

## **SAULT LUNCH Winter 2008**

### **BRUNCH until 1pm**

Free range eggs, scrambled or fried, Istra bacon,  
vine-ripened roasted cherry tomatoes, toasted sourdough \$15.00

House-baked banana bread, grilled banana,  
maple syrup and coconut cream \$12.50

Sautéed locally-picked field mushrooms, Meredith fetta,  
wholemeal toast and garden herbs \$13.50

### **STARTERS**

Tasting plate of regional produce (serves 2-4 people) \$29.00

Toasted Turkish bread, Kyneton extra virgin olive oil and za'artar \$7.50

### **ENTREES**

Soup of the day, your waiter will advise you

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

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

Wagyu bolognese, house-rolled fettuccini,  
fresh herbs & parmigiano reggiano \$18.50/\$23.50

*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*



## **MAINS**

Mushroom and potato gratin, baby turnips, sautéed mushrooms, red wine and truffle butter sauce	\$25.50
250g Hopkins River Beef porterhouse, sautéed kipfler potatoes and spinach, celeriac and horseradish remoulade, fresh lemon	\$34.00
Local goat braised in tomatoes and aromatic spices, cous cous, coriander and red onion salad, yoghurt and harissa	\$27.50
Lamb and rosemary 'pie', potato puree, tomato chutney, fetta and cabbage salad	\$19.50
Parmesan and herb-crusted chicken breast, braised baby cos and peas, mashed potato, roast chicken jus	\$25.50
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

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