

Summer 2016 / 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

Spanish gourmet baby sardines, tomato,
pickled onion, piquillo pepper sorbet

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

Second

Pulpo á feira; Galician-style octopus

Suggested wine(75ml) - Castro Martin, Albariño '14, Rias Baixas **9**

Third

Grilled asparagus, globe artichoke,
almond gazpacho, tarragon

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

Fourth

Sher Wagyu beef sourdough parcel, prawn,
beef jus, chives

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

Fifth

Roast corn-fed duck breast, cherries, beetroot,
duck 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

Xixona turrón parfait, almond nougatine,
compressed apricot, elderflower (15)

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

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.

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

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.

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.

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.