



## **SAULT DINNER Winter 2008**

### **ENTREES**

Tartlet of Tarago blue cheese, caramelised onion, celery leaf salad, walnut vinaigrette	\$15.50
Raviolo of slow-cooked local lamb, parsnip crème, pomegranate, mint and toasted almond salad	\$17.50
Jerusalem artichoke soup, smoked tuki trout salad, crispy artichoke and turmeric oil	\$14.50
Fillet of Skipton smoked eel, apple remoulade, beetroot jelly, house-made lavosh	\$14.50
Terrine of Malmsbury rabbit and Istra bacon, nashi pear chutney, cornichons and toast	\$18.50

### **MAINS**

Mushroom and potato gratin, baby turnips, sautéed mushrooms, red wine and truffle butter sauce	\$25.50
Twice-cooked pork belly, sautéed kale, baby kipfler potato fondants, caramelised apple	\$28.50
Hopkins River eye fillet of beef, sautéed spinach and mushrooms, horseradish crème, red wine jus	\$36.00
Roasted duck breast, pithivier of duck leg, sweet potato puree, pickled red cabbage, orange jus	\$34.00
Sault's fresh market fish of the day	\$MP

### **SIDES**

Cress, radicchio and witlof salad, Shaw River buffalo mozzarella, sherry vinaigrette	\$9.50
Roasted potatoes with garlic shoots and lemon	\$7.50
Braised brussel sprouts and cabbage, Istra ham, toasted sesame seeds	\$8.50

*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*