



RESTAURANT

## SPRING 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, honey, chili	3.75
Mediterranean-style marinated Manzanilla and kalamata olives	3.75
Duck liver parfait, Pedro Ximenez jelly, brioche	12.50

### Tapas from the paddock

Frito Mallorquín: Majorca-style Mt.Beckworth free-range suckling pig, pork chicharrón	14
Soft taco of free-range chicken, corn tortilla, mojo rojo, red bean purée, avocado, tomato and chili relish, coriander (2 per serve)	13.50
Wagyu beef sourdough parcels, enoki mushrooms, soy, jus, chives (2 per serve)	14

### Tapas from the sea

Spanish gourmet baby sardines, pan con tomate, Jamon Serrano, pickled onion, olive oil	12
Spanner crab and king prawn tartar, cucumber, avocado, green tomato gazpacho, avruga caviar	16.50
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil	16.50

### Tapas from the garden

Grilled asparagus, globe artichoke, almond gazpacho, tarragon	12.50
Manchego cheese and roast leek croquettes, hazelnut Romesco (2 per serve)	8.50
Fromage frais, broad bean and preserved lemon dumplings, sweet corn velouté, sorrel, popped-corn snow	12.50

*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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### Something more substantial

Roast corn-fed duck breast, beetroot, rhubarb, pomegranate, black olive	36
Nori-wrapped lamb back strap, fresh peas, mint, basil, goat's yoghurt	35
48-hour braised Hopkins River Beef oyster blade, mushroom, mustard, radish, capers	35
Baked pumpkin gnocchi, heirloom carrots, Ras el Hanout, San Simon cheese, braised witlof	31
Fish of the day	Market Price

### Accompaniments from the garden

Triple-cooked royal blue potatoes topped with aioli and brava sauce	9
Green beans with chorizo crumbs, spring onions, cashews, poached quail egg	9.50
Seasonal green salad, garden herbs, green vegetables, pistachio, herb dressing	9

### Something sweet

Berries and roses; Rose water marshmallow, double cream, fresh berries, berry sorbet, rose gel	15
White chocolate and lemon soft-centred fondant, citrus and mint salad, pistachio ice-cream (please allow 15 mins cooking time)	16
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)	23.50

\* 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



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Glossary

**Avruga:** is a product made from herring and other products. It is marketed as a caviar substitute. Unlike caviar, it does not contain fish roe.

**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.

**Chicharrón:** is a dish generally consisting of fried pork belly or fried pork rinds; chicharrón may also be made from chicken, mutton, or beef.

**Edamame bean:** is a preparation of immature soybeans in the pod. The pods are boiled or steamed and often served with salt.

**Frito Mallorquín (Catalan: Frit Mallorquí):** is a hearty, nourishing dish that somehow symbolizes the Mallorcan character better than any other food item other than perhaps *Sobrassada*. Frito Mallorquín is basically a meal that consists of a meat (and often offal - but not in this instance), plus red and green peppers, potatoes and garlic.

**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.

**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.

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

**Ras el hanout:** is a spice mix from North Africa. It plays a similar role in North African cuisine as garam masala does in Indian cuisine. There is no definitive composition of spices that makes up ras el hanout. Commonly used ingredients include cardamom, cumin, clove, cinnamon, nutmeg, mace, allspice, dry ginger, chili peppers, coriander seed, peppercorn, sweet and hot paprika and dry turmeric.

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

**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.

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;  
Mt. Beckworth Free-Range, Warbra VIC; Tonna's Fruit and Vegetables, Daylesford 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.