



RESTAURANT

**SUMMER 2016 / 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**

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

**Dairy free, egg free, nut free, garlic free; gluten free if altered**

**Contains gluten, seafood, onion**

**Second**

Pulpo á feira; Galician-style octopus

**Gluten free, nut and egg free**

**Contains seafood, dairy, traces of onion and garlic**

**Third**

Grilled asparagus, globe artichoke,  
almond gazpacho, tarragon

**Dairy free, egg free, suitable for vegetarians and vegans**

**Contains nuts, garlic**

**Fourth**

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

**Prawn free if altered**

**Contains beef, shellfish (prawn), gluten,  
onion, garlic, cooked alcohol**

**Fifth**

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

**Gluten free; Dairy free and nut free if altered**

**Contains duck, dairy, garlic, nuts, onion, cooked alcohol, egg**

**Sixth**

Passion fruit sorbet, aerated yoghurt, mango

**Gluten free, nut free**

**Contains dairy**

**Seventh**

Xixona turrón parfait, almond nougatine,  
compressed apricot, elderflower

**Gluten free if altered**

**Contains gluten, nuts, dairy, 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

**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 annuum*, 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.