



R E S T A U R A N T

AUTUMN MENU 2014

TAPAS and STARTERS

Marinated Camilo olives, fried salted almonds	5.50
Sher wagyu beef croquettes, aioli, piquillo peppers (2 per serve)	7.50
Gourmet Spanish sardines, sourdough toast, tomato, herbs, mayonnaise	9.50
Musquée de Provence pumpkin and ginger custard, Meredith goats curd, curried puffed wild rice	7.50
Grilled scallops, sambal confit chicken wings, Jerusalem artichoke purée, Jerusalem artichoke crisps	14.00
Santiago's Spanish potato omelette - 63°C free-range egg, crispy potatoes, potato foam, chive hollandaise, truffle oil	11.50
Citrus and vodka-cured salmon, watercress, poached quail egg, shaved gherkins, horseradish cream, salmon roe	15.50
Charcuterie plate; Jamon serrano (12 month reserve), capocollo, lomo, Istra salami, pan con tomate (shared plate for 2)	22.50
Sault's fish and chips: Beer-battered barramundi, mussels and prawns, potato, lime mayonnaise, pesto emulsion, samphire	16.50
Caramel-smoked duck breast with sweet spices, duck liver truffle parfait, mushroom purée, mushroom crumble	15.50
Grilled octopus, confit potato, black garlic aioli, smoked paprika, olive oil	17.50
San Simon - a smoked cow's milk cheese, house-made quince paste, fruit loaf and lavosh (50gm)	10.50
Manchego - ewe's milk cheese, house-made plum jam, fruit loaf and lavosh (50gm)	11.50

*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
AMEX card payments will incur a 2.5% surcharge*



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MAINS

Crispy-skin free-range suckling pig, steamed Chinese cabbage, pickled cucumber, shallots, plum sauce	39.50
Fish of the day, squid ink crust, paella and seafood Lebanese cous cous, riesling froth	38.50
Quail ballotine, risotto of wild mushroom, jamon serrano, truffled jus	37.50
Venison, celeriac purée, beetroot, blueberries, liquorice sticks (cooked no more than medium rare)	38.50
Hopkins River eye fillet, smoked mashed potatoes, grilled leek, seasonal vegetables, thyme volcanic-salt, red wine jus	40.00
Tortellini of roasted vegetables, hazelnut Romesco, Manchego cheese sauce	35.00

SIDES

Leaf salad, shaved fennel, orange, olives, pomegranate, herb and sherry vinegar dressing	9.50
Triple cooked royal blue potatoes, brava sauce, aioli	9.50
Roasted Brussels sprouts, chorizo, Spanish onion, toasted almonds	10.50

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DESSERTS

Single origin organic chocolate and coconut soft-centred fondant, banana and salted caramel sauce, banana ice cream (please allow 15 mins cooking time)	17.50
Pear and almond tart, dulce de leche, honeycomb, pear and burnt caramel gelato	17.00
Pumpkin cheesecake, carrot and mandarin sauce, Amaretto-poached persimmon, mandarin sorbet, pumpkin toffee	17.00
Sault's black forest; Sponge cake, chocolate, griottines cherry, kirsch and vanilla mousse, cocoa crumble	17.50
Affogato: Vanilla bean ice cream, espresso, hazelnut biscotti, Frangelico	16.50
Chef's selection of three cheeses, house-made breads, accompaniments	19.50

*** All desserts may contain nuts, please advise of any nut allergy when ordering dessert so that we can alter it if possible.**

TEA & COFFEE

Sault uses UTZ certified sustainable coffee beans

Espresso	3.70
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk)	4.20
Iced Coffee / Iced Chocolate	6.70
Hot Chocolate	5.00
Tea – English breakfast, Earl Grey	4.20
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	4.50

DESSERT WINES & AFTER DINNER

De Bortoli 'Noble One' 60ml / 375ml, NSW	11.00 / 56.00
Patrizi Moscato D'Asti, DOCG – Piedmont, Italy	8.50 / 37.00
Chambers; Port, Muscat, 60ml	9.50
Rutherglen Tokay 60ml	10.50
Pedro Ximenez 60ml	12.50
12 year aged Tawny Port 60ml	11.50
Penfolds Grandfather Port 60ml	18.00
Courvoisier Cognac 45ml	16.00
Hennessy Cognac 45ml	16.00
30ml	9.00
45ml	12.00
Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, Frangelico, Nocello	



R E S T A U R A N T
Glossary

Ballotine: is traditionally a boned thigh part of the chicken, duck or other poultry stuffed with forcemeat and other ingredients. A ballotine is cooked by roasting, braising or poaching. A ballotine is often shaped like a sausage or reformed to look like the leg, often with a cleaned piece of bone left in the end.

Brava sauce: is a dish native to Spain, often served as a tapa in bars with potatoes. The sauce is made of olive oil, tomato, garlic, red pepper, paprika, chili, and vinegar. In some areas, the dish is traditionally served alongside aioli, known as *patatas mixtas*.

Capocollo: or coppa, is a traditional Italian cold cut (*salume*) made from dry-cured whole pork shoulder or neck .

Dulce de leche: (pronounced: [\[ˈdulse ðe ˈletʃe\]](#)); is a confection prepared by slowly heating sweetened milk to create a product that derives its taste from the caramelization of the product, changing flavor and color. Literally translated, it means "candy of milk". It is popular in South America, notably in Paraguay, Peru, Argentina, Chile, Uruguay, Brazil, Colombia, Bolivia and Venezuela.

Escabeche: Traditional method of cooking and preserving meat, fish or vegetables, using a marinade made of vinegar, olive oil, herbs, paprika and peppercorns.

Griottines: are cherries macerated in eau de vie or kirsch, common to Fougerolles (Haute-Saône) in Franche-Comté, eastern France. They can be eaten alone, or used in a number of local dishes both savoury and sweet.

Jamón serrano: "Serrano ham", literally "ham from the sierra, or mountains", is a type of *jamón* (dry-cured Spanish ham), which is generally served in thin slices, or occasionally diced. The majority of serrano hams are made from the landrace breed of white pig.

Kirsch: is a clear, colorless fruit brandy traditionally made from double distillation of morello cherries, a dark-colored cultivar of the sour cherry.

Lomo: is a dry-cured meat made from pork tenderloin.

Pan con tomate: Bread topped with tomato, oil and garlic. A popular and typical Catalan dish.

Persimmon: is the edible fruit of a number of species of trees in the genus *Diospyros*. *Diospyros* is in the family Ebenaceae. The most widely cultivated species is the Asian persimmon, *Diospyros kaki*. In color the ripe fruit of the cultivated strains range from light yellow-orange to dark red-orange depending on the species and variety. The ripe fruit has a high glucose content. The protein content is low, but it has a balanced protein profile. Persimmon fruits have been put to various medicinal and chemical uses.

Piquillo: The piquillo pepper is a variety of chilli traditionally grown in Northern Spain over the town of Lodosa. They are roasted over embers, which gives them a distinct sweet, spicy flavour, more akin to bell peppers than chilli peppers. Piquillo peppers are high in Fibre, and Vitamins C, E, A, and B.

Romesco: Catalanian (Spanish) thick sauce made with roasted almonds, hazelnuts, tomato, garlic, capsicum, olive oil and vinegar.

Samphire: is a name given to a number of distinct edible plants that grow in some coastal areas. Originally "sampire", a corruption of the French "Saint Pierre" (Saint Peter), samphire was named for the patron saint of fishermen because all of the original plants with its name grow in rocky salt-sprayed regions along the sea coast of northern Europe.

Sofrito: is a sauce used as a base in Spanish, Portuguese, and Latin American cooking. Preparations vary, but sofrito typically consists of aromatic ingredients cut into small pieces and sauteed or braised in cooking oil. In Spanish cuisine, sofrito consists of garlic, onion, peppers and tomatoes cooked in olive oil.

Some of our wonderful suppliers include:

Hopkins River Beef, Dunkeld VIC; Meats on Brooke (dry aged meat), Inglewood VIC;
Mt Franklin Organics, Mt Franklin VIC; Central Highlands Herbs, Linton VIC;
Tonna's Fruit and Vegetables, Daylesford VIC; Istra Smallgoods, Musk VIC;
Glenloth Game Farm, Wycheproof VIC; Mt Prospect Produce, Mt Prospect VIC;
Clamms Seafood, Yarraville, VIC; Camilo Olives, Teesdale VIC;
Maffra Cheese, Tinamba VIC; Meredith Goat Cheese, Meredith VIC; Red Hill cheese co, VIC.