



RESTAURANT

SPRING / SUMMER 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. Please enjoy the food 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	12.50
'DIY' pan con tomate: Mahón cheese, Manchego cheese, sourdough loaf, tomato, olive oil	12.50

Tapas from the paddock

Viennetta of duck liver parfait, mushrooms, Pedro Ximenez reduction	8.50
Pork belly bun; Brioche, braised pork belly, cucumber, house pickled peppers, San Simon cheese	8.50
Mini soft taco of free-range chicken, mojo rojo, red bean purée, avocado, tomato relish, coriander	7.50

Tapas from the sea

Nori rice cracker, tuna belly tartare, wasabi mayonnaise, soy pearls, cucumber and lime (2 per serve)	12.50
Scallops, sofrito, roasted cauliflower purée, sobrassada, bread crumbs (2 per serve)	12.50
Spanner crab remoulade, avocado, salmon roe, samphire	14
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil	16.50

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
Sangria-marinated watermelon, buffalo mozzarella, tomato - served with jamon serrano -	11 15

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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Something more substantial

Mustard-marinated lamb back strap, kohlrabi purée, basil and mint pesto, herb crumble, tarragon jus	25 / 35
Roasted corn-fed duck breast, carrot and bergamot purée, sweet spice and ginger bread crumble, baby carrots, honey and lavender jus	36
BBQ-glazed Hopkins River eye fillet, celeriac purée, grilled asparagus, baby onions, mushroom powder, red wine jus	28.50 / 42
Musquee de Provence pumpkin gnocchi, pumpkin textures, walnut emulsion, citrus and curry sauce	22 / 29
Fish of the day	Market Price

Accompaniments from the garden

Fried Lebanese eggplant, pomegranate molasses, sesame seeds	9
Papas arrugadas; Canary Island-style salted baby potatoes, mojo verde	8
Seasonal green salad, garden herbs, green vegetables, pistachio, herb dressing	9.50

Something sweet

Passion fruit sorbet, yoghurt mousse, mango, chocolate textures, passion fruit and almond crumble	16.50
Kennedy and Wilson dark chocolate, coconut parfait, banana, peanut, caramel	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.

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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, Cointreau, Frangelico 30ml	9.50
45ml	12.50



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Glossary

Brioche: is a pastry of French origin that is akin to highly enriched bread, whose high egg and butter content give it a rich and tender crumb.

Edamame bean: is a preparation of immature soybeans in the pod. The pods are boiled or steamed and often served with salt.

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.

Kohlrabi: (German turnip or turnip cabbage) Its origin is the same as that of cabbage, broccoli, cauliflower, kale, collard greens and Brussels sprouts.

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.

Papas arrugadas: Canarian wrinkly potatoes is a traditional baked potato dish eaten in the Canary Islands. They are usually served with a pepper sauce, called Mojo and as an accompaniment to meat dishes. The dish is made from small new potatoes which are cleaned (but not peeled), boiled in water (originally seawater), then baked in their skins leaving them with a characteristic dry salt crust on their skins.

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.

Samphire: is a name given to a number of distinct edible plants that grow in some coastal areas. Originally "sampiere", a corruption of the French "Saint Pierre" (Saint Peter), samphire was named for the patron saint of fishermen because all of the original plants with its name grow in rocky salt-sprayed regions along the sea coast of northern Europe.

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 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.