

# About the Author

Anthony Davies is a well-known North Queensland recreational fisher and freelance boating and fishing photojournalist. He has fished Queensland's waters from the Tweed to the Tip of Cape York for more than 40 years and has caught everything from mosquito fish to marlin - although the only possible record he holds is for the greatest number of rod and reel outfits lost overboard! His fishing yarns, boat reviews and cooking articles regularly feature in a number of magazines and publications including North Queensland Fish and Boat, Fishing World and Cape Yorker. The early influence of his Lebanese maternal family instilled in him a Mediterranean love of good, healthy food and its preparation that has become a life-long passion.



## Dedication:

Recreational fishing is Australia's most popular participatory sport. The preparation and enjoyable consumption of the catch is the ultimate culmination of the fishing experience, and has been a fundamental pastime from the time of the first humans. This book is aimed at the recreational fisher who already has a reasonable level of competence in catching fish and other seafood, so it offers specific tips on the capture of the various species featured rather than "going back to the basics" Having secured the catch you may well be faced with non-seafood loving family members - "Aw, Mum... not fish AGAIN!" The challenge is to create varied and appealing dishes without compromising the delicate flavour or nutritional value of the seafood from which they are made. My fish indifferent wife, Jackie, was the inspiration for most and indeed the creator of a couple of these recipes, many of which have featured in Fishing World magazine's "Seafood Basket" cookery section.

I have sought to infuse Queensland's abundant fruits of the sea with a little international spice and colour. All of the fish, crustaceans and molluscs featured can be gathered from the local river, seashore or at the most a few kilometres out to sea, well within range of the average family fisher in his "tinny" - you won't find any recipes for swordfish or scallops. Likewise the other ingredients and utensils used in these recipes are readily available in any Queensland suburban shopping centre. Of course I also suggest alternative ingredients for southern and overseas readers.

Throughout the book the recipes are presented on a single page or pair of facing pages so the busy cook doesn't have to flick back and forth. None of the dishes featured require the use of specialized equipment such as deep fryers or fish poachers; all of the meals pictured were prepared in our modest family kitchen, on the BBQ or in the camp oven. There were no "camera friendly" plastic food items used, in fact every meal pictured herein was consumed by either myself; my family or my friends.

I've included a few of the more challenging seafood subjects. Eels and catfish are delicacies in many countries, for instance, even if they are treated with some scorn by Queensland fishers. I've made some suggestions for dinner menus incorporating several complementary recipes, and recommended wines to accompany the various dishes; including a selection of dry whites and reds chosen by North Queensland's Murdering Point Winery from their award winning range of exotic fruit wines. I've sampled these wines comprehensively and they really are an excellent alternative to "vine wine" as a truly tropical partner to Queensland's sun kissed seafood. Fishers are an independent lot, and a recommendation is just that. There is nothing wrong with a bit of experimentation in both the cooking and the catching - overall the intention of this book is to inspire rather than instruct.

Good Fishing and Bon Appetit!

Anthony Davies

*Any reference in this book to Fishing Regulations such as legal sizes, bag limits and closed seasons was correct for Queensland at the time of printing. Please check with your local fisheries authority before taking seafood for the table, as regulations will vary from time to time and from location to location.*