

Gurpreet Bagga
(Sauma Northbridge)
presents

CUTTLEFISH BHEL TURMERIC CURED

Proudly sponsored by

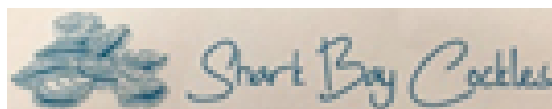
**RUNNING
· WILD ·
FISHING CO**

Gurpreet Bagga
(Sauma Northbridge)
presents

GOAN WINTER CLAMS

**SHARK BAY CLAMS WITH GARLIC,
ONION, TOMATO SAUCE, CURRY
LEAVES, LEMON, GOAN CHORIZO &
LEMON (GF,DF)**

Proudly sponsored by



Don Hancey
(WA Food Ambassador &
WAFIC Seafood Ambassador)

presents

**AMBIENT
SMOKED
NORTH WEST
TRIGGER FISH**

(GF,DF)

Proudly sponsored by



Don Hancey
(WA Food Ambassador &
WAFIC Seafood Ambassador)
presents

**SOUTH WEST WILD-
CAUGHT SALMON
WITH FENNEL &
MANJIMUP BRAVO
APPLE SALAD**

(GF,DF)

Proudly sponsored by



Alejandro Saravia
(UMA)
presents

CEVICHE NIKKEI
SUSTAINABLE MANDURAH SEA
MULLET LIGHTLY SMOKED IN
VINEWOOD, LIGHT SOY AND
PERUVIAN SUN DRIED CHILLI SAUCE
WITH BRAISED SHIITAKE
MUSHROOMS
(GF,DF)

Proudly sponsored by



Alejandro Saravia
(UMA)

presents

MADRE PERLA

**NORTH WEST PEARL MEAT CEVICHE,
SALSA CRIOLLA SERVED WITH
SAFFRON AND SUNRISE LEMONS
SAUCE
(GF,DF)**

Proudly sponsored by

PASPALLEY

Kenny McHardy
(Manuka Woodfire Kitchen)
presents

ABROHLOS ISLAND OCTOPUS

**OCTOPUS COOKED OVER COALS
WITH CELERIAC REMOULADE &
ROMESCA**

(GF)

Proudly sponsored by



Kenny McHardy
(Manuka Woodfire Kitchen)
presents

KIMBERLEY SPANISH MACKEREL

**SMOKED WITH APPLE WOOD,
POTATO FONDANT & SALSA
VERDE
(GF)**

Proudly sponsored by

**RUNNING
· WILD ·
FISHING CO**

Nic Wood
(Santini Bar & Grill)
presents

RAW SHARK BAY SCAMPI

**SQUID INK CRACKER WITH
FERMENTED GARLIC &
CORIANDER
(DF)**

Proudly sponsored by

SharkBay *Seafoods*

Nic Wood
(Santini Bar & Grill)
presents

SEARED SHARK BAY SCALLOPS

**WITH ARTICHOKE, APPLE,
SAMPHIRE & HAZELNUTS
(DF)**

Proudly sponsored by

SharkBay *Seafoods*

Nic Wood
(Santini Bar & Grill)
presents

RAW GERALDTON YELLOW TAIL KING FISH

**WITH GRAPES, GRAINS,
TURMERIC & DILL
(GF,DF)**

Proudly sponsored by



Gord Kahle
(Santini Bar & Grill)
presents

WA ROCK LOBSTER

**SANDWICH ON MILK BREAD WITH
PRAWN OIL RANCH, OLD BAY
SEASONING AND A PICKLE**

Proudly sponsored by



**GERALDTON
FISHERMEN'S
CO-OPERATIVE**

Rock Lobster Exporters

Gord Kahle
(Santini Bar & Grill)
presents

FREMANTLE
MARINATED SARDINES
WITH SALSA VERDE AND
ANCHOVY GARUM

(GF,DF)

Proudly sponsored by



Gord Kahle
(Santini Bar & Grill)
presents

SMOKED ALBANY SARDINE

**ESCABECHE ON SOURDOUGH
CROSTINI**

(DF)

Proudly sponsored by



Naomi Bulner
(Steve's Fine Food)
presents

**BALTER XPA
BATTERED LEEMAN
DHUFISH WITH
BENDOTTI CHIPS WITH
TARTARE & LEMON
(DF)**

Proudly sponsored by



and



Leeman
fish and chips

Naomi Bulner
(Steve's Fine Food)

presents

**SEARED TUNA LOIN
WITH PEAR,
MACADAMIA & BURNT
HONEY**

(DF,GF)

Proudly sponsored by



OCEAN WILD TUNA

Naomi Bulner
(Steve's Fine Food)

presents

**SHARK BAY CUTTLEFISH
WITH KACHUMBER,
PUFFED RICE, HERBS,
CHILLI & POMEGRANATE**

(DF,GF)

Proudly sponsored by

**RUNNING
· WILD ·
FISHING CO**

Naomi Bulner
(Steve's Fine Food)

presents

**CRISP SHARK BAY
WHITING WITH CARROT
PESTO & PICKLE WITH
DILL MAYONNAISE**

Proudly sponsored by



Brendan Pang
(2018 Masterchef Contestant)
presents

PAN-FRIED EXMOUTH TIGER PRAWN AND GINGER DUMPLINGS

(DF)

Proudly sponsored by



MG KAILIS GROUP

Brendan Pang
(2018 Masterchef Contestant)
presents

**STEAMED CONE BAY
BARRAMUNDI
DUMPLINGS
(DF)**

Proudly sponsored by

Cone Bay Ocean Barramundi

Melissa Palinkas
(Young George)
presents

**SHARK BAY
CRAB TOAST**
(DF)

Proudly sponsored by

**RUNNING
· WILD ·
FISHING CO**

Melissa Palinkas
(Young George)
presents

**SHARK BAY CORAL
PRAWN BISQUE
WITH COCONUT & SHARK
BAY MANTIS SHRIMP OIL**
(GF)

Proudly sponsored by



Stuart Laws
(Showcase Events WA)

presents

MISO GLAZED GLACIER 51 TOOTHFISH WITH CHIMICHURRI

(GF, DF)

Proudly sponsored by



Stuart Laws
(Showcase Events WA)

presents

**GINGER AND SAKE
SHARK BAY KING
PRAWNS WITH STAR
ANISE & PASSIONFRUIT
PEA PUREE**

(GF, DF)

Proudly sponsored by

SharkBay *Seafoods*

Stuart Laws
(Showcase Events WA)
presents

**PANKO CRUMBED
AUGUSTA ABALONE
WITH LEMON AIOLI**

Proudly sponsored by



Neil Forbes
(Black Pearl Oyster Shucking)

presents

**FRESHLY
SHUCKED OYSTERS**
(GF, DF)

Proudly sponsored by

LARNER'S

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