

Summer Autumn 2017
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 at least 2 hours to enjoy this menu.

First

Organic tomato, basil, black olive lavosh

Suggested wine (100ml) - Macedon Ridge sparkling brut NV **8**

Second

Spanner crab and king prawn tartar, cucumber, avocado, green tomato gazpacho, avruga caviar

Suggested wine (75ml) - Castro Martin, Albariño '14, Rias Baixas **10**

Third

Pulpo á feira; Galician-style octopus

Suggested wine (75ml) - Best's Riesling '15 - Great Western **9**

Fourth

Seared spice-cured kangaroo loin, enoki mushrooms, soy, native pepper, chives

Suggested wine (75ml) - Solar Viejo, Tempranillo Crianza '12, Laguardia, Rioja **8**

Fifth

Roast corn-fed duck breast, blood plum, beetroot, duck liver parfait, pistachio

Suggested wine (75ml) - Tomboy Hill 'Rebellion' Pinot Noir '15, Ballarat **9**

(Please inform wait staff if you wish to order additional sides with this course)

Sixth

Passion fruit sorbet, aerated yoghurt, mango

Seventh

Fig, berries and roses, almond cake, fig leaf ice cream

Suggested wine (60ml) - Telmo Rodriguez, 'MR' Moscatel '10, D.O. Malaga & D.O. Sierras de Malaga **14**

Cheese course \$12pp supplement
Murcia al vino cheese paired with house-made blood plum and spiced red wine jam

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.

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.

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.

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.

Please inform us if you have particular dietary requirements or allergies, our chef's will design an alternative option to suit your needs. Please note we are unable to split orders between the tasting menu and à la carte.