



FISH LINES

THE NEWSLETTER FOR SEAFOOD LOVERS FROM THE BOATHOUSE ON BLACKWATTLE BAY. JUNE 2005

Welcome to the first edition of *Fish Lines*!

The menu at The Boathouse has always been inspired by the quality and seasonal availability of seafood and other produce. Looking across Blackwattle Bay at the Sydney Fish Markets, we have a daily reminder that some of the best seafood in the world is available in this city, and it's hardly surprising that many of the people who visit The Boathouse are also keen seafood cooks at home. Therefore we decided to produce an occasional newsletter that will keep you up to date with the food in the restaurant, give you some ideas and tips for seafood at home and the latest news on seasonal availability of seafood and other produce.

A number of people will be contributing to *Fish Lines*, including myself, John Susman (seafood expert and activist), our chefs, Steve Feletti (oyster farmer) and other leading providores.

Fish Lines is emailed free of charge, so if you haven't already done so please visit our website www.boathouse.net.au and click the 'subscribe' button.

We hope you will enjoy Fish Lines and pass it on to your seafood loving friends.

Regards

Tony Papas

The oyster partnership

From the very beginning our aim has been to supply The Boathouse with the finest oysters available. Seven years later *Gourmet Traveller* magazine ranked the oysters at The Boathouse among 'the top 50 dishes in Australia'. In a world of false icons, knowing that our three brands are the top sellers at The Boathouse is a source of great pride in the partnership we work hard at, every week of every year. In fact our most popular brand, Clair de Lune Bouton, was born at The Boathouse as a trial oyster within our 2001 annual Oyster Taste Workshops. 'One hand cannot clap alone' goes the old proverb and our journey with The Boathouse has been a shared passion for oysters, backed by enthusiastic encouragement to innovate in all aspects of superior product delivery.

The oyster philosophy

From day one our philosophy behind the brands was to deliver direct to the very top restaurants, a range of the finest oysters backed by Japanese food industry standards of customer service. Great oysters, like great wines are created by their provenance and *affinage*, or finishing process. Size is definitely not everything.

Our highest priority is to carefully manage the finish of our oysters to achieve a consistent signature flavour, the *gout de la mer*. You won't find our oysters in the general marketplace, we only sell direct to the finest restaurants who share our obsession with preserving the integrity of the product.

Steve Feletti, *Moonlight Flats*

THE BOATHOUSE
ON
BLACKWATTLE
BAY

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Water taxi access

Due to redevelopment of a major residential site adjacent to The Boathouse, water taxi access will soon be possible when you are visiting our restaurant. By calling any of the commercial water taxi operators you will be able to be picked up anywhere on Sydney Harbour and dropped just 50 metres from our front door on Blackwattle Bay.

We feel this will make a wonderful occasion for anyone wishing to bring visitors to Sydney to dine at The Boathouse.

The Boathouse on Blackwattle Bay website

We have a new website at www.boathouse.net.au, which contains information about our food, menus, wine list, special events and so on. It also includes details about booking The Boathouse for groups and special occasions. *Fish Lines* newsletter will also be available via the website.