



RESTAURANT

WINTER 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. Enjoy our tapas and other items produced by the chefs at Sault, led by our Spanish-born head chef, Santiago Nine-Fernandez.

To start

Baked almonds, Murray River salt, dried olives, chili Contains chilli, nuts and cooked egg white.	3.50
Mediterranean-style marinated Camilo olives Contains traces of garlic.	3.75
'DIY' pan con tomate: Jamon serrano (12 month reserve), sourdough loaf, tomato, olive oil Contains gluten, pork.	13.50
'DIY' pan con tomate: Mahón cheese, Manchego cheese, sourdough loaf, tomato, olive oil Contains gluten, dairy, animal rennet.	13.50
Nori rice cracker, tuna belly tartar, wasabi mayonnaise, soy pearls, cucumber and lime (2 per serve) Contains soy, fish, egg.	14.50

Tapas from the paddock

Braised lamb mini tacos, avocado, chilli & tomato relish, sour cream, coriander (2 per serve) Contains gluten, dairy, onion, chilli. Can be gluten free and dairy free if altered.	15.50
Free-range chicken cannelloni, almond bechamel, pickled almonds, winter salad, black truffle jus Contains gluten, animal derived, nuts, dairy.	15
Sher wagyu beef sourdough parcels, enoki mushrooms, soy, chives (2 per serve) Contains gluten, soy, onion, garlic, oyster sauce (traces of shellfish), sesame. Can oyster sauce free if altered.	14
Cured kangaroo fillet, mushroom purée, roasted macadamia, bitter leaves, pepper berry (seared rare only) Contains nuts, soy, onion, garlic.	16



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Tapas from the sea

Scallops, sofrito, roasted cauliflower purée, sobrassada, bread crumbs (2 per serve) 12.50
Contains gluten, dairy, shellfish, pork.
Can be gluten free, dairy free or pork free if altered.

Basque-style spanner crab, fried nori, sea urchin rouille (2 per serve) 15
Contains gluten, traces of dairy, shellfish, egg, onion.
Can be dairy free, gluten free and egg free if altered.

Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil 18
Contains egg, shellfish, garlic. Can be egg free if altered.

Tapas from the garden

Manchego and sundried tomato croquettes, tomato powder, oregano (2 per serve) 9
Contains gluten, dairy, onion, garlic, egg.

Fromage frais and herb dumplings, sweet corn velouté, baked celeriac, popped-corn snow 13.50
Contains gluten, chives and dairy.

Roasted organic carrots, spice, honey, mandarin, Medjool date 12
Contains honey, dairy.

Winter vegetable garden, roasted pumpkin purée, edible soil 14.50
Contains gluten, nuts, onion, garlic, traces of shellfish.

Something more substantial

Pork loin and slow-cooked belly, apples, Lebanese eggplant, white miso, rosemary jus 36.50
Contains, soy, sesame seeds, traces of onion, garlic.

Roasted corn-fed duck breast, duck liver parfait, artichoke purée, caramelized onion, Pedro Ximenez jus, artichoke crisps 38.50
Contains, dairy, egg, onion, traces of onion, garlic, soy.
Can be dairy free and egg free if altered.

Hopkins River eye fillet, white mushroom purée, Jamon Serrano powder, fondant leek, red wine and horseradish jus 40.50
Contains, pork, dairy, onion, garlic, traces of soy.
Can be dairy free and pork free if altered.

Fregola sarda, land and sea vegetable stew, 63°C free-range egg, Pyengana mature cheddar 34
Contains gluten, egg, dairy, soy. Can be egg free and dairy free if altered.

Fish of the day Market Price
Your waiter will advise you.



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Accompaniments from the garden

Roasted organic carrots, spice, honey, mandarin gel, Medjool dates Contains honey, dairy.	12
Triple cooked royal blue potatoes, brava sauce and aioli Contains egg, chilli, garlic, onion.	9.50
Green salad, garden herbs, green vegetables, pistachio, sherry vinegar Contains nuts.	9.50

Something sweet

Fine tart of baked organic apple, salted caramel, apple pie gelato (please allow 15mins cooking time) Contains gluten and dairy.	16.50
Kennedy and Wilson dark chocolate mousse, liquorice ice cream, black sesame praline, pistachio, cocoa Contains dairy, sesame seeds, gelatine.	16.50
Soft-centred Tarta de Santiago, orange blossom cream, blood plum sorbet (please allow 15mins cooking time) Contains dairy, nuts, egg.	15.50
Selection of three house-made ice creams and sorbets, almond crumble Contains gluten (almond crumble), dairy (ice cream).	11.50
Affogato: Vanilla bean ice cream, espresso, Frangelico, vanilla and hazelnut biscuits Contains gluten, dairy.	16.50
Sault's selection of regional and Spanish sourced cheese with condiments and breads (3 cheeses) Contains gluten, 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.

*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*



R E S T A U R A N T
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.

Béchamel: also known as white sauce, is made from a roux (butter and flour) and milk. It is one of the mother sauces of French cuisine. It is used as the base for other sauces (such as Mornay sauce, which is Béchamel with cheese).

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*.

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.

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.

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.

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.

Rouille: (French 'rust') is a sauce that consists of olive oil with breadcrumbs, garlic, saffron and chili peppers. It is served as a garnish with fish, fish soup and, notably, bouillabaisse. Rouille is most often used in the cuisine of Provence.

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.