



RESTAURANT

AUTUMN MENU

The word *tapas* means 'cover' and comes from the old Spanish tradition of covering drinks in bars and restaurants with a piece of bread or a slice of jamon to stop flies and insects from taking a sip.

Enjoy our tapas items produced by the chefs at Sault, led by our Spanish-born head chef, Santiago Nine-Fernandez.

This menu has been designed in such a way that you can either select a variety of tapas as your dining option or select 3, 4 or more tapas to share followed by something more substantial and perhaps something sweet.

Please advise your waiter of any dietary restrictions.

To start

Baked almonds, Murray River salt, dried olives, chili	3.50
Mediterranean-style marinated Camilo olives	3.50

Tapas from the paddock

Catalan-style confit chicken drumettes and boneless wings, lemon and thyme foam, crunchy potato	14
Pork belly bun: Brioche, pork belly, caramelised onion, seeded mustard, mozzarella	9
Sher wagyu beef sourdough parcels, enoki mushrooms, soy, chives (2 per serve)	12.50
'DIY' pan con tomate: Jamon serrano (12 month reserve), sourdough loaf, tomato, olive oil	13.50
Caramel-smoked duck breast, duck liver parfait, Pedro Ximenez-marinated figs, hazelnut crumble	15.50

Tapas from the sea

Scallops, sofrito, chorizo, bread crumbs, roasted cauliflower purée (2 per serve)	12.50
Basque-style spanner crab crêpe, saffron, seafood bisque	12.50
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil	18
Grilled king prawn, bomba rice, saffron, prawn essence, Romesco	17.50

Tapas from the garden

12 hour-baked heirloom tomatoes, Shaw River buffalo mozzarella, tomato consommé, basil	11.50
Manchego and sundried tomato croquettes, tomato powder, oregano (2 per serve)	8.50
White almond gazpacho, verjuice, grilled avocado, olive oil	12.50
-with mojama (cured tuna) -	15.50
Organic beetroot, house-made goats curd, crushed hazelnuts, sorrel, honey dressing	12.50



R E S T A U R A N T

Something more substantial

Mustard-marinated lamb back strap, kohlrabi purée, basil and mint pesto, herb crumble, tarragon jus	34.50
Roasted free-range corn-fed duck breast, chestnut purée, duck liver parfait, grilled mushroom, Pedro Ximenez jus	35
Hopkins River eye fillet, onion, red capsicum, eggplant, thyme volcanic salt, red wine jus	36.50
Fish of the day, cuttlefish, squid ink, vanilla oil	36
Musquée de Provence pumpkin, pine nuts, sage, blue cheese and buttermilk kuzu gnocchi	32.50

Accompaniments from the garden

Organic beetroot, house-made goats curd, crushed hazelnuts, sorrel, honey dressing	12.50
Triple cooked royal blue potatoes, brava sauce and aioli	9.50
Green salad, cracked olives, shaved fennel, orange, capers, sherry vinaigrette dressing	9.50

Something sweet

Pear tarte Tatin, maple syrup, roasted pear ice cream, salted caramel	15.50
Kennedy and Wilson dark chocolate mousse, liquorice ice cream, black sesame praline, pistachio, cocoa	15.50
Soft-centred Tarta de Santiago, orange blossom cream, blood plum sorbet (please allow 15mins cooking time)	15.50
Selection of three house-made ice creams and sorbets, almond crumble	11.50
Affogato: Vanilla bean ice cream, espresso, Frangelico, vanilla and hazelnut biscuits	16.50
Sault's selection of regional and Spanish sourced cheese with condiments and breads (3 cheeses)	19.50

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

*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*



RESTAURANT

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

Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain	15/82.50
De Bortoli 'Noble One' 60ml / 375ml, NSW	11/56.00
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	9.50/39.00

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	9.50
45ml	12.50

Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, Frangelico,
Nocello



RESTAURANT Glossary

Basque: The Basque country is an autonomous community of northern Spain. *Basque style* crab refers to txangurro (changurro) - the Basque crab, cooked with white wine, brandy, onion, leek, carrots and tomato.

Bomba rice: is the rice used for paella and has a higher absorption quality.

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*.

Brioche: is a pastry of French origin that is akin to highly enriched bread. The high egg and butter content gives it a rich and tender crumb.

Catalan: Catalan cuisine is the cuisine from the principality of Catalonia, Spain. In this instance, the chicken is cooked similarly to the traditional Catalan *pollo a l'ast*, which is a spit-roast chicken stuffed with lemon, thyme and rosemary.

Confit: is a generic term for various kinds of food that have been cooked in oil or sugar water (syrup). Confit ("prepared") is one of the oldest ways to preserve food and is a specialty of southwestern France.

Edamame bean: is a preparation of immature soybeans in the pod. The pods are boiled or steamed and often served with salt.

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.

Kohlrabi: (German turnip or turnip cabbage) its origin is the same as that of cabbage, broccoli, cauliflower, kale, collard greens, and Brussels sprouts: they are all bred from, and are the same species as, the wild mustard plant.

Kuzu: is the root of a Japanese plant like Arrowroot, which grows wild in mountainous regions. In Japan, kuzu has long been held in high regard for its ability to help alkalise the body. It is gluten free.

Mojama: is a southern Spanish delicacy consisting of filleted smoked salt-cured tuna (Sault uses an Australian product).

Musquée de Provence pumpkin: is an heirloom pumpkin originating from southern France, with a deep orange flesh (at Sault we use a locally grown organic product).

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

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

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.

Tarta de Santiago: literally meaning cake of Saint James, it is an almond cake or pie from Galicia with origins in the Middle Ages. The filling principally consists of ground almonds, butter, eggs and sugar, with additional flavouring of lemon zest and cinnamon.

Verjuice: is a highly acidic juice made by pressing unripe grapes, crab-apples or other sour fruit. Sometimes lemon or sorrel juice, herbs or spices are added to change the flavour.

White almond gazpacho (Ajoblanco): Ajoblanco is a popular Spanish cold soup, typical from Granada and Málaga. This dish is made of bread, crushed almonds, garlic, water, olive oil, salt and sometimes vinegar.

Some of our wonderful suppliers include:

Hopkins River Beef, Dunkeld VIC; Meats on Brooke, Inglewood VIC; Sher Wagyu, Ballan VIC; Mt Franklin Organics, Mt Franklin VIC; Central Highlands Herbs, Linton VIC; Tonna's Fruit and Vegetables, Daylesford VIC; Flavours Fruit and Vegetables, Melb VIC; Istra Smallgoods, Musk VIC; Country style smallgoods, Ballarat VIC; Mikelham Free Range, Gisborne VIC; Clamms Seafood, Yarraville, VIC; Camilo Olives, Teesdale VIC; Maffra Cheese, Tinamba VIC; Meredith Goat Cheese, Meredith VIC; Red Hill Cheese co, VIC.