



RESTAURANT

MIDWEEK DINNER MENU (with complimentary glass of house wine)

2 course choice menu \$80pp

3 course choice menu \$105pp

(Select one from First or Second, one from Third and Fourth
OR one each from First, Second and Third)

4 course choice menu \$125pp (Select one from each course)

Bread; House-baked ricotta whey sourdough,
made with bio-dynamic stone-ground flour

House-made cultured butter

First

Farm crudité: fermented & pickled vegetables, whipped ricotta, bay leaf

Beef tartare, Long Paddock 'Banksia' cheese, radish, preserved lime, egg yolk

Scallops, daikon, burnt onion, horseradish, grapefruit, fennel

Second

Octopus, fermented tomato, rose harissa, caper, kohlrabi, sorrel, tomato oil

Agnolotti, sweetcorn, stracciatella, toasted corn butter, winter savoury, pepita

Lamb ribs, carrot molasses, dandelion, whipped goats cheese, nigella seed

Third

Market fish, cauliflower, Cime di Rapa, preserved lemon, fennel pollen

Duck breast, heirloom pumpkin, persimmon, coriander seed, mizuna, duck jus

Slow-cooked beef cheek, pine mushroom, silverbeet, yellow mustard, rosemary, chickpea miso

Sugarloaf cabbage, parsley, toasted sunflower seed, black garlic, barley, apple

9+ Sher Wagyu beef, Jerusalem artichoke, tropea onion, horseradish, fermented mushroom,
beef fat jus (served Medium Rare) +\$10pp surcharge

Sides

Spuds, garlic and rosemary 11

Garden salad, basil dressing 12

Fourth

Toasted rice panna cotta, cashew cake, mandarin granita, sesame tuille

Chocolate marquise, sourdough miso caramel, caramelised cream ice-cream, puffed buckwheat

Marigold ice-cream, poached rhubarb, honey mousse, meringue, hazelnut

Long Paddock Cheese, 'Flannel Flower', caramelized nuts, Estate honeycomb,
quince paste, lavosh

(This is a soft brie style, pasteurised organic cow's milk cheese with thin rind)



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Dessert wines & after dinner

De Bortoli 'Noble One' 60ml/375ml, NSW	18/70
Telmo Rodriguez 'MR' Moscatel 60ml/500ml, Spain	20/90
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	15/50
Henschke Noble Rot Semillon 60ml/375ml, SA	19/80

Port, Muscat, 60ml	14
Rutherglen Tokay 60ml	15
Pedro Ximénez sherry 60ml	14
12-year aged Tawny Port 60ml	16
Penfolds Grandfather Port 60ml	24

Courvoisier Cognac 45ml	19
Hennessy Cognac 45ml	19
Armagnac 45ml	21

Amaretto, Baileys, Cointreau, Frangelico	
30ml	12
45ml	16

Tea & Coffee

Espresso (short black)	4.50
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk / oat milk)	5.00
Iced Coffee / Iced Chocolate	7.50
Hot Chocolate	6.00
Tea - English breakfast, Earl Grey	5.00
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	5.00

Visa/Mastercard payments incur a 1.5% fee

AMEX card payments will incur a 2.5% fee

If you wish to pay cash please advise staff and surcharge will be removed

Please inform us if you have particular dietary requirements or allergies, our chef's will design an alternative option to suit your needs. We are unable to guarantee against the possibility of cross-contamination.

Please note, it is not possible to split table orders between the tasting menu and the alternative menu options.

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

Most of the herbs we use are sourced from our own gardens, as are many vegetables and fruits as they become seasonally available. However we do have some wonderful suppliers that help us create our menus, including:

- Daylesford Meat Co., Daylesford, VIC; Mt Franklin Organics, Mt Franklin VIC;
- Tonna's Fruit and Vegetables, Daylesford VIC; Clamms Seafood, Yarraville VIC;
- Long Paddock Cheese, Castlemaine VIC; Sher Wagyu Beef, Ballan VIC;
- River Bend blueberries, Glenlyon VIC; Istra Smallgoods, Musk, VIC, Loganberry Farm, Korweinguboora VIC, Springmount Fine Foods, Springmount VIC;
- And various small producers within our region.