



## Montalto

### Sugar Cured Salmon with Marinated Vegetables & Chive Oil

#### FOR THE SALMON

- 1 Side of Atlantic Salmon (Pin-boned and cleaned)
- 400g Malden sea salt
- 150g Castor sugar
- 40g Crushed white peppercorns
- Crushed fennel seeds
- Crushed juniper berries

Score the Atlantic Salmon on the skin side mix all the spices and salt completely cover the Salmon and press evenly all over wrap very tight in cling film and cure (the salt and sugar will cook the salmon and the spice will flavor the fish ) in the fridge for 12 hours on each side.

#### MARINATED VEGETABLES

- 1 Diakon (Japanese white radish)
- 2 Carrots
- 1 Cucumber
- 1 Spanish onion
- 50mls Mirin
- Seasoning to taste

Julienne the vegetables or slice on a mandolin as we do in the restaurant and marinate the vegetables in the mirin season to taste.

#### CHIVE OIL

- 1bch Chives
- 1/2bch Flat leaf parsley
- 50mls Olive oil
- 100mls Vegetable oil
- Seasoning

In a jug blender or bar mix add all the ingredients and blitz till the oil reaches blood temperature this will inshore the greenest colour, season the oil and pass through a fine sieve. Garnish the dish with dill and some Yarra Valley salmon roe is brilliant enjoy.

*Compliments of Montalto  
- Chef de Cuisine Barry Davis  
On the Menu at \$17 entree*

## CHEFS' SELECTIONS

#### INGREDIENTS

- 2tbsp oil
- 1kg diced beef
- 300ml beef stock
- 1 can Guinness
- 1 onion, roughly chopped
- 2 bay leaves
- 1 carrot, chopped
- 1 stalk of rosemary, leaves picked and finely chopped
- 2 cloves of garlic, crushed
- 1440g can crushed tomatoes
- 1tbsp tomato paste
- 300g button mushrooms, quartered
- 2 sheets of puff pastry

### Café at Tuerong Beef and Guinness Pie

#### METHOD (serves 4-6)

Heat oil a large pot and add steak till browned. Add onions, bay leaves, carrots, mushrooms, rosemary & garlic, cook until onions soften.

Add beef stock and Guinness, and simmer until meat is tender and liquid reduced. Add crushed tomatoes & tomato paste & season to taste. Place in an oven proof pie dish, and cover with pastry to fit. Brush with egg wash and cut a small hole in the middle of the pastry to allow steam to escape. Bake in a moderate oven until pastry is golden brown. Serve with roasted root vegetables & crunchy chat potatoes.

*Compliments of Chef / Owner Chris Ogden Café @ Tuerong  
...On the Menu at \$21 main*



### The Rocks Polenta Terrine with Red Hill Mushrooms, Truffle Spinach Puree

#### POLENTA

- 500ml Mushroom or Chicken Stock
- 60ML Extra Virgin Olive Oil
- 150ml Milk
- 12 Oyster Mushrooms
- 150ml Cream
- 4 Pine Mushrooms
- 4 Cloves Garlic
- 4 Slippery Jacks Mushrooms
- 1 Sprig fresh Thyme
- 12 Button Mushrooms
- 1 Bay leaf
- 4 Quail Eggs
- 1 Sprig fresh Rosemary
- Baby Beetroot Leaves
- 1 Shallot, sliced
- Baby Schizo
- 350g Polenta
- Mustard Cres
- Truffle Oil
- Salt and Pepper
- 50g Parmesan Cheese, freshly grated

#### MUSHROOM DUXELLE

- 200g Button Mushrooms
- 50ml Extra Virgin Olive Oil
- 1 Clove Garlic
- 4 Sprigs Fresh Thyme
- 1 Shallot, finely chopped
- Salt & freshly ground pepper

#### SPINACH PUREE

- 400G Fresh Spinach
- 2 Shallots, finely sliced
- 1 Clove Garlic, crushed
- 50g Parmesan Cheese, freshly grated
- 50ml Cream
- 50ml Truffle oil



**METHOD:** Pour mushroom stock, milk, cream, garlic, thyme, bay leaf, rosemary and shallots into a heavy based saucepan. Bring to the boil then reduce heat and simmer for 10mins, Remove from heat & allow to infuse for 1 hour. Prepare mushroom duxelle: Trim stalks off mushrooms and cut into quarters. Heat oil in cast iron pan until smoking; add all ingredients, sautee till golden brown then season. Drain excess oil and let mushrooms cool down. Once cooled, puree mix and adjust seasoning if necessary. Lay a large double folded sheet of cling film on a work surface roughly length of terrine tin, spoon duxelle onto cling film to form a cylinder place in freezer until firm (but not frozen).

**PREPARING YOUR POLENTA:** Remove whole garlic cloves from your infused stock and return to boil, pour in the polenta and whisk vigorously, cook on high heat for about 5mins, until it thickens. Turn down the heat and cook for around 30mins, stirring every 5mins until polenta has the consistency of porridge. Cool slightly.

**PREPARING TERRINE:** Line a terrine 32cm long x 8cm wide x 7cm deep with cling film leaving a 2.5cm overhang. Pour cool polenta half way, take duxelle from freezer and remove cling film. Sit duxelle in polenta and pour in remaining polenta, set polenta in fridge for 1 hour.

**SPINACH PUREE:** Cook down shallots & garlic do not brown, wilt spinach take off heat, add cream and cheese, combine ingredients in blender and puree.

**TO SERVE:** Remove polenta from fridge, cut polenta into inch slices. Heat olive oil and fry polenta slice on both sides until golden colour, sit on plate. In another pan, sautee mix mushrooms with olive oil and plate adjacent to polenta. Fry quail eggs and place on mushroom mix. Spoon spinach puree on plate, decorate with baby herbs drizzle with truffle oil.

*(For 16 portions of terrine,  
garnish of 4 portions)*

*Compliments of head chef  
Xavier Nalty - The Rocks.  
...On the Menu at \$16.80*