$95pp**

Please allow at least 2 hours to enjoy this menu.

**(Dietary information)**

**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**

Tortellini of leek and ricotta, herb beurre blanc, black olive  
Contains gluten, dairy, egg, garlic, onion

**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  
Gluten free, Dairy free if altered  
Contains dairy

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

**Fourth**

Jerusalem artichoke veloute, mustard seed oil  
Dairy free if altered, Egg free if altered  
Contains dairy, onion, garlic

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

**Fifth**

Black barley, mushrooms, vine leaves, smoked almonds  
Contains dairy, gluten, garlic, onion

**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  
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:

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.