

Sault Daylesford

Recently I had the pleasure of heading down to Daylesford for a photo-shoot plus a delicious tasting of the new upcoming winter Sault menu.

The menu by head chef Peter Knibb, is a well rounded and refined menu. The new Sault menu is an experience you won't forget, it is very beautiful, thought out and faultless meal.

Peter Knibb is a chef who has trained in England, worked under Paul Rhodes in the Three Michelin star restaurant Chez Nico, as well as having a few stints as chef on board the luxury yacht "Seaborne Goddess".

He then travelled and worked at the Michelin starred Mallory Court Hotel and worked under Jun Tanaka at The Pearl Restaurant in London, before opening the doors to his own restaurant.

Now his ventures have brought him to Sault.

Some of the dishes include;

Prosciutto-wrapped game served with pistachio terrine, sourdough, quince and herb salad.

Dory with leek and truffle and chive burre blanc.

Pheasant with potato puree, Saults own chard and black truffle.

Organic musque de provence, pumpkin, with panco crumbed Meredith goats cheese.

House made ice cream, liquorice, berry and popcorn.

lavender macarons with passionfruit.

All of these dishes were exceptional. As a whole the experience is great. I kept trying anticipate how good the next dish would be and it lived up to my expectation each time.

Noah Esposito