



RESTAURANT

## 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 black olives, chili	3.50
Mediterranean-style marinated Manzanilla olives	3.75

### Tapas from the paddock

Sher Wagyu beef empanadas, chorizo, piquillo pepper (2 per serve)	9.50
Mini soft taco of free-range chicken, mojo rojo, red bean purée, avocado, tomato relish, coriander (2 per serve)	14.50
Duck liver parfait, Pedro Ximenez jelly, brioche	11.50

### Tapas from the sea

Grilled scallop, sobrassada, cauliflower purée, tapioca caviar (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

Organic heirloom tomato - five ways; Baked, tartar, sorbet, gazpacho and marinated, herbs, extra virgin olive oil	12
Tempura zucchini flower stuffed with Manchego cheese and sundried tomato, hazelnut romesco	8
Sangria-marinated watermelon, buffalo mozzarella, rocket	12
- served with jamon serrano -	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	26 / 35
Roast corn-fed duck breast, cherries, beetroot, duck parfait, pistachio crumble	36
Hopkins River eye fillet steak, celeriac purée, caramelised onion, purple potato, carrot, red wine jus	29 / 42
Tortellini of Meredith goats cheese, pea purée, broad beans, asparagus, zucchini, peas, preserved lemon	23 / 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
Almond financier, summer berries, elderflower cream, berry and hibiscus sorbet	16.50
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



## RESTAURANT 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.

**Empanada:** is a stuffed bread or pastry baked or fried in many countries in Latin Europe, Latin America, the Southwestern United States, and parts of Southeast Asia. The name comes from the Galician, Portuguese and Spanish verb *empanar*, meaning to wrap or coat in bread.

**Financier:** is a small French cake. The financier is light and moist, similar to sponge cake, and usually contains almond flour or almond flavoring. The distinctive feature of the recipe is *beurre noisette* (brown butter). The name *financier* is said to derive from the traditional rectangular mold, which resembles a bar of gold. Another theory says that the cake became popular in the financial district of Paris surrounding the Paris stock exchange.

**Gazpacho:** is a soup made of raw vegetables and served cold, usually with a tomato base, originating in the southern Spanish region of Andalusia. Gazpacho is widely eaten in Spain and neighbouring Portugal particularly during the hot summers, as it is refreshing and cool.

**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.

**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.

**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.

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; 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.