

JACK RABBIT
THE BELLARINE



presents

JACK RABBIT AT HOME

Entrée

Cured Kingfish

Main

Bellarine Beef Fillet Wellington

Slow Cooked Western Plains Pork Belly

Sides

Crisp Chat Potatoes

Broccolini

Dessert

Chocolate Basque Cheesecake



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CURED KINGFISH

Ingredients

Kingfish, salt, sugar, Davidson plum, apple, onion, coconut milk, verjuice, fish sauce, lime juice, coriander, vegetable oil

Method

Step 1 Lay fish slices evenly on plate

Step 2 Drizzle with coconut dressing

Step 3 Top each piece of fish with small amount of plum relish

Step 4 Drizzle with coriander oil & serve



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BELLARINE BEEF FILLET WELLINGTON

with duxelle mushrooms, herb crepe, puff pastry and red wine jus

Ingredients

Beef Eye Fillet, puff pastry, mushrooms, shallots, thyme, flour, milk, egg, parsley, salt, vegetable oil

Method

Step 1 Preheat oven to 220°C fan forced

Step 2 Place Beef Wellington on oven tray

Step 3 Place in oven for 20-25 minutes for Medium Rare, or 25-30 minutes for Medium

Step 4 Allow to rest 5-10 mins before carving

Step 5 Remove lid from red wine jus. Microwave on high for 30 seconds

Step 6 Serve Wellington & drizzle with red wine jus



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SLOW COOKED WESTERN PLAINS PORK BELLY

with roast apple, snow pea & radish salad and pinot glaze

Ingredients

Pork belly, salt, thyme, apples, sugar, butter, white wine, pinot noir, snow peas, radishes

Method

Step 1 Pre heat oven to 220°C fan forced

Step 2 Place pork belly in a deep roasting tray

Step 3 Pour in water to come half way up pork, leaving skin exposed

Step 4 Drizzle small amount of oil on belly, rub in with salt

Step 5 Place in oven for 30-35 mins, until skin is crisp

Step 6 Place apples on to lined oven tray

Step 7 Put in oven when 5 mins is remaining on the pork cooking time

Step 8 Remove pork & apples from oven. Set apples aside

Step 9 If pork belly skin is still not crisp, transfer to grill and grill for approx. 5 mins.

Step 10 Remove pork belly from grill

Step 11 Remove lid from pinot glaze, microwave on high for 20 seconds

Step 12 To serve, place apples on centre of plate, place pork belly on top

Step 13 Slice radishes & snow peas to desired thickness, mix together

Step 14 Drizzle pinot glaze over pork belly. Place radish snow pea salad beside pork & serve



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CRISP CHAT POTATOES

Ingredients

Potatoes, salt, vegetable oil, rosemary

Method

Step 1 Preheat oven to 200°C

Step 2 Toss potatoes in vegetable oil and place onto an oven tray

Step 3 Put tray into oven, heat for approx. 20-25 mins, until crisp

Step 4 Once hot, remove from oven, season with rosemary salt & serve



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BROCCOLINI

Ingredients

Broccolini, sesame seeds, black sesame seeds, preserved lemon, salt, vegetable oil, cider vinegar, grain mustard

Method

Step 1 Bring a pot of salted water to the boil

Step 2 Drop broccolini in pot and cook for 2 mins

Step 3 Empty contents of sesame dressing into medium sized bowl

Step 4 Remove broccolini from pot, toss in dressing & serve



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CHOCOLATE BASQUE CHEESECAKE

with poached blackberries, blackberry gel and lemon mascarpone

Ingredients

Dark chocolate, cocoa powder, cream cheese, sugar, eggs, milk, cornflour, blackberries, moscato, agar agar, cream, mascarpone, lemon zest

Method

Step 1 Allow cheesecake to come to room temperature (approx. 30-40mins)

Step 2 Place cheesecake portion onto plate

Step 3 Snip the corner of the blackberry gel bag, and pipe gel beside cheesecake

Step 4 Spoon lemon mascarpone beside gel

Step 5 Pour poached blackberries over cheesecake & serve