



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

Witlof, nashi pear, fioretto, cashew praline, whipped ricotta, bay leaf

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

Raw scallops, daikon, yuzu, chickweed, grapefruit, local olive oil

Second

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

Agnolotti, sweetcorn, stracciatella, toasted corn butter, saltbush, pepita

Lamb ribs, carrot molasses, Hungarian wax pepper, goats cheese, hemp seed

Third

Market fish, cauliflower, broad bean leaf, preserved lemon, fennel pollen, trout roe

Confit pork belly, fermented fennel cream, golden enoki, cumquat, silverbeet

Duck breast, heirloom pumpkin, preserved apricot, coriander seed, spigarrillo, duck jus

Coal-roasted broccoli, green olive, toasted sunflower seed, burnt apple, barley

9+ Sher Wagyu beef, caramelised onion soubise, horseradish, fermented mushroom,
beef fat jus (served Medium Rare) *+\$10pp surcharge*

Sides

Spuds, garlic and rosemary 11

Garden salad, basil dressing 12

Fourth

Mandarin curd, kataifi, yoghurt sorbet, toasted rice, white chocolate, calendula

Chocolate marquise, caramelised cream ice-cream, buckwheat, pear, wattle seed caramel

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

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

(This is a semi-soft style, pasteurised organic cow's milk cheese with a spruce-bark wrap)



RESTAURANT

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, Korweinguboorra VIC,
Springmount Fine Foods, Springmount VIC;
And various small producers within our region.