



RESTAURANT

Father's Day, September 4<sup>th</sup> 2016

**To start**

Baked almonds, Murray River salt, dried black olives, chili	3.50
Mediterranean-style marinated Manzanilla olives	3.75
Duck liver parfait, Pedro Ximenez jelly, brioche	11.50
Manchego cheese and roast leek croquettes, hazelnut romesco, wasabi mayonnaise (2 per serve)	8.50

Any 2 Courses below - Guest choice - \$54.00 per person  
Or 3 Courses - Guest choice - \$70.00 per person

**Entrée**

- Soft taco of free-range chicken, corn tortilla, mojo rojo, red bean purée, avocado, tomato and chili relish, coriander (2 per serve)
- Tempura scallop, kohlrabi purée, sobrassada, seaweed powder (2 per serve)
- Basque-style blue swimmer crab, chickpea crisp, potato and saffron aioli
- Sault's Spanish egg: 63°C free-range egg, crispy potato, potato foam, chive hollandaise

**Main**

- Roast corn-fed duck breast, artichoke purée, duck parfait, caramelised onion, saba, artichoke chips
- Mt. Beckworth free-range suckling pig, potato trinxat, pork terrine, apple cider and chamomile jus
- 48-hour braised Hopkins River Beef oyster blade, mushroom, mustard, radish, capers
- Musquée de Provence pumpkin gnocchi, San Simon cheese fondue, curry-citrus purée, salted pumpkin seed praline

Fish of the day

**Sides**

Triple-cooked royal blue potatoes topped with aioli and brava sauce	9
Green beans with chorizo crumbs, spring onions, cashews, poached quail egg	9.50
Seasonal green salad, garden herbs, green vegetables, pistachio, herb dressing	9



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Something sweet

Forest floor; Cannoli of Kennedy and Wilson dark chocolate, chestnut mousse, coffee and rum crème, licorice ice-cream

White chocolate and lemon soft-centred fondant, citrus and mint salad, pistachio ice-cream (please allow 15 mins cooking time)

Passion fruit and white chocolate cheesecake, guava sorbet, passionfruit coulis

Affogato: Vanilla bean ice-cream, espresso, Frangelico, vanilla and hazelnut biscuits

\* All desserts may contain nuts - please advise of any nut allergy when ordering dessert so that we can alter it if possible.

Tea & Coffee

Sault uses UTZ certified sustainable coffee beans

Table with 2 columns: Item name and Price. Items include Espresso (3.70), Latte, Flat White, Cappuccino, Long Black, or Macchiato (4.20), Iced Coffee / Iced Chocolate (6.70), Hot Chocolate (5.00), Tea - English breakfast, Earl Grey (4.20), Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green (4.50).

Dessert wines & after dinner

Table with 2 columns: Wine name and Price. Items include Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain (15/82.50), De Bortoli 'Noble One' 60ml / 375ml, NSW (11/56.00), Patrizi Moscato D'Asti, DOCG - Piedmont, Italy (9.50/39.00).

Table with 2 columns: Wine name and Price. Items include Port, Muscat, 60ml (10.50), Rutherglen Tokay 60ml (11.50), Pedro Ximenez 60ml (12.50), 12 year aged Tawny Port 60ml (12.50), Penfolds Grandfather Port 60ml (18.00), Courvoisier Cognac 45ml (16.00), Hennessy Cognac 45ml (16.00).

Table with 2 columns: Amaretto name and Price. Items include Amaretto, Armagnac, Baileys, Cointreau, Frangelico 30ml (9.50) and 45ml (12.50).

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