



RESTAURANT

SPRING 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. Please enjoy the food produced by the chefs at Sault, led by our Spanish-born head chef, Santiago Nine-Fernandez.

To start

| | |
|--|-------|
| Baked almonds, Murray River salt, honey, chili Dairy free, gluten free, vegetarian Contains chili, nuts | 3.75 |
| Mediterranean-style marinated Manzanilla and kalamata olives Dairy free, gluten free, vegan | 3.75 |
| Duck liver parfait, Pedro Ximenez jelly, brioche Gluten free if altered Contains duck, dairy, garlic, onion, alcohol, gluten | 12.50 |

Tapas from the paddock

| | |
|--|-------|
| Frito Mallorquín: Majorca-style Mt. Beckworth free-range suckling pig, pork chicharrón Dairy free, nut free, egg free, gluten free Contains pork, onion, garlic | 14 |
| Soft taco of free-range chicken, corn tortilla, mojo rojo, red bean purée, avocado, tomato and chili relish, coriander (2 per serve) Gluten free, Dairy free if altered Contains dairy, garlic, onion, capsicum, chili | 13.50 |
| Wagyu beef sourdough parcels, enoki mushrooms, soy, chives (2 per serve) Dairy free, egg free, nut free Contains garlic, onion, gluten, mushroom | 14 |

Tapas from the sea

| | |
|--|-------|
| Spanish gourmet baby sardines, pan con tomate, Jamon Serrano, pickled onion, olive oil Dairy free, egg free, nut free, Pork free if altered Contains seafood, gluten, garlic, pork | 12 |
| Spanner crab and king prawn tartar, cucumber, avocado, green tomato gazpacho, avruga caviar Dairy free, nut free Contains shellfish, egg, chives | 16.50 |
| Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil Dairy free, gluten free, egg free if altered Contains egg, shellfish, garlic | 16.50 |



RESTAURANT

Tapas from the garden

| | |
|--|-------|
| Grilled asparagus, globe artichoke, almond gazpacho, tarragon Suitable for vegans, dairy free, gluten free, egg free Contains nuts, garlic | 12.50 |
| Manchego cheese and roast leek croquettes, hazelnut Romesco (2 per serve) Vegetarian, nut free if altered Contains dairy, gluten, egg, nuts, leek, garlic | 8.50 |
| Fromage frais, broad bean and preserved lemon dumplings, sweet corn velouté, sorrel, popped-corn snow Vegetarian, nut free Contains gluten, dairy, egg, onion | 12.50 |

Something more substantial

| | |
|---|--------------|
| Roast corn-fed duck breast, beetroot, rhubarb, pomegranate, black olive Dairy free, egg free, nut free, gluten free Contains duck, traces of onion, garlic, alcohol | 36 |
| Nori-wrapped lamb back strap, fresh peas, mint, basil, goat's yoghurt Egg free, nut free, onion free, garlic free, gluten free Contains lamb, dairy | 35 |
| 48-hour braised Hopkins River Beef oyster blade, mushroom, mustard, radish, capers Can be gluten free, dairy free, nut free if altered Contain beef, gluten, dairy, onion, alcohol, nuts(almond) | 35 |
| Baked pumpkin gnocchi, heirloom carrots, Ras el Hanout, San Simon cheese, braised witlof Nut free, garlic and onion free Contains gluten, egg, dairy | 31 |
| Fish of the day | Market Price |

Accompaniments from the garden

| | |
|--|------|
| Triple-cooked royal blue potatoes topped with aioli and brava sauce Gluten free, can be dairy free, egg free, garlic and onion free if altered Contains onion, garlic, raw egg | 9.50 |
| Green beans with chorizo crumbs, spring onions, cashews, poached quail egg Can be vegetarian, vegan, garlic, gluten, onion and nut free if altered Contains gluten (sourdough crumbs), pork (chorizo), onion, nuts, egg | 9.50 |
| Seasonal green salad, garden herbs, green vegetables, pistachio, herb dressing Vegan, gluten free, dairy free Contains nuts (pistachios), can be altered to avoid intolerances | 9.50 |

*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*



RESTAURANT

Something sweet

| | |
|---|-------|
| Berries and roses; Rose water marshmallow, double cream, fresh berries, berry sorbet, rose gel Gluten free, dairy free if altered Contains dairy, egg, gelatin (animal derived) | 15 |
| White chocolate and lemon soft-centred fondant, citrus and mint salad, pistachio ice-cream (please allow 15 mins cooking time) Gluten free Contain dairy, nuts (almond and pistachio) | 16 |
| Affogato: Vanilla bean ice-cream, espresso, Frangelico, vanilla and hazelnut biscuits Gluten free if altered, nut free if altered Contains gluten, dairy, nuts | 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.

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

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.