



R E S T A U R A N T

WINTER MENU 2014

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
Pan con tomate: Puffed bread, aged jamon serrano, tomato, olive oil	7.50
Caramel-smoked duck breast with sweet spices, duck liver truffle parfait, mushroom purée, mushroom crumble	15.50
Charcuterie plate: Jamon serrano (12 month reserve), capocollo, lomo, Istra salami, pan con tomate (shared plate for 2)	22.50
San Simon: a smoked cow's milk cheese, house-made quince paste, lavosh (50gm)	10.50
Manchego: ewe's milk cheese, house-made plum jam, lavosh (50gm)	11.50

WARM

Sher wagyu beef croquettes, aioli, piquillo pepper (2 per serve)	7.50
Spinach, porcini mushroom and San Simon cheese croquettes, pine nut emulsion (2 per serve)	7.50
Scallop, sofrito, chorizo, bread crumbs, cauliflower purée	4.50each
Mejillones a la Marinera: Mussels, marinera sauce, chives, parsley	8.50
Chicken wings marinated in house-made BBQ-bourbon sauce, sesame seeds, green banana crisps	12.50
Sault's Spanish tortilla: 63°C free-range egg, crispy potato, potato foam, chive hollandaise, black truffle oil	11.50
Grilled octopus, confit potato, black garlic aioli, 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 chicken breast, chicken cannelloni with almond béchamel, winter salad, chicken and lemon jus	35.00
Slow-braised lamb wrapped in eggplant, smoked eggplant purée, goats milk yoghurt, za'atar crumble, olive tapenade	37.50
Fish of the day, blue swimmer crab and quinoa ragout, snow peas, Spanish style prawn caldereta sauce	38.50
Hopkins River eye fillet, smoked mashed potatoes, grilled leek, corn, baby carrots, thyme volcanic salt, red wine jus	40.00
Tortellini of roasted vegetables, globe artichokes, hazelnut Romesco, Manchego cheese sauce	35.00

SIDES

Leaf salad, shaved fennel, orange, olives, herb and sherry vinegar dressing	9.50
Triple cooked royal blue potatoes, brava sauce, aioli	9.50
Green beans, chorizo, Spanish onion, toasted almonds	10.50

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DESSERTS

Single origin organic chocolate and coconut soft-centred fondant, peanut and salted caramel praline, banana ice cream (please allow 15 mins cooking time)	17.50
Pear mousse, calvados and pear parfait, cocoa textures, almond-cocoa sponge, meringue, matcha green tea powder	17.00
Tarta de Santiago: Almond tart, lime curd, vanilla clotted cream, Pedro Ximénez and raisin ice cream	17.00
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
Chambers; 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	9.00
45ml	12.00
Amaretto, Avellanas, Armagnac, Baileys, Calvados, Cointreau, Frangelico, Nocello	



R E S T A U R A N T
Glossary

Béchamel sauce: also known as white sauce, it is made with a roux of butter and flour cooked in milk. It is one of the mother sauces of French cuisine.

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*.

Caldereta sauce: Traditionally a classic of the Balearic Islands (Minorca), where lobster is found in abundance, this stew (known as caldereta) is intensely flavorful. In this instance at Sault we use prawn instead of lobster, added to sofrito, onions, tomatoes, capsicum, almonds, garlic and parsley.

Capocollo: or coppa, is a traditional Italian cold cut (*salume*) made from dry-cured whole pork shoulder or neck .

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.

Lomo: is a dry-cured meat made from pork tenderloin.

Pan con tomate: Bread topped with tomato, oil and garlic. A popular and typical Catalan dish.

Marinera: There are many variations on this Spanish recipe, and just as many ways of presentation. The main ingredients of the Marinera sauce are onion, paprika, white wine, garlic and tomato.

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.

Piquillo: The piquillo pepper is a variety of chilli traditionally grown in Northern Spain over the town of Lodosa. They are roasted over embers, which gives them a distinct sweet, spicy flavour, more akin to bell peppers than chilli peppers. Piquillo peppers are high in Fibre, and Vitamins C, E, A, and B.

Quinoa: is a species of goosefoot (*Chenopodium*), a grain crop grown primarily for its edible seeds. It is a pseudocereal rather than a true cereal, as it is not a member of the true grass family. As a chenopod, quinoa is closely related to species such as beetroots, spinach and tumbleweeds. It is high in protein and lacks gluten. The name is derived from the Spanish spelling of the Quechua name *kinwa*.

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.

Tarta de Santiago: literally meaning cake of St. James, is an almond cake or pie from Galicia with origin in the Middle Ages. The Galician name for cake is Torta whilst it is often referred to Tarta, which is the Spanish word. The filling principally consists of ground almonds, eggs and sugar, with additional flavouring of lemon zest, sweet wine, brandy or grape marc, depending on the recipe used.

Tortilla Española: referred to in the English language as Spanish Omelette, is a typical Spanish dish consisting of an egg with added potatoes and fried in vegetable oil.

Za'atar: is a generic name for a family of related Middle Eastern herbs from the genera *Origanum* (oregano), *Calamintha* (basil thyme), *Thymus* (typically *Thymus vulgaris*, i.e., thyme), and *Satureja* (savory). It is the name for a condiment made from the dried herb(s), mixed with sesame seeds, dried sumac, and often salt, as well as other spices. Used in Arab cuisine, both the herb and spice mixture are popular throughout the Middle East.

Some of our wonderful suppliers include:

Hopkins River Beef, Dunkeld VIC; Meats on Brooke (dry aged meat), Inglewood VIC;
Mt Franklin Organics, Mt Franklin VIC; Central Highlands Herbs, Linton VIC;
Tonna's Fruit and Vegetables, Daylesford VIC; Istra Smallgoods, Musk VIC;
Glenloth Game Farm, Wycheproof VIC; Mt Prospect Produce, Mt Prospect VIC;
Clamms Seafood, Yarraville, VIC; Camilo Olives, Teesdale VIC;
Maffra Cheese, Tinamba VIC; Meredith Goat Cheese, Meredith VIC; Red Hill cheese co, VIC.