

a fresh approach

COMMITTED TO LOCAL FLAVOURS AND A SUSTAINABLY RUN KITCHEN, AWARD-WINNING WINERY RESTAURANT KIN IS THE FUTURE OF REGIONAL DINING.

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Diners at hatted restaurant Kin, located at All Saints Estate at Wahgunyah in Victoria, can enjoy a seasonal menu crafted with hyperlocal produce. **FACING PAGE** Kin overlooks the property's lake and expansive vineyards.

ON THE BANKS OF the Murray River in Victoria's Rutherglen winegrowing region sits the historic All Saints Estate. Home to a majestic castle built by the vineyard's founders in 1864, the property boasts 33 hectares of prime vineyards. With a food offering to match the glorious grounds, on-site restaurant Kin was recently named Best New Regional Restaurant of the Year in *The Age Good Food Guide 2024* and was awarded one-hat status.

Executive chef Jack Cassidy says the key to Kin's success is its focus on regional produce and a menu that adapts to the seasons. While this approach can be restrictive, it fires his creativity. "All the decisions made for our menu are based on what's available locally or in our garden," says Jack. "That's what drives me to come up with new things."

Tying in with Kin's commitment to local farms and suppliers, Jack champions sustainable practices in his kitchen. "We find multiple uses for everything that we do," he says. "When we use a leek, we either turn the tops into green leek oil or we turn them into a charred ash garnish."

It is Jack's modern take on regional cuisine that has made Kin one of Victoria's top destination venues. "Modern regional, for me, is finding new ways to hero vegetables instead of sticking to the traditional idea that vegetables are a side that comes with the protein," he explains. "With some of our dishes, the vegetables are the star."

The architecture at Kin also balances old and new. Housed in the heritage-listed castle, Kin's interiors are light, bright and modern. A recent renovation at the hands of Technē architects honours the building's unique history while also looking to the future. "The architecture and the feel of the restaurant is really fitting to my style of cooking," says Jack. "We're able to serve up modern-looking food, and it doesn't look, or taste, out of place."

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CLOCKWISE, FROM TOP Jack's menu represents a progressive approach to destination dining; garden surrounds; "The architects kept the vibe of the castle and the heritage, but in Kin itself, it's quite modern," says Jack; the warm and welcoming red-brick interior; fresh is best. **FACING PAGE** Executive chef Jack Cassidy at Kin.





KANGAROO SKEWERS WITH WATTLESEED AND BLACK GARLIC

Makes 3-4 skewers

- 100g brown sugar
- 100g table salt
- Kangaroo loin, cut into 2cm cubes

WATTLESEED RUB

- 20g dried wattleseed
- 5g brown sugar
- 10g salt
- 5g cumin

- 5g coriander powder

BLACK GARLIC SAUCE

- 1 head of black garlic
- 2 egg yolks
- 30ml sherry vinegar
- 20ml Worcestershire sauce
- 10g Dijon mustard

- 300ml grapeseed oil (or any neutral oil)

WATTLESEED MAYONNAISE

- 10g dried wattleseed
- 200g Kewpie mayonnaise

For the skewers, combine the sugar and salt and coat the kangaroo loin in the mixture. This is a quick cure that will help the kangaroo firm up and draw out excess moisture. After 10 minutes, wash off cure and pat loin dry with paper towel. Cut the loin into 2cm cubes and skewer like you would a kebab. Leave skewers in the fridge until you are ready to cook.

Make wattleseed rub by combining all ingredients in a bowl; set aside.

For the black garlic sauce, remove skin and place garlic in a high-speed blender with everything except the oil. Blend until smooth, then slow the mixer and slowly add the oil. If the mix is too thick, add some cold water.

For the mayonnaise, combine the wattleseed and mayo in a small bowl.

Just before you cook the kangaroo, oil the meat and coat it in the rub. Grill on a high heat to get good colour on all sides. Then, leave above the grill in a warm spot to heat through. Ideally, it's best served rare or it will become chewy and tough. Next, grill the kangaroo again to regain heat on the outside. Serve with the sauces, as desired. We serve ours with grated cured egg yolk and fried saltbush.

OCTOPUS, 'NDUJA AND LOBSTER VELOUTÉ

Serves 8

- 50g rock salt
- 8 octopus tentacles
- 'NDUJA DRESSING
- 100g 'nduja (or use chorizo)
- 200ml olive oil
- 100ml lemon juice
- LOBSTER VELOUTÉ**
- 500g lobster shells
- 2 onions, chopped
- 2 carrots, chopped
- 1 fennel bulb, chopped
- 1 head of garlic, chopped
- 50ml neutral oil
- 100g tomato paste
- 1 lemon, quartered
- 2 litres water
- 100g butter
- 100g flour

Massage the rock salt into the octopus tentacles and let sit for 20 minutes. Wash off the salt in cold, fresh water. Steam octopus at 90°C for 90 minutes, or you can simmer it in a pot until tender; this takes about 25 minutes. Once cooked, remove the octopus and let cool in the fridge.

To make the 'nduja dressing, break up the 'nduja or chorizo into small

pieces. In a large pot, place the oil, lemon juice and 'nduja, and slowly warm through until the 'nduja starts to fry and become fragrant. Don't let the mixture get too hot or it will burn and taste bitter. Allow mixture to cool to room temperature.

Next, prepare the lobster stock for the velouté. Roast the lobster shells and vegetables in a 180°C oven, until the shells are bright red and the vegetables have some colour on them.

In a large pot, heat the oil on medium heat and add tomato paste. Then, add the lemon pieces, along with the 2 litres of water. Once the shells and vegetables are ready, add them to the pot, making sure that everything is covered with the water. If not, add a little more water.

Bring stock to the boil and let simmer for 45 minutes. Strain out the liquid into a new pot and reduce by half or until you have 1 litre left.

To make the velouté, in a medium pot melt the butter, then slowly add the flour to make a roux. Cook this for a minute or two, then slowly add the lobster stock – about a third at a time, mixing constantly to ensure there are no lumps. Cook until the velouté is thick like a soup, and you can't taste any flour. Then, season with salt as desired.

Brush the octopus with the 'nduja dressing, then grill it until you get a good colour. Ensure the octopus is heated all the way through.

To serve, place the octopus on a plate and coat it with the velouté. We serve ours with blanched peas and fresh beans from our garden, along with some pickled shallots and warrigal greens. >

"Running a restaurant in a vineyard definitely comes with some complications," says Jack. "We've just come out of vintage, when all the grapes are picked, which is chaos. There's a lot of machinery and high-vis everywhere, and we have to time deliveries." **FACING PAGE** Delicious octopus, 'nduja, lobster velouté.



FOOD WAHGUNYAH VIC

FROM TOP Gorgeously glossy beetroot with horseradish; “Wahgunyah is beautiful. The summers are long and the winters are short,” says Jack. **FACING PAGE** Apple pie and salted caramel with vanilla ice cream.

BEETROOT WITH HORSERADISH

Serves 6-8

3 large beetroots

Olive oil

Salt

1 bunch thyme

Olive oil and lemon juice, to serve

PICKLED BEETROOTS

200ml rice wine vinegar

200ml water

200g sugar

5g salt

1 baby yellow beetroot

1 baby target beetroot

HORSERADISH CREAM

100g grated horseradish

250ml thickened cream

Salt, to taste

Coat the 3 large beetroots in olive oil and salt, then wrap each in foil with a few sprigs of thyme added.

Slowly roast beetroots at 160°C until tender, for around 1.5 hours. Then, place them in the fridge to cool. Once cool, peel off the skin and cut into desired size.

In a large pot, heat the vinegar, water, sugar and salt; bring to boil.

Meanwhile, peel and slice the baby beetroots – keep the colours separate, in different heatproof bowls, so they don’t lose their colour. Once the liquid is boiling, pour over beetroots until fully covered; allow to cool completely.

Next, place the grated horseradish and cream in a pot and bring to the boil. Make sure to stir often, so the mixture doesn’t burn or boil over. Once hot, leave to steep.

Once the cream is cooled to room temperature, strain out the horseradish and season with salt.

To serve, place the large beetroot in a bowl and season with olive oil, lemon juice and salt. Then, place the large beetroot on a serving plate, scatter the pickled beetroot over the top and dress with horseradish cream. We split ours with a green garlic oil and fresh basil from our garden.

POTATO MASH

Serves 8-12

2kg red potatoes, peeled

1kg butter

200ml thickened cream

Salt, to taste

Boil the potatoes until they’re soft. Meanwhile, melt the butter and cream in another pot; allow to simmer and reduce slightly.

Once the potatoes are cooked, put them through a ricer and place in another pot. Slowly add the butter and cream mixture, stirring constantly until you get a smooth consistency. Season with salt. Alternatively, you can pass the mash through a strainer to ensure it’s completely smooth.



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APPLE PIE WITH SALTED CARAMEL

Makes 8 mini pies

8 tartlet moulds

Oil, for spraying

About 6 sheets store-bought puff pastry

APPLE PIE FILLING

1kg Granny Smith apples

1kg Pink Lady apples

200g caster sugar

200ml pineapple juice

SALTED CARAMEL

200g caster sugar

85g cubed butter

120 thickened cream

5g salt

Spray the tartlet moulds with oil. Then, with a ring cutter, cut out

a piece of pastry that is slightly bigger than the mould. Press into the mould and hold in place with a second mould, so that the pastry won’t puff up in the oven. Bake pastry in the oven at 160°C for 20 minutes or until the pastry is set and has a light colour. Leave to cool to room temperature.

For the filling, peel and chop the apples. Place the sugar in a pot large enough to also hold the apples. Gently caramelize the sugar – once it has reached a golden-amber colour, add the apples and stir until they are all coated. Cook apples for a few minutes, then add the pineapple juice; cook until some of the apples are a puree texture. Transfer mixture to a bowl and allow to cool in the fridge.

For the salted caramel, caramelize the sugar in a pot. Once it turns a golden-amber colour, whisk in the butter. Add the cream slowly, then the salt. Place mixture in a heatproof bowl and cool to room temperature.

To assemble, take the par-cooked tart shell, still in the outer mould. Place the apple pie filling inside, leaving a 2mm gap from the top. Cover it with another piece of raw puff pastry and bake in the oven at 180°C for 15-20 minutes, or until the top looks nice and golden.

Once the pie is cooked, cool for 10 minutes before removing from mould. We dust ours with cinnamon sugar, drizzle over salted caramel and top with homemade vanilla ice cream. *CS*