



RESTAURANT

SPRING / SUMMER 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. 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 Dairy free, Gluten free, Vegetarian Contains chili, nuts, cooked egg white	3.50
Mediterranean-style marinated Camilo and Mount Zero olives Dairy free, Gluten free, Vegan	3.75
'DIY' pan con tomate: Jamon serrano (12 month reserve), sourdough loaf, tomato, olive oil Dairy free Contains gluten, animal derived, gelatine	12.50
'DIY' pan con tomate: Mahón cheese, Manchego cheese, sourdough loaf, tomato, olive oil Dairy free, vegetarian Contains gluten, dairy, animal rennet, gelatine	12.50

Tapas from the paddock

Viennetta of duck liver parfait, mushrooms, Pedro Ximenez reduction Contains gluten, animal derived, dairy, onion, garlic	8.50
Pork belly bun; Brioche, braised pork belly, cucumber, house pickled peppers, San Simon cheese Dairy free if altered Contains gluten, dairy, animal derived	8.50
Mini soft taco of free-range chicken, mojo rojo, red bean purée, avocado, tomato relish, coriander Dairy free and/or Gluten free if altered Contains gluten, dairy, animal derived, garlic, onion, capsicum, chili	7.50

Tapas from the sea

Nori rice cracker, tuna belly tartare, wasabi mayonnaise, soy pearls, cucumber and lime (2 per serve) Dairy free, Gluten free Contains soy, fish, egg	12.50
Scallops, sofrito, roasted cauliflower purée, sobrassada, bread crumbs (2 per serve) Dairy free, Gluten or pork free if altered Contains gluten, dairy, animal derived, shellfish, garlic, onion	12.50
Spanner crab remoulade, avocado, salmon roe, samphire Gluten free, Dairy free if altered Contains egg, shellfish, chives	14
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil Dairy free, gluten free, Egg free if altered Contains egg, shellfish, garlic	16.50



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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
Vegetarian	
Contains gluten, chives, garlic, egg, dairy	
Sangria-marinated watermelon, buffalo mozzarella, tomato	11
- Served with jamon serrano -	15
Vegetarian, Vegan if altered, Gluten free	
Contains dairy	

Something more substantial

Mustard-marinated lamb back strap, kohlrabi purée, basil and mint pesto, herb crumble, tarragon jus	25 / 35
Gluten free, Dairy free if altered	
Contains gluten, dairy, garlic, traces of onion	
Roasted corn-fed duck breast, carrot and bergamot purée, sweet spice and ginger bread crumble, baby carrots, honey and lavender jus	36
Gluten free, Dairy free if altered	
Contains gluten, dairy, citrus, honey, traces of onion	
BBQ-glazed Hopkins River eye fillet, celeriac purée, grilled asparagus, baby onions, mushroom powder, red wine jus	28.50 / 42
Gluten free, Dairy free if altered	
Contains, mushrooms, gluten, nuts, dairy, onion, garlic	
Musquee de Provence pumpkin gnocchi, pumpkin textures, walnut emulsion, citrus and curry sauce	22 / 29
Vegetarian	
Contains gluten, egg, dairy, citrus, nuts (walnuts)	
Fish of the day	Market Price

Accompaniments from the garden

Fried Lebanese eggplant, pomegranate molasses, sesame seeds	9
Vegetarian, Gluten free	
Contains egg, traces of dairy	
Papas arrugadas; Canary Island-style salted baby potatoes, mojo verde	8
Vegetarian, Vegan, Gluten free, Dairy free	
Contains garlic	
Seasonal green salad, garden herbs, green vegetables, pistachio, herb dressing	9.50
Vegan, Gluten free, Dairy free	
Contains nuts (pistachios). Can be altered to avoid intolerances	



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Something sweet

Passion fruit sorbet, yoghurt mousse, mango, chocolate textures, passion fruit and almond crumble Contains dairy, gluten, gelatine, almonds	16.50
Kennedy and Wilson dark chocolate, coconut parfait, banana, peanut, caramel Gluten free Contains dairy, peanuts, gelatine, egg	16.50
Soft-centred Tarta de Santiago, orange blossom cream, blood plum sorbet (please allow 15mins cooking time) Gluten free Contains dairy, nuts, egg	15.50
Selection of three house-made ice creams and sorbets, almond crumble Gluten free if altered, Dairy free (sorbets only) Contains gluten, dairy (ice cream)	11.50
Affogato: Vanilla bean ice cream, espresso, Frangelico, vanilla and hazelnut biscuits Gluten free if altered, nut free if altered Contains gluten, dairy, nuts	16.50
Sault's selection of regional and Spanish sourced cheese with condiments and breads (3 cheeses) Gluten free if altered Contains gluten and dairy	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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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.