



RESTAURANT

**SUMMER AUTUMN 2017**  
**(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**

Organic tomatoes, tomato consommé, basil, black olive lavosh  
**Dairy free, egg free, nut free, garlic free; gluten free if altered**  
**Contains gluten, seafood, onion**

**Second**

Spanner crab and king prawn tartar, cucumber, avocado,  
green tomato gazpacho, avruga caviar  
**Dairy free, nut free**  
**Contains shellfish, egg, chives**

**Third**

Pulpo á feira; Galician-style octopus  
**Gluten free, nut and egg free**  
**Contains seafood, dairy, traces of onion and garlic**

**Fourth**

Seared spice-cured kangaroo loin, enoki mushrooms, soy,  
native pepper, chives  
**Gluten, egg and nut free**  
**Contains traces of garlic and onion, shellfish (soy)**

**Fifth**

Roast corn-fed duck breast, blood plum, beetroot,  
duck liver parfait, pistachio  
**Gluten free; nut free if altered**  
**Contains dairy, garlic, onion, egg, nuts**

**Sixth**

Passion fruit sorbet, aerated yoghurt, mango  
**Gluten free, nut free**  
**Contains dairy**

**Seventh**

Fig, berries and roses, almond cake, fig leaf ice cream  
**Gluten free**  
**Contains dairy, nuts (almond), egg**

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



R E S T A U R A N T

## 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.

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.*