

# close to home

JOHN KING'S MENU FOR THE SHED AT TERINDAH MAKES THE MOST OF PRODUCE FROM VICTORIA'S BELLARINE PENINSULA AND THE SURROUNDING SEA.

RECIPES JOHN KING WORDS VIRGINIA IMHOFF  
PHOTOGRAPHY MARK ROPER STYLING LEESA O'REILLY

Terindah Estate, on the Bellarine Peninsula, overlooks the calm waters of Corio Bay. FACING PAGE The restaurant is housed in a former hay shed.



RECIPE TESTING SARAH HOBBS WINE SUGGESTIONS ROB INGRAM



**JOHN KING SPENT** his younger years on a cattle property in north-west Queensland, where he had the sort of rural childhood that encouraged an understanding of the land and its relevance to the food that ends up on the plate. It helped that he spent a bit of time in the home kitchen, too. His mother was a nurse and John recalls helping her with meals. "I used to cook for her," he says.

Eight years ago, having turned professional, John was working in Melbourne when he became aware of the Slow Food movement that, from the late 1980s, had begun spreading around the world from Italy. "I looked into studying at the University of Gastronomic Sciences in Italy, but it was too expensive," he says. "So I've tried to get as much experience here as possible, working in restaurants with a good philosophy about food."

One of these was the highly acclaimed Royal Mail Hotel at Dunkeld in Victoria. "I got an offer to do the garden and work in the kitchen," John says. "I spent 12 months there — foraging, helping develop the garden and doing the charcuterie." During his time at the Royal Mail, he also started a correspondence degree in ecological agricultural systems at Charles Sturt University.

Early in 2013 he landed another regional position. The Shed, is a winery restaurant at Terindah Estate on the Bellarine Peninsula: "I came down primarily to look after the garden — and then became the head chef," John says. The kitchen garden and surrounding vineyard encourages the restaurant to be as self-sufficient as possible. Otherwise, John focuses on sourcing produce "loosely based on the Slow Food movement's idea of 'within a 200-kilometre radius' — that's the goal".

By anyone's definition his shellfish count as local — the bay's oyster and mussel leases are just minutes down the track. In season, native angasi oysters and mussels are a feature of The Shed's menu — "And if they're ordered for a wedding or function, we get them the day they're harvested."

Aptly named, the restaurant is housed in a former hay shed made from corrugated iron, glass, timber and steel. Apart from the food, the main attraction is outside; the wide views across the vineyard to the bay. According to John, the location is a definite bonus. "I love the coast — and this area is completely undiscovered."

*The Shed At Terindah is on the Terindah Estate, 90 McAdams Lane, Bellarine, Victoria. (03) 5251 5536; www.terindahestate.com*

**PERI PERI POACHED PRAWNS WITH SWEET & SOUR TOMATOES**  
SERVES 6

- 2 long red chillies, deseeded, coarsely chopped
  - 4 coriander roots, washed
  - 5cm-piece ginger, peeled
  - 500g unsalted butter
  - ½ brown onion, finely chopped
  - 30 large green king prawns
  - 2 large ripe avocados, halved, stones removed, peeled
  - 60g soft goat's curd
  - 1 tablespoon lemon juice
- SWEET & SOUR TOMATOES**
- ⅓ cup vegetable oil
  - 1 tablespoon yellow mustard seeds
  - 1 tablespoon cumin seeds
  - 12 small roma tomatoes, cut into six pieces lengthways
  - 1 teaspoon ground turmeric
  - 2 tablespoons caster sugar
  - 2 tablespoons sherry vinegar\*

To make sweet and sour tomatoes, heat oil in a saucepan over a low heat. Cook mustard and cumin seeds, stirring, for 1 minute or until aromatic. Add tomatoes and stir to combine. Add turmeric, sugar and vinegar, and stir to combine. Remove from heat. Set aside for 4–5 hours to develop flavours.

Place chilli, coriander roots and ginger in a small food processor, and process until finely chopped.

Melt 20g of butter in a large frying pan over a low heat. Cook onion for 5 minutes or until softened. Add chilli mixture and cook, stirring, for 1 minute or until aromatic. Add remaining butter and cook, stirring occasionally, for 5 minutes or until butter melts and mixture is aromatic. Add prawns and poach, turning regularly, for 8–10 minutes or until prawns change colour and curl. Remove from heat.

Meanwhile, place avocado, goat's curd and lemon juice in a food processor and process until smooth.

Reheat tomato mixture over a low heat. Divide among serving plates and top with prawns. Place avocado mixture in a piping bag fitted with a plain nozzle, and pipe around prawns.

\*Available at delicatessens and gourmet food stores. Substitute red wine vinegar. >

Peri peri poached prawns with sweet & sour tomatoes  
Every ingredient will be lifted by the refreshing purity and crispness of the 2013 Shaw & Smith Sauvignon Blanc. **FACING PAGE, FROM LEFT** The Shed's large windows capture the view of the surrounding vineyard; chef John King has a strong connection to the land.





**Dory with citrus fennel & salsa verde**  
The 2013 Jacob's Creek Steingarten Riesling adds the perfect blend of green herb and apple notes, and taut citrus acidity. RIGHT John in the kitchen with sous-chef Lyndon Betts (right).



### DORY WITH CITRUS FENNEL & SALSA VERDE

**SERVES 6**

2 tablespoons lemon juice  
2 medium fennel, trimmed  
½ cup caster sugar  
½ teaspoon saffron threads  
4 red birdseye chillies, deseeded  
2 oranges, rind removed  
3 whole star anise  
6 cloves  
4 x 100g mirror dory fillets, skin removed, rolled into hollow cylinders  
olive oil, to brush

#### SALSA VERDE

2 garlic cloves  
4 baby capers  
3 anchovy fillets  
2½ tablespoons red wine vinegar  
½ cup mint leaves  
½ cup flat-leaf parsley leaves  
½ cup basil leaves  
1 cup olive oil

Place lemon juice in a bowl of cold water. Using a mandolin, thinly slice fennel. Add to acidulated water.

Place sugar, saffron, chilli, orange rind, star anise, cloves and 2 cups water in a medium saucepan over a high heat. Bring to boil. Reduce heat to low and simmer for 20 minutes. Drain fennel and place in a heatproof bowl. Pour saffron mixture over fennel. Cool. Cover with plastic wrap and place in refrigerator for 6 hours to infuse.

To make salsa verde, process garlic, capers, anchovy and vinegar in a food processor until smooth. Add mint, parsley and basil, and process until finely chopped. Add oil in a thin, steady stream and process until smooth.

Drain fennel, reserving saffron mixture. Place saffron mixture in a saucepan over a medium heat and simmer for 5–10 minutes or until reduced by three-quarters.

Preheat oven to 160°C. Place fish on a baking tray. Lightly brush with oil. Bake for 8 minutes or until almost cooked through. Rest for 5 minutes.

Spoon salsa verde among serving plates. Top with fish and fennel, and spoon over saffron mixture to serve.

### ROAST CHICKEN WITH CHARRED CORN & SLAW

**SERVES 6**

250g caster sugar  
250g rock salt  
4 black peppercorns  
1 lemon, halved  
2 fresh or dried bay leaves  
2 x 1.2kg free-range chickens  
¼ cup olive oil  
6 rosemary sprigs  
6 garlic cloves  
4 corn cobs, husks and silk removed  
2 red bullhorn chillies, finely chopped  
⅓ cup coarsely chopped mint leaves  
1 red radish, trimmed, finely sliced, to garnish  
Vietnamese mint leaves, to garnish

#### SLAW

¼ red cabbage, finely shredded  
¼ green cabbage, finely shredded  
1 large fennel, finely sliced  
2 red radishes, trimmed, finely sliced  
¼ cup Vietnamese mint leaves  
¼ cup small mint leaves  
¼ cup coriander leaves, coarsely chopped  
2 tablespoons lemon juice  
2 tablespoons grapeseed oil

Place sugar, salt, peppercorns, lemon, bay leaves and 5 litres water in a large stockpot. Bring to boil over a high heat. Cool completely.

Rinse chickens inside and out under cold running water. Pat dry with paper towel. Cut each chicken into 6 pieces. Place chicken pieces in a large bowl and pour over sugar mixture to cover. Cover with plastic wrap and place in refrigerator for 6 hours to infuse.

Preheat oven to 220°C. Drain chicken pieces and pat dry with paper towel. Place chicken in a large roasting pan. Drizzle with 2 tablespoons of oil and rub into skin. Add rosemary sprigs and garlic cloves to pan. Roast for 15 minutes. Reduce oven temperature to 160°C and roast for a further 20 minutes or until golden brown and juices run clear when a skewer is inserted into thickest part of chicken. Reserve pan juices. Cover chicken with foil and set aside for 10 minutes to rest.

Meanwhile, heat a chargrill pan or barbecue grill over a high heat. Brush

corn with remaining oil and season with salt and pepper. Cook corn, turning, for 8 minutes or until lightly charred and cooked through.

Using a small sharp knife, cut down length of corn cobs to release kernels. Place in a bowl with chilli and mint, and toss to combine. Season with salt and pepper.

To make slaw, combine cabbages, fennel, radish, mints and coriander in a large bowl. Drizzle with lemon juice and oil, and toss to combine. Season with salt and pepper.

Divide corn mixture and slaw among plates. Place chicken over corn mixture. Drizzle with pan juices, and garnish with sliced radish and Vietnamese mint. >

**Roast chicken with charred corn & slaw** Match with the morello cherry palate and smooth richness of the 2010 Grove Estate Sommità Nebbiolo.

KRIS COAD PLATTER AND LENE KUHIL JAKOBSEN JUG FROM POTIER, VALERIE BRESTRICK BOWL FROM CRAET, FACING PAGE  
MALCOLM GREENWOOD BOWL AND TRACY WURHEAD EGGSHELL BOWL FROM POTIER. FOR STOCKIST DETAILS, SEE PAGE 139.

## country chef | JOHN KING

**Chocolate olive oil mousse with orange & basil granita** Create a celestial combination with the toffee and cumquat-peel flavours, and the luscious complexity of De Bortoli Black Noble.

### CHOCOLATE OLIVE OIL MOUSSE WITH ORANGE & BASIL GRANITA

SERVES 6

250g good-quality dark chocolate, chopped

½ cup pure cream

1½ tablespoons olive oil

2 sheets gold-strength leaf gelatine\*

5 eggs, separated

1½ tablespoons brandy or dry sherry

#### ORANGE & BASIL GRANITA

1 cup orange juice

2 teaspoons orange blossom water\*\*

1 tablespoon caster sugar

2 sprigs basil

#### MINT OIL

1 bunch mint, leaves picked

1 cup grapeseed oil

To make granita, stir orange juice, orange blossom water, sugar, basil and ½ cup water in a saucepan over a low heat until sugar dissolves. Increase heat to high and bring to boil. Cool.

Remove and discard basil. Pour into a shallow metal tray, cover with foil and freeze for 1 hour. Using a fork, scrape granita mixture to break up ice crystals. Freeze for a further 5 hours, breaking up mixture every hour, or until set.

Combine chocolate, cream and oil in a heatproof bowl set over a saucepan half-filled with simmering water (make sure bowl doesn't touch water). Stir with a metal spoon until chocolate melts. Remove from heat.

Meanwhile, soak gelatine in a bowl of cold water for 5 minutes or until softened. Squeeze water from gelatine.

Add gelatine to chocolate mixture and stir until gelatine dissolves.

Using an electric mixer, whisk egg yolks and brandy in a bowl until pale

and creamy. Gently fold into chocolate mixture until combined.

Using a clean electric mixer, whisk eggwhites in a clean, dry bowl until soft peaks form. Add half of eggwhite to chocolate mixture and gently fold to combine. Repeat with remaining eggwhite. Pour mixture evenly among six ½-cup capacity serving glasses.

Cover with plastic wrap and place in refrigerator for 2 hours or until set.

Meanwhile, to make mint oil, blanch mint in a saucepan of boiling water for 10 seconds. Drain and refresh in a bowl of iced water. Drain and squeeze excess water from mint. Place in a bowl in refrigerator for 2 hours to dry.

Roughly chop mint. Place grapeseed oil, ½ cup of chopped mint and a pinch of salt in a blender, and blend until combined. Line a sieve with muslin and set over a bowl. Strain mint oil.

Top chocolate mousse with granita and drizzle with mint oil to serve. \*

\*Available at gourmet food stores.

\*\*Available at gourmet food stores and Middle Eastern grocers.