



RESTAURANT

## AUTUMN/WINTER 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 and other items produced by the chefs at Sault, led by our Spanish-born head chef, Santiago Nine-Fernandez.

### To start

Baked almonds, Murray River salt, dried olives, chili	3.50
Mediterranean-style marinated Camilo olives	3.50
'DIY' pan con tomate: Jamon serrano (12 month reserve), sourdough loaf, tomato, olive oil	13.50
'DIY' pan con tomate: Mahón cheese, Manchego cheese, sourdough loaf, tomato, olive oil	13.50

### Tapas from the paddock

Braised lamb mini tacos, avocado, chilli & tomato relish, sour cream, coriander (2 per serve)	15
Pork belly bun: Brioche, pork belly, caramelised onion, seeded mustard, San Simon cheese	9.50
Sher wagyu beef sourdough parcels, enoki mushrooms, soy, chives (2 per serve)	13
Cured kangaroo fillet, mushroom purée, roasted macadamia, bitter leaves, pepper berry (seared rare only)	14.50

### 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	13.50
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil	18
Grilled king prawn, bomba rice, saffron, prawn essence, romesco	18

### Tapas from the garden

Manchego and sundried tomato croquettes, tomato powder, oregano (2 per serve)	9
Fromage frais and herb dumplings, sweet corn velouté, baked celeriac, popped-corn snow	13.50
Beetroot, house-made goats curd, crushed hazelnuts, sorrel, honey dressing	12.50



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### Something more substantial

Charcoal-style lamb back strap, roasted carrots, parsnip, spinach purée	36.50
Roasted free-range corn-fed duck breast, chestnut purée, duck liver parfait, grilled mushroom, Pedro Ximenez jus	37.50
Hopkins River eye fillet, onion, red capsicum, eggplant, thyme volcanic salt, red wine jus	39
Fish of the day, mussels and vegetable escabeche, tapioca caviar, lemon gel, seaweed powder	36
Musquée de Provence pumpkin, pine nuts, sage, blue cheese and buttermilk kuzu gnocchi	33

### 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, 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*



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**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	



R E S T A U R A N T  
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.

**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.

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

**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.

**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.

**Mahón cheese:** is a soft to hard white cheese made from cow's milk, named after the natural port of Mahón on the island of Minorca off the Mediterranean coast of Spain. Mahón has some characteristics specific to it, despite aging. In general the cheese is buttery sharp, slightly salty and lightly aromatic (sweet and nutty aromas) in taste.

**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.

**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.

**San Simon cheese:** is produced in the remote area of Galicia, Spain. San Simon is aged (from 2-5 weeks) and smoked, practices that became common-place when farmers began making the cheese without the aid of refrigeration. San Simon has a delicious, creamy buttery texture with a slightly smokey flavour. The cheese has a thin chestnut-orange rind, a soft inside and is mild but full of flavour.

**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.

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.