

# *The Art of Dining In*

## PREPARING YOUR MEAL

*Here's some tips from our chef Adam Sanderson on how to prepare your meal...*

### Twice baked cheese soufflé, parsnip purée, pickled pear, toasted walnut

1. Place in refrigerator until you wish to use
2. Preheat oven to 180C fan forced
3. Remove lid from soufflé and place in preheated oven at 180C for 8 mins
4. On the stove top lightly warm parsnip purée
5. Spoon parsnip purée onto your serving plate
6. Place soufflé on top of parsnip purée, dress with pickled pear and walnut dressing and serve



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### Hot smoked salmon and Flinders mussel tartlet, dill crème fraiche

1. Place in refrigerator until you wish to use
2. Preheat oven to 180C fan forced
3. Warm tartlet case in the preheated oven at 180C for 3 minutes
4. On the stove top gently warm the mussel and salmon mix
5. Fill the tartlet case with the warmed mussel mix top with the dill crème fraiche
6. Add salad, trout roe and serve



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O'Connor beef tartare, pickled shallot, caramelised garlic emulsion, watercress, fried capers, shiitake crackers

1. Place in refrigerator until you wish to enjoy
2. Use salad servers to delicately place on plate and serve



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Potato and parmesan gnocchi, roasted Jerusalem artichoke purée, sprouts, smoked bacon, pine nuts

1. Place in refrigerator until you wish to enjoy
2. Heat a frying pan on medium high heat add a tablespoon of olive oil
3. Add gnocchi and pan fry for a few minutes until warm and golden
4. Warm the Jerusalem artichoke purée separately, keep aside.
5. Add in the remainder of ingredients to gnocchi to heat and toss through
6. Place Jerusalem artichoke purée at the bottom of the bowl, place gnocchi & other ingredients on top, sprinkle over the parmesan and serve



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### **Bundarra pork belly, buttered cabbage, baked apple, mustard, watercress**

1. Place in refrigerator until you wish to enjoy
2. Preheat oven to 180C fan forced
3. Remove lid and place the container with pork belly and buttered cabbage into the preheated oven for 10 minutes at 180C
4. Gently warm pork sauce in a small pot on the stove top. Be careful not to boil
5. Using a spoon put a dollop of baked apple purée on your serving plate
6. Remove dish from oven, first place buttered cabbage on top of baked apple purée then top with pork belly
7. Glaze pork belly with the pork sauce, top with watercress salad and serve



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### Roast duck breast, celeriac gratin, witlof, honey, burnt orange, hazelnut

1. Place in refrigerator until you wish to enjoy
2. Preheat oven to 180C fan forced
3. Remove lid and remove the duck breast from container, place to the side
4. Place container with celeriac gratin into the preheated oven for 5 minutes
5. After 5 minutes add duck breast to the dish in oven and cook for a further 6 minutes
6. Gently warm duck sauce in small pot a on the cooktop. Be careful not to boil
7. Remove dish in oven, add gratin to your serving plate.
8. Lay duck breast beside gratin and pour over duck sauce
9. Dress witlof salad with burnt orange dressing, place atop duck and serve



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### **Dry aged scotch fillet, truffle Manjimup macaroni and cheese, red wine sauce**

1. Place in refrigerator until you wish to enjoy
2. The scotch fillet has been pre-cooked to medium rare
3. Heat oven to 180C fan forced
4. Remove lid and place tray with scotch fillet in preheated oven for 8 – 10 minutes depending on how you would like it cooked
5. While scotch fillet is heating in oven:
6. Gently warm red wine sauce in pot on stove top  
Be careful not to boil
7. Heat macaroni in a small pot on a low heat until warm, add cheese
8. Remove dish from oven, plate your scotch fillet on serving plate.  
Add macaroni cheese on the side
9. Pour red wine sauce over scotch fillet and serve



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### Baked blue eye, braised lentils, oxtail, lardo, pickled fennel

1. Place in refrigerator until you wish to enjoy
2. Heat oven to 180C fan forced
3. Leave lid on and place fish in preheated oven for 10 minutes at 180C
4. Remove fish from oven and rest for 2 minutes with lid on to keep it warm
5. While fish is resting heat lentil and oxtail mix in a pot until warm
6. To plate, first add braised lentils and oxtail to your serving plate then top with blue eye fillet
7. Top with pickled fennel salad and serve





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### Cauliflower gratin

1. Place in refrigerator until you wish to enjoy
2. Preheat oven to 180C fan forced
3. Remove lid and place gratin in oven for 15 minutes
4. Place on plate or bowl and serve



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### Valrhona chocolate fondant, rum & raisin ice cream

1. Place ice cream in freezer and chocolate fondant in refrigerator until you wish to enjoy
2. Preheat oven 180C fan forced
3. Place fondant in oven for 8-10 minutes
4. Remove from oven to rest for 1 minute
5. Turn upside down on a dessert plate or bowl
6. Add ice cream from freezer and serve



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### Red Hill apple tarte tatin

1. Place ice cream in freezer and tarte tatin in refrigerator until you wish to serve
2. Preheat oven 180C fan forced
3. Place in oven for 15-18 minutes or until dark golden on top
4. Remove tarte tatin from the oven tray and plate on your serving dish
5. Pour caramel over tatin, top with rosemary ice cream and serve



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### Crème caramel, citrus salad

1. Place in refrigerator until you wish to serve
2. Remove crème caramel from refrigerator and place on your serving plate
3. Delicately place citrus salad around the crème caramel and serve



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### All Breads (Smoked onion brioche, Sourdough baguette)

1. Set aside at home until you wish to enjoy
2. Preheat oven to 180C fan force and place bread on tray and heat for 3- 5 minutes
3. Remove from tray and serve in a bowl or on a plate



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### Roast autumn vegetables

1. Set aside at home until you wish to enjoy
2. Preheat oven to 180C fan forced
3. Remove lid from container
4. Place in oven for 10 – 15 minutes until warm
5. Place on plate or bowl and serve



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### **Duck fat crushed kipflers**

1. Set aside at home until you wish to enjoy
2. Preheat oven to 180C fan forced
3. Remove lid from container
4. Place in oven for 15 – 20 minutes until warm
5. Carefully remove tray from the oven
6. Place on plate or bowl and serve



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### Mixed leaves, shallot and red wine dressing

1. Place in refrigerator until you wish to use
2. Use salad servers to place in bowl
3. Pour over dressing, toss and serve





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**Kids Menu – Crumbed Fish or chicken with choice of wedges or seasonal vegetables**

1. Place in refrigerator until you wish to enjoy
2. Preheat oven to 180C fan forced
3. Remove lid and place container in oven for 15 minutes
4. Carefully remove tray from the oven
5. Place on tray and serve



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### Snacks – Cheese selection, Charcuterie

1. Place cheese or charcuterie containers in refrigerator
2. When ready to serve remove from fridge, plate up and serve

### Baked Vacherin

1. If time permits allow cheese to come to room temperature
2. Preheat oven to 180C fan forced
3. Unwrap plastic wrapping on cheese and leave in timber casing
4. Cheese has already been spiked with garlic and thyme
5. Pour over red wine and place cheese in timber casing on a metal tray and place in for 15 minutes.
6. Remove from oven and serve with warm bread or crackers.



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### **Kids Menu – Gnocchi**

1. Place in refrigerator until you wish to enjoy
2. Heat a frying pan on medium high heat add a tablespoon of olive oil
3. Add in gnocchi and pan fry for a few minutes until warm and golden
4. Warm the sauce separately, keep aside.
5. Place the sauce at the bottom of the bowl, place gnocchi on top, sprinkle over the parmesan and serve

