



RESTAURANT

SUMMER 2016

(Dietary information)

Sault's tasting menu \$75pp

Cheese course \$12 supplement

Our tasting menu is crafted following traditional recipes of the Spanish gastronomy and inspired by ancient cookbooks and techniques, designed by our head chef Santiago Fernandez.

First

Gazpacho, gourmet Spanish baby sardine, sourdough,
roast vegetables, hazelnut romesco

Dairy free, nut and garlic free if altered

Contains seafood, nuts, onion, gluten

Second

Grilled scallop, sobrassada, cauliflower purée,
tapioca caviar

Gluten free, pork free if altered

Contains dairy, shellfish, pork

Third

Basque-style blue swimmer crab, croustillant bread tuile, paprika,
potato and saffron aioli (14.50)

Dairy free, Gluten and/or egg free if altered

Contains shellfish, gluten, garlic, onion, alcohol, egg

Fourth

Sher Wagyu cecina, San Simón cheese, radish,
caramelised onion, mustard leaves (14)

Dairy and /or onion free if altered

Contains beef, dairy, onion, gluten

Fifth

Trio of lamb; loin, belly, and sweetbreads,
confit tomato, black olive, roast garlic purée, lamb jus, olive oil

Gluten free, dairy free, garlic free if altered

Contains lamb, garlic, traces of onion

Sixth

Red fruit sangría, red wine ice-cream

Gluten free, dairy free if altered

Contains alcohol (wine), dairy

Seventh

Menjar blanc, apricot macaron, rosewater meringue,
bergamot ice cream (15.50)

Gluten free

Contains nuts, dairy, animal derived gelatine, cooked egg



RESTAURANT

Glossary

Basque: The Basque country is an [autonomous community](#) of northern [Spain](#). *Basque-style* crab refers to txangurro (changurro) - the [Basque](#) crab, cooked with white wine, brandy, onion, leek, carrots and tomato.

Cecina: In Spanish, *cecina* means, "meat that has been salted and dried by means of air, sun or smoke". Cecina is similar to ham and in this instance is made by curing wagyu beef. The best known *cecina* is *Cecina de León*, which is made of the hind legs of beef, salted, [smoked](#) and air-dried in the province of [León](#) in north-western Spain.

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.

Menjar Blanc (Almond cream): literally meaning white food, is a typical sweet of the Catalan region of Spain. It is said to have been invented in the monasteries of Reus, sometime in the eighth or ninth century.

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

Saffron: is a spice derived from the flower of *Crocus sativus*, commonly known as the "saffron crocus". Saffron crocus grows to 20-30 cm and bears up to four flowers, each with three vivid crimson stigmas, which are the distal end of a carpel.

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.

Sangria: is a typical beverage from [Spain](#) and [Portugal](#). It normally consists of [red wine](#), chopped fruit, a sweetener, and a small amount of [brandy](#).

Sobrassada: is [cured sausage](#) from the [Balearic Islands](#), made with ground [pork](#), [paprika](#), salt and other [spices](#).