

kingfish carpaccio; manna crab salad, ruby grapefruit

Serves 6

This is the perfect sustainable dish, farmed kingfish, great flavours & texture, so clean. Accompanying the local crab with the apple and crispy fennel gives texture and aniseed flavours, which fits perfect with the ruby grapefruit. A classic West Australian summer lunch dish!



Prep time: 30 minutes

Ingredients

- 6 x 60gm fillet (sliced as per sashimi, 4 each)
- 1 ruby grapefruit, segmented

Dressing

- 10 x saffron threads (soften with warm water)
- 30ml evoo
- 30ml WA citrus oil
- 60ml chardonnay vinegar
- grapefruit juice
- ¼ bunch chives (finely sliced) added last minute

Manna Crab Salad

- 120gm cooked manna crab
- small head shaved fennel
- 1¼ bunch Italian parsley (pickled)
- yellow of celery
- 1½ apple julienne granny smith, skin-on
- 50ml mayonnaise (for binding)
- lemon juice
- seasoning

To Serve

1. Place the kingfish on a plate – lengthways or circular
2. Mix together the salad, and then at the last minute the apple, lemon and mayonnaise.
3. Arrange alongside the fish and spoon the dressing over the fish.
4. Garnish with a little micro chervil or similar
5. Lime cheek can be served alongside

Executive Chef – Chris Taylor