



RESTAURANT

WINTER MENU

The word *tapas* means 'cover' and comes from the old Spanish tradition of covering drinks in bars and restaurants with a piece of bread or a slice of jamon to stop flies and insects from taking a sip. Please enjoy the food produced by the chefs at Sault, led by our Spanish-born head chef, Santiago Nine-Fernandez. Please speak to a member of our staff before ordering if you have any allergies or intolerances.

To start

Baked almonds, Murray River salt, dried black olives, chili	3.50
Mediterranean-style marinated Manzanilla olives	3.75
Duck liver parfait, Pedro Ximenez jelly, brioche	11.50

Tapas from the paddock

Frito Mallorquín: Majorca-style lamb and vegetable, sourdough crisp	13.50
Soft taco of free-range chicken, corn tortilla, mojo rojo, red bean purée, avocado, tomato and chili relish, coriander (2 per serve)	13.50
Cannelloni of Alcantara-style pheasant, almond béchamel, truffle jus	19.50

Tapas from the sea

Tempura scallop, kohlrabi purée, sobrassada, seaweed powder (2 per serve)	12.50
Basque-style blue swimmer crab, chickpea crisp, potato and saffron aioli	14.50
Grilled octopus, confit potato, black garlic aioli, edamame bean, smoked paprika, olive oil	16.50

Tapas from the garden

Sautéed mushrooms, winter vegetables, Mahón cheese spheres, mushroom and bergamot consommé	13.50
Manchego cheese and roast leek croquettes, hazelnut romesco, wasabi mayonnaise (2 per serve)	8.50
Sault's Spanish egg: 63°C free-range egg, crispy potato, potato foam, chive hollandaise	11.50

Sault is committed to using and sourcing only the freshest quality produce available. Due to seasonal inconsistencies, occasionally dishes may need to be substituted or altered.
Sault is a proud member of the Daylesford Macedon Produce Group
AMEX card payments will incur a 2.5% surcharge



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Something more substantial

Roast corn-fed duck breast, artichoke purée, duck parfait, caramelised onion, saba, artichoke chips	36
Mt. Beckworth free-range suckling pig, potato trinxat, pork terrine, apple cider and chamomile jus	38
48-hour braised Hopkins River Beef oyster blade, mushroom, mustard, radish, capers	35
Musquée de Provence pumpkin gnocchi, San Simon cheese fondue, curry-citrus purée, salted pumpkin seed praline	31
Fish of the day	Market Price

Accompaniments from the garden

Triple-cooked royal blue potatoes topped with aioli and brava sauce	9
Green beans with chorizo crumbs, spring onions, cashews, poached quail egg	9.50
Seasonal green salad, garden herbs, green vegetables, pistachio, herb dressing	9

Something sweet

Forest floor; Cannoli of Kennedy and Wilson dark chocolate, chestnut mousse, coffee and rum crème, licorice ice-cream	16
White chocolate and lemon soft-centred fondant, citrus and mint salad, pistachio ice-cream (please allow 15 mins cooking time)	16
Affogato: Vanilla bean ice-cream, espresso, Frangelico, vanilla and hazelnut biscuits	16.50
Sault's selection of regional and Spanish sourced cheese with condiments and breads (3 cheeses)	19.50

* All desserts may contain nuts - please advise of any nut allergy when ordering dessert so that we can alter it if possible.



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Tea & Coffee

Sault uses UTZ certified sustainable coffee beans

Espresso	3.70
Latte, Flat White, Cappuccino, Long Black, or Macchiato (50c extra for soy milk)	4.20
Iced Coffee / Iced Chocolate	6.70
Hot Chocolate	5.00
Tea - English breakfast, Earl Grey	4.20
Herbal Tea - Lemongrass and Ginger, Peppermint, Chamomile, Lavender and Daintree, or Green	4.50

Dessert wines & after dinner

Telmo Rodriguez 'MR' Moscatel 60ml / 500ml, Spain	15/82.50
De Bortoli 'Noble One' 60ml / 375ml, NSW	11/56.00
Patrizi Moscato D'Asti, DOCG - Piedmont, Italy	9.50/39.00
Port, Muscat, 60ml	10.50
Rutherglen Tokay 60ml	11.50
Pedro Ximenez 60ml	12.50
12 year aged Tawny Port 60ml	12.50
Penfolds Grandfather Port 60ml	18.00
Courvoisier Cognac 45ml	16.00
Hennessy Cognac 45ml	16.00
Amaretto, Armagnac, Baileys, Cointreau, Frangelico 30ml	9.50
45ml	12.50



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Glossary

Alcantara-style pheasant: is a recipe made with pheasant or partridge stuffed with duck liver (pate or foie grass), truffles and cooked with Port. This recipe was found in the famous convent of Alcantara (Extremadura, Spain) at the time of the Napoleon's campaign in Portugal in 1807 headed by General Junot's soldiers. The famous Library of the Convent of the monks of Alcantara was ransacked of precious manuscripts, some sent to the Imperial Bibliotheque of Paris and others burned at the pyre. The famous French chef Auguste Escoffier mentioned that this recipe "was one of the best war trophies of all times".

Basque: The Basque country is an autonomous community of northern Spain. Basque-style crab refers to txangurro (changurro) - the Basque crab, cooked with white wine, brandy, onion, leek, carrots and tomato.

Brava sauce: is a dish native to Spain, often served as a tapa in bars with potatoes. The sauce is made of olive oil, tomato, garlic, red pepper, paprika, chili, and vinegar. In some areas, the dish is traditionally served alongside aioli, known as patatas mixtas.

Brioche: is a pastry of French origin that is akin to highly enriched bread, whose high egg and butter content give it a rich and tender crumb.

Edamame bean: is a preparation of immature soybeans in the pod. The pods are boiled or steamed and often served with salt.

Frito Mallorquín (Catalan: Frit Mallorquí): is a hearty, nourishing dish that somehow symbolizes the Mallorcan character better than any other food item other than perhaps Sobrassada. Frito Mallorquín is basically a meal that consists of a meat (and often offal - but not in this instance), plus red and green peppers, potatoes and garlic.

Jamón serrano: "Serrano ham", literally ham from the sierra or mountains, is a type of jamón (dry-cured Spanish ham), which is generally served in thin slices or occasionally diced. The majority of serrano hams are made from the landrace breed of white pig.

Mahón cheese: is a soft to hard white cheese made from cow's milk, named after the natural port of Mahón on the island of Minorca off the Mediterranean coast of Spain. Mahón has some characteristics specific to it, despite aging. In general the cheese is buttery sharp, slightly salty and lightly aromatic (sweet and nutty aromas) in taste.

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.

Mojo rojo and Mojo verde: Mojo meaning "sauce" is the name, or abbreviated name, of several types of sauces, varying in spiciness. Mojo originated in the Canary Islands, where the main varieties are red mojo (mojo rojo) and green mojo (mojo verde). These sauces were then adopted in Spanish cuisine.

Musquée de Provence pumpkin: is an heirloom pumpkin originating from southern France, with a deep orange flesh (at Sault we use a locally grown organic product from Mt. Franklin).

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

Saba: is syrup made from grape must.

San Simon cheese: is produced in the remote area of Galicia, Spain. San Simon is aged (from 2-5 weeks) and smoked, practices that became common-place when farmers began making the cheese without the aid of refrigeration. San Simon has a delicious, creamy buttery texture with a slightly smokey flavour. The cheese has a thin chestnut-orange rind, a soft inside and is mild but full of flavour.

Sobrassada: is cured sausage from the Balearic Islands, made with ground pork, paprika, salt and other spices.

Sofrito: is a sauce used as a base in Spanish, Portuguese, and Latin American cooking. Preparations vary, but sofrito typically consists of aromatic ingredients cut into small pieces and sautéed or braised in cooking oil. In Spanish cuisine, sofrito consists of garlic, onion, peppers and tomatoes cooked in olive oil.

Trinxat: is a food from the Pyrenees, principally Andorra and the Catalan counties of Cerdanya and Alt Urgell. It is made with potatoes, cabbage and pork meat, and resembles Bubble and Squeak.

Some of our wonderful suppliers include:

Hopkins River Beef, Dunkeld VIC; Meats on Brooke, Inglewood VIC; Sher Wagyu, Ballan VIC; Mt Franklin Organics, Mt Franklin VIC; Central Highlands Herbs, Linton VIC; Mt. Beckworth Free-Range, Warbra VIC; Tonna's Fruit and Vegetables, Daylesford VIC; Country style smallgoods, Ballarat VIC; Mikelham Free-Range, Gisborne VIC; Clamms Seafood, Yarraville, VIC; Camilo Olives, Teesdale VIC; Maffra Cheese, Tinamba VIC; Meredith Goat Cheese, Meredith VIC; Red Hill Cheese co, VIC.