



RESTAURANT

AUTUMN 2016

(Dietary information)

Sault's tasting menu \$75pp

Cheese course \$12 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

Contains seafood, nuts, onion, gluten

Dairy free, nut and garlic free if altered

Second

Jamon Serrano and Manchego cheese croqueta, tomato powder,
oregano

Contains pork, gluten, dairy, onion, cooked egg,

Third

Seafood salpicon, salmorejo, avocado sorbet (15.50)

Contains shellfish, garlic, onion, raw egg

Dairy and Gluten free

Fourth

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

Contains goose, pork, gluten, onion, dairy, hazelnuts

Nut free if altered

Fifth

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

Contains beef, onion, alcohol

Gluten free, dairy free, onion free if altered

Sixth

Red fruit sangría, red wine ice-cream

Contains alcohol (wine), dairy

Gluten free, dairy free if altered

Seventh

Menjar blanc, cherry macaroon, rosewater meringue, cherry sorbet (15.50)

Contains nuts, dairy, animal derived gelatine, cooked egg

Gluten free



R E S T A U R A N T

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 Andalucia, 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](#).