

The Shared Table

An autumn afternoon in Southern Queensland Country

The Arrival

Sweet corn and double smoked bacon puffs

Parmesan sable

Pink grapefruit and orange cordial, sparkling water

*2012 Robert Channon Sparkling Chardonnay Granite Belt
Sutton's Dry Cider & Granite Belt Brewery Storm King Kolsch*

Entrée

Pork terrine, stonefruit relish, Pink Lady apple salad and sourdough toasts,
or Pumpkin, pine nut and sage frittata

2015 La Petite Mort Barrel Fermented Marsanne Granite Belt

Main

Standing rib roast of grass fed yearling, Ruby Loo thyme roasted potatoes
Tomato and basil salad with grilled yellow peppers, Lirah caramelised balsamic

2014 Boireann Cabernet Sauvignon Granite Belt

2014 Ridgemill Estate Chardonnay Granite Belt

Granite Belt Brewery India Pale Ale

The Cheese Platter

Havarti-style cow's milk cheese, quince paste, raw honey and hand rolled oatcakes

2014 Ballandean Estate Late Harvest Sylvaner Granite Belt

Dessert

Rich chocolate & almond cake **or** Baked fig tart with rhubarb and rose compote, crème anglaise
Coffee/Tea and shortbread

2012 Barambah Rack-dried Shiraz South Burnett

**While the menu and/or ingredients may change subject to availability (because local produce is like that!), the hospitality and welcome remain the same!*

A note about our produce:

The pork, bacon and beef all come direct from the Killarney Butchery. The butcher Greg Power smokes his own bacon and sources meats from the immediate surrounds, all from farmers in the valley. He also grows his own animals. Most of the beef he sells is both milk and grass fed from small herds. | The vegetables and rhubarb were grown by Mal and Helen Smith on Spring Creek Mountain. The red soil potatoes, Ruby Loos, pink eyes, kipfler and Sebago are his specialties. | The quince, figs, sage and raw or non-filtered honey all come from Jocelyn's own garden. | Eggs are from The Goomburra Valley, grown by Juanita and Randel Breen at Echo Valley farm. | The Havarti-style cows milk cheese comes from Ian Henderson in Thulimbah, while the apples are from Ros and David Sutton, also at Thulimbah. | Lirah vinegar is made in Stanthorpe by Ian Hendersen, winemaker. | Citrus and fresh herbs grown by Lyndall McCormack, The Lakes at Killarney.

Take the Taste Home

Pork and Pistachio Terrine

A flavour filled, home-made terrine conjures images of a rustic lunch under a shady tree or leafy stone terrace in France, complete with crusty bread, a crisp salad and a glass of rosé.

The great news is this vision and all these flavours are right here in Southern Queensland Country.

The real preparation for a terrine is in the sourcing of ingredients - choose free range or organic meats, bacon and livers where possible for a better texture and end flavour, and coax your butcher to coarsely mince the pork for you - it gives flavour and moisture to the meat during cooking. Streaky bacon is used to line the terrine, so the pieces need to be long enough to fold over the top during cooking.

Recipe

Makes one 22cm x 8cm x 7cm
Oven 170°C (fan forced)

INGREDIENTS

10 x rashers streaky bacon
1 duck or chicken breast (or 2 pigeon breasts), skin removed and chopped to 1cm sized cubes
500g coarsely minced pork shoulder
250g chicken livers, roughly chopped and trimmed of sinew
200g pork back, roughly chopped
50g pistachios, natural and shelled
1 tbsp fresh thyme, finely chopped and some for garnish
1 tbsp fresh marjoram chopped
20g sea salt
2 tbsp brandy or cognac
1/4 tsp freshly ground white pepper
1 fresh bay leaf (extra branch for garnish)

METHOD

Line the loaf pan or terrine dish with the streaky bacon, with the excess hanging over the sides.

Mix all the other ingredients except the bay leaf together and combine well with your hands.

Cover and place in the fridge for several hours.

Place mixture into the bacon-lined tin, pressing into the corners.

Fold bacon over the top and place the bay leaf and a sprig of thyme atop.

Cover with a neat piece of baking paper then a double sheet of foil to secure tightly on the edges.

Place in a water bath, with hot water half way up the sides and cook for 1.5 hours, testing with a meat thermometer 70°C.

Remove from water bath and place on low sided tray, (to catch the drips) weight with several food cans and refrigerate for up to two days before serving.

To serve, place for a brief minute in hot water to release the seal. Remove paper and herb pieces and invert onto a serving board or platter and garnish with extra thyme and bay leaf.

Cut into thick slices and serve with crusty bread, a spicy fruit relish or cornichons.

Enjoy!