



R E S T A U R A N T

SUMMER MENU

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
Heirloom tomato and beetroot salad, gazpacho of tomato and beetroot, garden leaves, olive oil	14.50
Charcuterie plate: Jamon serrano (12 month reserve), garlic salami, duck liver parfait with Pedro Ximenez jelly , pork and pistachio terrine, pan con tomate (shared plate for 2)	26.50
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

Jamon serrano and Manchego cheese croquettes, oregano, tomato powder (2 per serve)	8.50
Scallops, sofrito, chorizo, bread crumbs, roasted cauliflower purée (2 per serve)	12.50
Tempura organic zucchini flower stuffed with herbed Meredith goats cheese, sweet corn veloute, roasted macadamia crumbs	9.50
Pork belly bun; Brioche, pork belly, caramelised onion, seeded mustard, mozzarella	8.50
Confit chicken drumettes and boneless wings, Thai-style marinade, ginger and lemongrass foam, sesame, coriander	14.00
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 and ginger bread crumble, honey and lavender jus	38.50
Mustard-marinated lamb back strap, kohlrabi purée, basil and mint pesto, herb crumble, tarragon jus	37.50
Vegetable menestra; Tortellini of roasted vegetable, 63 degree free-range egg, spring vegetables, garden herbs	35.00
Fish of the day, grilled prawn, mussels escabeche, tapioca caviar, romesco, seaweed pesto	39.50
Hopkins River eye fillet, mushroom purée, grilled onions, baby corn, thyme volcanic salt, red wine jus	40.00

SIDES

Salad of sangria-marinated watermelon, organic tomato, Shaw River buffalo mozzarella, basil, olive oil, olive salt	10.50
Triple cooked royal blue potatoes, brava sauce, aioli	9.50
Fried pimientos de Padrón, shaved mojama, salted almonds	10.50

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DESSERTS

Chocolate marquise: Kennedy and Wilson dark chocolate mousse, cocoa sponge, salted caramel parfait, coconut sorbet, roasted coconut flakes, cocoa tuille	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
30ml	9.50
45ml	12.50
Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, Frangelico, Nocello	



R E S T A U R A N T
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*.

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.

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.

Gazpacho: is usually a tomato-based, vegetable soup, traditionally served cold, originating in the southern Spanish region of Andalucía. Gazpacho is mostly consumed during the summer months, due to its refreshing qualities and cold serving temperature.

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.

Kohlrabi: (German turnip or turnip cabbage) Its origin is the same as that of cabbage, broccoli, cauliflower, kale, collard greens, and Brussels sprouts: they are all bred from, and are the same species as, the wild mustard plant.

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.

Mojama: is a southern Spanish delicacy consisting of filleted smoked salt-cured tuna (Sault uses an Australian product).

Pimientos de Padrón: are small green peppers unique to Padrón, a region of South West Galicia in North West Spain, around 22 kilometres from Santiago de Compostela. Pimientos de Padrón might be small but they have a load of flavour, with an incomparable sweet taste and delicate flesh, approximately one in ten is hot and that is why they are sometimes known as the culinary "Russian Roulette" pepper.

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

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.

Tapioca: In Brazil, the plant (cassava) is named "mandioca", while its starch is called "tapioca". The name *tapioca* is derived from the word *tipi'óka*, the name for this starch in the Tupí language, which was spoken by the natives when the Portuguese first arrived in the Northeast of Brazil. This Tupí word refers to the process by which the starch is made edible.

Thai-style marinade: Sault's marinade consists of soy sauce, chilli, garlic and spring onion.

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.