



R E S T A U R A N T

## SPRING MENU 2014

The word *tapas* means 'cover' and comes from the old Spanish tradition of covering drinks and glasses of wine in bars and restaurants with a piece of bread or slice of jamon to stop flies and insects from having a sip. Enjoy our tapas items produced by the chefs at Sault, led by our Spanish born head chef, Santiago Nine-Fernandez. Please advise your waiter of any dietary restrictions.

### TAPAS and STARTERS

#### COLD

Marinated Camilo olives, baked almonds with Murray River salt	5.50
Mini taco of tequila and lime cured-salmon, guacamole, red onion, jalapeño, coriander (2 per serve)	9.50
Gourmet Spanish sardines, sourdough toast, grilled vegetables, smoked tomato, hazelnut romesco	10.50
Charcuterie plate: Jamon serrano (12 month reserve), capocollo, lomo, Istra salami, pan con tomate (shared plate for 2)	22.50
San Simon: a smoked cow's milk cheese, house-made quince paste, lavosh (50gm)	11.00
Manchego: ewe's milk cheese, house-made plum jam, lavosh (50gm)	11.50

#### WARM

Prawn and spanner crab croquettes, saffron rouille, lime mayonnaise (2 per serve)	8.50
Spinach, porcini mushroom and San Simon cheese croquettes, pine nut emulsion (2 per serve)	7.50
Scallop, sofrito, chorizo, bread crumbs, roasted cauliflower purée	4.50each
Pork belly bun; Brioche, pork belly, caramelised onion, seeded mustard, mozzarella	8.50
Confit chicken drumettes, mojo picón sauce, crispy chat potato (2 per serve)	9.00
Sault style pizza; Tomato, mushrooms, bacon, Shaw River buffalo mozzarella, black olive grissini, oregano (vegetarian option without bacon)	12.50
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil	17.50

*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

Roasted free-range corn-fed duck breast, carrot and citrus purée, sweet spice crumble, honey and lavender jus	38.50
Slow-braised lamb shoulder wrapped in eggplant, smoked eggplant purée, goats milk yoghurt, za'atar crumble, olive tapenade	37.50
Fish of the day, clams, cuttlefish, Basque salsa verde, potato, peas	38.50
Vegetable menestra; Tortellini of roasted vegetable, 63 degree free-range egg, spring vegetables, garden herbs	34.50
Hopkins River eye fillet, mushroom purée, grilled onions, baby corn, thyme volcanic salt, red wine jus	40.00

## SIDES

Salad of mixed leaves, grilled seasonal vegetables, romesco, black truffle dressing	10.50
Triple cooked royal blue potatoes, brava sauce, aioli	9.50
Green beans, chorizo, Spanish onion, toasted almonds	10.50

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## DESSERTS

Chocolate and coconut soft-centred fondant, Malibu rum-marinated pineapple, coconut sorbet (please allow 15 mins cooking time)	17.50
Forest berry and hibiscus parfait, fresh berries, elderflower mousse, raspberry macaron's	17.50
Passion fruit sorbet, yoghurt mousse, mango coulis, chocolate textures, lime and Matcha green tea marshmallow, passion fruit and almond crumble	17.50
Affogato: Vanilla bean ice cream, espresso, vanilla and hazelnut biscuit, 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	9 / 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
<b>30ml</b>	<b>9.50</b>
<b>45ml</b>	<b>12.50</b>
Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, Frangelico, Nocello	



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Glossary

Basque salsa verde: is made with parsley, garlic, and white wine to complete the famous merluza a la vasca, Basque-style hake. The Basque country is the name given to the home of the Basque people in the western Pyrenees that spans the border between France and Spain on the Atlantic coast.

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 a highly enriched bread, and whose high egg and butter content give it a rich and tender crumb.

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

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.

Guacamole: Guacamole is an avocado-based dip that originated with the Aztecs in Mexico.

Jalapeño: is a medium-sized chili pepper, they are a pod type of *Capsicum*. The name *Jalapeño* is of Spanish origin.

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.

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

Matcha: refers to finely milled or fine high quality green tea. The Japanese tea ceremony centers on the preparation, serving, and drinking of matcha. In modern times, matcha has also come to be used to flavour and dye foods.

Menestra: is a stew made with typical Spanish vegetables, usually those available in the garden during the season. It is famous in northern Spain, specifically in Navarra . The name comes from Italian Minestra which means soup.

Mojo picón sauce: Originated in the Canary Islands, Sault's version is a mix of tomato, garlic, olive oil, paprika

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

Rouille: (French 'rust') is a sauce that consists of olive oil with breadcrumbs, garlic, saffron and chili peppers. It is served as a garnish with fish, fish soup and, notably, bouillabaisse. Rouille is most often used in the cuisine of Provence.

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.

Za'atar: is a generic name for a family of related Middle Eastern herbs from the genera *Origanum* (oregano), *Calamintha* (basil thyme), *Thymus* (typically *Thymus vulgaris*, i.e., thyme), and *Satureja* (savory). It is the name for a condiment made from the dried herb(s), mixed with sesame seeds, dried sumac, and often salt, as well as other spices. Used in Arab cuisine, both the herb and spice mixture are popular throughout the Middle East.

Some of our wonderful suppliers include:

Hopkins River Beef, Dunkeld VIC; Meats on Brooke, Inglewood 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; Mt Prospect Produce, Mt Prospect 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.