



RESTAURANT

SPRING 2016

(Dietary information)

Sault's tasting menu \$85pp

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.

Please allow approximately 2 hours to enjoy this menu.

We are happy to assist you with recommendations for wine matching.

First

Spanish gourmet baby sardines, pan con tomate,
Jamon Serrano, pickled onion, olive oil

Dairy free, egg free, nut free; onion free if altered

Contains gluten, seafood, pork, onion

Second

Pulpo á feira; Galician-style octopus

Gluten free, nut and egg free

Contains seafood, dairy, traces or onion and garlic

Third

Grilled asparagus, globe artichoke,
almond gazpacho, tarragon

Dairy free, egg free, suitable for vegetarians and vegans

Contains nuts, garlic

Fourth

Sher Wagyu beef sourdough parcel, yabby tail,
beef jus, chives

Seafood free if altered

**Contains beef, shellfish (yabby), gluten,
onion, garlic, cooked alcohol**

Fifth

Roast duck breast, olive, prune, spinach, lovage, oenogarum

Gluten free, nut free, egg free, garlic free if altered

Contains duck, garlic, seafood (sauce), cooked alcohol

Sixth

Red fruits Sangria, eucalyptus jelly,
Cabernet Sauvignon ice-cream

Gluten free, nuts free, dairy and egg free if altered

Contains alcohol, dairy, egg

Seventh

Arroz con leche; Spanish rice pudding (16)

Gluten free, nut free, egg free

Contains dairy

Cheese course \$12pp supplement

Murcia al vino cheese paired with house-made
blood plum and spiced red wine jam



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Glossary

Arroz con leche: is the Spanish version of rice pudding, arroz con leche was most likely first prepared in Spain during the 8th-15th centuries - the time in history when an Islamic-Arabic people occupied Spain and Portugal. When the Spanish conquered the "New World" - they brought with them this recipe to the native people. Because of this, variations of arroz con leche are also common in Mexican, Cuban, Central and South American cooking.

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.

Murcia al vino cheese: Murcian wine cheese; is a goats' milk cheese from the province of Murcia in the south-east of Spain. It has a Protected Designation of origin. The cheese is made only from the unpasteurized goats' milk of the Murcian breed from registered herds. The term *al vino* refers to the washing of the rind with red wine during maturation.

Octopus: (*polypus* - Latin). The ancients praised octopus as a food and attributed the eating of it to the power of restoring lost vitality.

Oenogarum: Garum, was a popular fish sauce condiment. It was made by the crushing and fermentation in brine of the intestines of fish such as tuna, eel, anchovies, and mackerel. Romans considered the best to be garum from New Carthage (Cartagena) and Gades (actual Cadiz). Garum, described by Pliny the Elder as "that exquisite liquor" could be very expensive indeed. Garum sociorum, a prized garum from New Carthage, sold for 1000 sesterterii per 2 congii. A congius was about 3 litres, and 1000 sesterterii was a legionary's yearly wage when mixed with wine (*oenogarum*, a popular Byzantine sauce), vinegar, black pepper, or oil, garum enhances the flavor of a wide variety of dishes, including boiled veal and steamed mussels, even pear-and-honey soufflé. Diluted with water (*hydrogarum*) it was distributed to Roman legions.

A bit of history;

Dom Rosendo Salvado Rotea was a Spanish Benedictine monk, missionary, bishop, author, founder and first Abbot of the Territorial Abbey of New Norcia, in Western Australia. It is considered the introducer of eucalyptus and acacias (mimosa) in Galicia, species that are wide spread.

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

Pulpo á feira: In Galician meaning fair-style octopus. One of the most famous of Galician dishes, its name derives from the fact that it was commonly served at traditional fairs and markets in the Galician hinterland. The octopus is firstly boiled whole inside a copper cauldron and cooked al dente. The tentacles are sliced then sprinkled with coarse salt and pimentón and drizzled with olive oil, served with potato. Tradition dictates that one must never mix drinking water and octopus, and so the dish is usually accompanied by a young red wine.