

Summer Autumn 2017
Sault's Vegetarian tasting Menu \$80pp

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 tomatoes, tomato consommé, basil, black olive lavosh

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

Second

Soft taco corn tortilla, avocado, tomato, coriander

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

Third

Sourdough-tempura zucchini flower, stuffed with Manchego cheese and roast leek, hazelnut Romesco

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

Fourth

Roast King brown mushroom, pine nut,
house-made smoked ricotta, Argan oil

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

Fifth

Cauliflower gnocchi, pea, lemongrass, zucchini,
aloe vera and ginger

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

Argan Oil: is a plant based oil produced from the kernels of the argan tree, endemic to Morocco. In Morocco, argan oil is often used to dip bread in at breakfast or to drizzle on cous cous or pasta.

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.

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.

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.

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

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.