

**Chargrilled Coorong Wild Seafood Yellow Eye Mullet  
Simon Bryant 13 March  
Sustainable Seafood Day**



**Ingredients**

2 butterfly fillets of Coorong mullet  
dried oregano  
lemon zest  
salt and pepper  
splash olive oil

**Coorong Wild Seafood (Site no 30)**

**Patlin Garden (Site 71), Virgaras (Site 50)**

1 fennel bulb, sliced  
1 lemon, sliced  
4 kipfler potatoes, par boiled and sliced  
2 teaspoons medium chilli flakes  
Fresh oregano  
Splash extra virgin olive oil (evoo)

**Harts (Site no 76)**

**Aays Fresh Herbs (Site no 87)**

½ punnet cherry tomatoes  
¼ bunch flat leaf parsley

**Tobalong Tomatoes (Site no 58)**

**Aays Fresh Herbs (Site no 87)**

**Salad Greens & Kitchen Herbs (Site no 89)**

**Patlin Gardens (Site no 71)**

¼ cup olives  
Salt and pepper

**Method**

Season the mullet with a little olive oil, lemon zest, salt, pepper and dried oregano.

In a bowl, have fennel, potatoes and lemon wedges ready. Mix with chilli flakes, a splash olive oil, salt and pepper.

Grill the vegetables and the fish on the chargrill, taking them off as they brown; the fennel will take the longest.

Place all the vegetables on a plate. Fold the fish fillets back on themselves and add to the vegetables. Add a little water to the grill pan to deglaze and drizzle over the dish.

Slice cherry tomatoes in half. Mix with fresh herbs and olives in a bowl. Sprinkle some oil and lemon juice over. Season to taste.

Serve with the fish and vegetables.