



RESTAURANT

SUMMER AUTUMN 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 olives	3.75
Duck liver parfait, Pedro Ximenez jelly, brioche	12.50

Tapas from the paddock

Soft taco of Moorish-style chicken, Pimiento de Padrón, mojo verde, avocado, coriander, corn tortilla (2 per serve)	13.50
Seared spice-cured kangaroo loin, enoki mushrooms, soy, native pepper, chives	13.50
Wild rabbit and pork terrine, bacon, pickled vegetables, sweet mustard, dill, sourdough	14

Tapas from the sea

Catalan flat bread, Spanish gourmet baby sardines, tomato, pickled onion, piquillo pepper sorbet	11
Spanner crab and king prawn tartar, cucumber, avocado, green tomato gazpacho, avruga caviar	17
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil	17.50

Tapas from the garden

Roast King brown mushroom, pine nut, house-made smoked ricotta, Argan oil	10.50
Organic tomatoes, tomato consommé, basil, black olive lavosh	10.50
Sourdough-tempura organic zucchini flower, stuffed with Manchego cheese and roast leek, hazelnut romesco	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



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Something more substantial

Roast corn-fed duck breast, blood plum, beetroot, duck liver parfait, pistachio	36
Slow-cooked (3 days) Sher wagyu beef brisket, charred lettuce, San Simon cheese, Cantabrian anchovy, liquid salad	38
Mt.Beckworth free-range suckling pig, green apple, cider, celery, aioli	38
Cauliflower gnocchi, pea, lemongrass, zucchini, aloe vera and ginger	31
Fish of the day	Market Price

Accompaniments from the garden

Potato churros; Potato, cured Mahon cheese, brava sauce, aioli	8.50
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

Arroz con leche - Spanish rice pudding; Cinnamon dulce de leche, mochi, verbena ice cream, apricot, puffed rice	15
Fig, berries and roses, almond cake, fig leaf ice cream	15
Passion fruit sorbet, aerated yoghurt, mango, white chocolate textures, passion fruit and almond crumble	15
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

Argan oil: is a plant oil, produced from the kernels of the argan tree that is endemic to Morocco. In Morocco, argan oil is used to dip bread in at breakfast or to drizzle on couscous or pasta. Moroccan cuisine has many influences in Spanish cuisine.

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.

Churro: is a fried-dough pastry, predominantly choux-based snack. Churros are popular in Spain, Portugal, France, the Philippines, Ibero-America and the Southwestern United States. In Spain, churros can either be thin or long and thick.

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

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.

Harissa: is a North African hot chili pepper paste, the main ingredients of which are roasted red peppers, Baklouti pepper, serrano peppers and other hot chili peppers and spices and herbs such as garlic paste, coriander seed, saffron, rose or caraway as well as some vegetable or olive oil for preservation. It is most closely associated with Tunisia, Libya, Algeria and Morocco.

Labneh: is yoghurt that has been strained to remove its whey, resulting in a thicker consistency than unstrained yoghurt, while preserving yoghurt's distinctive, sour taste.

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.

Piquillo pepper: is a variety of chili, capsicum, having a sweet taste with no heat, fruits about 7 cm long, well suited for growing in pots, that is traditionally grown in Northern Spain near the town of Lodosa

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

Xixona turrón (nougat): is a confection, typically made of honey, sugar, and egg white, with toasted almonds or other nuts, and usually shaped into either a rectangular tablet or a round cake. Originating from the town of Xixona, it is frequently consumed as a traditional Christmas dessert in Spain as well as countries formerly under the Spanish empire, particularly in Latin America.

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.