



RESTAURANT

SPRING MENU (DIETARY INFORMATION)

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 Dairy free, Gluten free, vegetarian Contains chilli, nuts and cooked egg white	3.50
Mediterranean-style marinated Camilo and Mount Zero olives Dairy free, Gluten free, vegetarian, vegan	3.75
'DIY' pan con tomate: Jamon serrano (12 month reserve), sourdough loaf, tomato, olive oil Dairy free Contains gluten, animal derived, gelatin	13.50
'DIY' pan con tomate: Mahón cheese, Manchego cheese, sourdough loaf, tomato, olive oil Vegetarian Contains gluten, dairy, animal rennet, gelatin	13.50

Tapas from the paddock

Braised lamb mini tacos, avocado, chilli & tomato relish, sour cream, coriander (2 per serve) Contains gluten, animal derived, dairy, onion, chilli Gluten free and dairy free if altered	15.50
Confit boneless chicken wings and drumettes, mojo rojo, mojo verde, potato (2 per serve) Dairy free, Gluten free Animal derived, garlic, capsicum, chilli	13.50
Sher wagyu beef sourdough parcels, enoki mushrooms, soy, chives (2 per serve) Dairy free Contains gluten, animal derived, soy, onion, garlic, sesame, shellfish, chives	14
Cured kangaroo fillet, mushroom purée, roasted macadamia, bitter leaves, pepper berry (seared rare only) Dairy free, Gluten free Animal derived, nuts, soy, onion, garlic	16



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Tapas from the sea

Nori rice cracker, tuna belly tartare, wasabi mayonnaise, soy pearls, cucumber and lime (2 per serve)	13.50
Dairy free, gluten free	
Contains soy, fish, egg	
Scallops, sofrito, roasted cauliflower purée, sobrassada, bread crumbs (2 per serve)	12.50
Gluten free, dairy free or pork free if altered	
Contains gluten, dairy, animal derived, shellfish, pork	
Spanner crab tartar, pickled cucumber, avocado, salmon roe, watercress	16.50
Dairy free, gluten free	
Contains egg, shellfish, citrus	
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil	18
Dairy free, gluten free	
Contains egg, shellfish, garlic - Egg free if altered	

Tapas from the garden

Manchego and sundried tomato croquettes, tomato powder, oregano (2 per serve)	9
Vegetarian	
Contains gluten, dairy, onion, garlic, egg	
Fromage frais and herb dumplings, sweet corn velouté, baked celeriac, popped-corn snow	13.50
Vegetarian	
Contains gluten, chives, garlic and dairy	
Honey and citrus-roasted organic carrots, Meredith goats yoghurt, curry powder	12
Vegetarian, Vegan if altered, Gluten free	
Contains honey, citrus, dairy	
Spring vegetable garden, roasted artichoke purée, edible beetroot soil, black olive	14.50
Vegetarian, Vegan if altered, Dairy free	
Contains gluten, nuts, onion, garlic, traces of shellfish	
Shellfish free if altered	



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Something more substantial

Pork loin and slow-cooked belly, apples, Lebanese eggplant, white miso, rosemary jus Gluten free, Dairy free Animal derived (pork), soy, sesame seeds, traces of onion and garlic	37.50
Roasted corn-fed duck breast, red cabbage and beetroot coleslaw, raisin, turnip purée, blood orange sauce Gluten free, Dairy free if altered Animal derived (duck), onion, citrus, dairy	38.50
BBQ-glazed Hopkins River eye fillet, celeriac purée, grilled asparagus, baby onions, mushroom powder, red wine jus Gluten free, Dairy free OR Garlic free if altered Animal derived (beef), mushrooms, gluten, nuts, dairy, onion, garlic, mushrooms, gluten, nuts, dairy	41
Fregola sarda, land and sea vegetable stew, 63°C free-range egg, Pyengana mature cheddar Vegetarian, Vegan if altered, Dairy free and Egg free if altered Contains gluten, egg, dairy, soy	34
Fish of the day Please ask your waiter for details	Market Price

Accompaniments from the garden

Honey and citrus-roasted organic carrots, Meredith goats yoghurt, curry powder Vegetarian, Vegan if altered, Gluten free Contains honey, citrus, dairy. Can be altered to avoid intolerances	12
Triple cooked royal blue potatoes, brava sauce and aioli Vegetarian, Vegan if altered, Gluten free, Dairy free Contains egg, chilli, garlic, onion. Can be altered to avoid intolerances	9.50
Green salad, garden herbs, green vegetables, pistachios, sherry vinegar Vegetarian, Vegan, Gluten free, Dairy free Contains nuts. Can be altered to avoid intolerances	9.50



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Something sweet

Fine tart of baked organic apple, salted caramel, apple pie gelato 16.50
Contains gluten and dairy
(please allow 15mins cooking time)

Kennedy and Wilson dark chocolate mousse, liquorice ice cream,
black sesame praline, pistachio, cocoa 16.50
Gluten free if altered
Contains dairy, sesame seeds, may contain animal protein

Soft-centred Tarta de Santiago, orange blossom cream,
blood plum sorbet (please allow 15mins cooking time) 15.50
Gluten free if altered
Contains dairy, nuts, egg

Selection of three house-made ice creams and sorbets,
almond crumble 11.50
Gluten free if altered, Dairy free (sorbets only)
Contains gluten, dairy (ice cream)

Affogato: Vanilla bean ice cream, espresso, Frangelico,
vanilla and hazelnut biscuits 16.50
Gluten free if altered
Contains gluten, dairy, nuts

Sault's selection of regional and Spanish sourced cheese
with condiments and breads (3 cheeses) 19.50
Gluten free if altered
Contains gluten and dairy

* 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*