



R E S T A U R A N T

AUTUMN 2016

Sault's tasting menu \$75pp

Cheese course \$12pp supplement

Our tasting menu is crafted following traditional recipes of the Spanish gastronomy and inspired by ancient cookbooks and techniques, designed by our head chef Santiago Fernandez.

First

Gazpacho, gourmet Spanish baby sardine, sourdough, roast vegetables, hazelnut romesco

Second

Jamon serrano and Manchego cheese croquette, tomato powder, oregano

Third

Seafood salpicon, salmorejo, avocado sorbet, Camilo olive oil (15.50)

Fourth

Goose terrine, fig, duck liver parfait, caramelised onion purée, saba, cracked hazelnuts (15.50)

Fifth

Dry-aged beef rib eye, pannise, eggplant, spring onion, carrot, red wine jus

Sixth

Red fruit and Cabernet Sauvignon sangria

Seventh

Menjar blanc, blood plum macaroon, rosewater meringue, plum sorbet (15.50)

Please inform us if you have particular dietary requirements or allergies, our chef's will design an alternative option to suit your needs. Please note we are unable to split orders between the full tasting menu and à la carte.

Glossary

Gazpacho: is a [soup](#) made of raw [vegetables](#) and served cold, usually with a tomato base, originating in the southern [Spanish](#) region of [Andalusia](#). Gazpacho is widely eaten in [Spain](#) and neighbouring Portugal particularly during the hot summers, as it is refreshing and cool.

Manchego cheese: is made in the [La Mancha](#) region of [Spain](#) from the [milk](#) of sheep of the [manchega](#) breed. Manchego has a firm and compact consistency and a buttery texture, and often contains small, unevenly-distributed air pockets. The cheese has a distinctive flavour, well developed but not too strong, creamy with a slight piquancy, and leaves an aftertaste that is characteristic of sheep's milk.

Menjar Blanc (Almond cream): literally meaning white food, is a typical sweet of the Catalan region of Spain. It is said to have been invented in the monasteries of Reus, sometime in the eighth or ninth century.

Panisse: is a dish from Provence, Italy. With a chickpea flour base, typically served in fingers (almost like fries), it has a crispy exterior, and a creamy almost custard-like interior, reminiscent of polenta.

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

Saba: is a syrup made from grape must.

Salmorejo: is a purée consisting of tomato and bread, originating from Cordoba in Andalusia, south Spain. It is made from tomatoes, bread, oil, garlic. Normally, the tomatoes are skinned and then puréed with the other ingredients.

Salpicon: is a cold dish used in different ways in French, Spanish, Central American and Latin American cuisine for preparations of one or more ingredients diced or minced (normally seafood) with a sauce or liquid. Main ingredients are onion, capsicum, boiled egg, parsley, chives and vinaigrette.

Sangria: is a typical beverage from [Spain](#) and [Portugal](#). It normally consists of [red wine](#), chopped fruit, a sweetener, and a small amount of [brandy](#).