



R E S T A U R A N T

**Winter 2016**

Sault's tasting Menu \$80pp  
Cheese course \$12pp supplement

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**

Tortilla Española - Chive hollandaise, potato foam,  
potato crisps, Avruga caviar

**Second**

Garum-marinated yellowfin tuna, green tomato emulsion,  
capers, San Simon cheese

**Third**

Pulpo á feira; Galician-style octopus

**Fourth**

Cannelloni of Alcantara-style pheasant,  
almond béchamel, truffle jus

**Fifth**

Mt.Beckworth free-range suckling pig, blood orange,  
hibiscus tea sauce, eggplant

(Please inform wait staff if you wish to order  
additional sides with this course)

**Sixth**

Gin and tonic

**Seventh**

Arroz con leche; Spanish rice pudding (16)

*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.*

## 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".

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.

Garum: Is a popular fish sauce condiment. Traditionally, it was made by the crushing and fermentation in brine of the intestines of fish such as tuna, eel, anchovies, and mackerel. Garum, described by the Roman's as "that exquisite liquor" could be very expensive indeed. Garum sociorum, a prized garum from New Carthage, sold for 1000 sestertii per 2 congii. A congius was about 3 litres, and 1000 sestertii was a legionary's yearly wage.

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.

Romesco: is the most typical sauce from Tarragona (Catalonia, Spain) typically made from any mixture of roasted or raw almonds, pine nuts and/or hazelnuts, roasted garlic, tomatoes, olive oil, red wine vinegar and nyora peppers (a sun-dried small, round variety of red bell pepper). Bread may be used as a thickener or to provide texture. The first versions of this sauce may have Arab or Jewish origins but it wasn't until the discovery of America when tomato and peppers became popular that it was used more often in cooking. The elderly folks say that romesco first appeared on the small fishing boats and it is documented from the end of the XIX century, using the ingredients they had within reach: garlic, dry bread, dry peppers, oil, salt and wine, which they ground in a mixing bowl and then sautéed, adding the fish of the day and making a "suquet" (a dip) that they called romesco.

San Simon Cheese: is smoked cheese made from raw or pasteurized cow's milk, with a minimum 30-day ripening period. It has a typical aroma and flavor, with a smoky note from using birch wood. The cheese texture is fine, fatty, semi-hard, semi-elastic and dense. It has a creamy yellow color.

Tortilla Española or Spanish omelette: is a Spanish dish consisting of an omelette made with eggs and potato, fried in olive oil. Some additions to the base ingredients include onion, green peppers, jamon or chorizo. The first reference to the tortilla in Spanish is found in Villanueva de la Serena (Badajoz) in the year 1798. The invention is attributed to Joseph de Tena Godoy and the Marquis of Robledo two landowners who were trying to find a cheap food (based on potato) to alleviate famine.