



RESTAURANT

SPRING 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.

Please speak to a member of our staff before ordering, if you have any allergies or intolerances.

To start

Baked almonds, Murray River salt, dried olives, chili	3.50
Mediterranean-style marinated Camilo and Mount Zero olives	3.75
'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)	15.50
Confit boneless chicken wings and drumettes, mojo rojo, mojo verde, potato (2 per serve)	13.50
Sher wagyu beef sourdough parcels, enoki mushrooms, soy, chives, Szechuan pepper (2 per serve)	14
Cured kangaroo fillet, mushroom purée, roasted macadamia, bitter leaves, pepper berry (seared rare only)	16

Tapas from the sea

Nori rice cracker, tuna belly tartare, wasabi mayonnaise, soy pearls, cucumber and lime (2 per serve)	13.50
Scallops, sofrito, roasted cauliflower purée, sobrassada, bread crumbs (2 per serve)	12.50
Spanner crab tartar, pickled cucumber, avocado, salmon roe, watercress	16.50
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil	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
Honey and citrus-roasted organic carrots, Meredith goats yoghurt, curry powder	12
Spring vegetable garden, roasted artichoke purée, edible beetroot soil, black olive	14.50



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Something more substantial

Pork loin and slow-cooked belly, apple, Lebanese eggplant, white miso, rosemary jus	37.50
Roasted corn-fed duck breast, red cabbage and beetroot coleslaw, raisin, turnip purée, blood orange sauce	38.50
BBQ-glazed Hopkins River eye fillet, celeriac purée, grilled asparagus, baby onions, mushroom powder, red wine jus	41
Fregola sarda, land and sea vegetable stew, 63°C free-range egg, Pyengana mature cheddar	34
Fish of the day	Market Price

Accompaniments from the garden

Honey and citrus-roasted organic carrots, Meredith goats yoghurt, curry powder	12
Triple cooked royal blue potatoes, brava sauce and aioli	9.50
Seasonal green salad, garden herbs, green vegetables, pistachio, sherry vinegar	9.50

Something sweet

Fine tart of baked organic apple, salted caramel, apple pie gelato (please allow 15mins cooking time)	16.50
Kennedy and Wilson dark chocolate mousse, liquorice ice cream, black sesame praline, pistachio, cocoa	16.50
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	10.50
Rutherglen Tokay 60ml	11.50
Pedro Ximenez 60ml	12.50
12 year aged Tawny Port 60ml	12.50
Penfolds Grandfather Port 60ml	18.00
Courvoisier Cognac 45ml	16.00
Hennessy Cognac 45ml	16.00
Amaretto, Armagnac, Baileys, Calvados, Cointreau, Frangelico 30ml	9.50
45ml	12.50



RESTAURANT Glossary

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*.

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.

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.

Mojo rojo and Mojo verde: Mojo meaning "sauce" is the name, or abbreviated name, of several types of sauces, varying in spiciness. Mojo originated in the Canary Islands, where the main varieties are red mojo (*mojo rojo*) and green mojo (*mojo verde*). These sauces were then adopted in Spanish cuisine.

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.

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.

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.

Sobrassada: is cured sausage from the Balearic Islands, made with ground pork, paprika, salt and other spices.

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 sautéed 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.