



RESTAURANT

3 course choice menu \$127pp

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

4 course choice menu \$147pp

(Select one from each course)

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

House-made cultured butter

First

Salad of heirloom tomatoes, strawberry, tropea onion, goats curd, bee pollen, marigold

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

Cured ocean trout, watermelon radish, grapefruit, lemon balm, cucumber, avocado

Second

Southern calamari, baby fennel, fermented green tomato, sesame, finger lime, sorrel

Agnolotti, sweetcorn, stracciatella, lions mane mushroom, toasted corn butter, sage

Lamb ribs, carrot molasses, Hungarian wax pepper, coriander, anchovy, toasted hemp seed

Third

Market fish, grilled brassicas, Meyer lemon purée, oyster foam, Yarra Valley salmon roe

Coal-roasted zucchini, green olive, burnt apple, toasted sunflower seed, mint oil

Confit pork belly, butternut pumpkin, yellow peach, macadamia, Vietnamese mint

Glazed duck breast, baby beetroot, caraway, amaranth, boysenberry, duck jus

9+ Sher Wagyu rump, caramelised cauliflower, horseradish, golden enoki mushroom,
beef fat jus (served Medium Rare) +\$10pp surcharge

Sides

Spuds, garlic and rosemary 11

Garden leaves, bay leaf vinaigrette 12

Fourth

Mandarin granita, yoghurt sorbet, mandarin curd, toasted rice, white chocolate

Chocolate marquise, blackened artichoke ice-cream, honeycomb, caramelised fig

Rose ice-cream, poached rhubarb, hazelnut, fried brik pastry, elderflower

Long Paddock Cheese, 'Driftwood', caramelized nuts, pear paste, lavosh

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



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Dessert wines & after dinner

Table listing various wines and spirits with prices. Items include De Bortoli 'Noble One', Telmo Rodriguez 'MR' Moscatel, Patrizi Moscato D'Asti, Henschke Noble Rot Semillon, Port, Muscat, Rutherglen Tokay, Pedro Ximenez sherry, Courvoisier Cognac, Hennessy Cognac, Amaretto, Baileys, Cointreau, Frangelico.

Tea & Coffee

Table listing various coffee and tea options with prices. Items include Espresso (short black), Latte, Flat White, Cappuccino, Long Black, Iced Coffee, Hot Chocolate, and various tea blends.

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:

- List of suppliers: Daylesford Meat Co., Mt Franklin Organics, Tonna's Fruit and Vegetables, Clamms Seafood, Long Paddock Cheese, Sher Wagyu Beef, River Bend blueberries, Istra Smallgoods, Springmount Fine Foods, and various small producers within our region.