**Blue Cod Sliders**

Serves 6

*Ingredients*

12 slider buns

12 small pieces of Blue Cod (to fit inside the bun)

½ cup flour

1/3 cup tartare sauce

1 bag seasonal salad greens

Butter for buns and frying

Olive Oil

Salt and Pepper

*Method*

1. Prepare the buns by cutting in half and buttering both cut sides
2. Put the flour on a dinner plate and season well
3. Heat a pan on a medium/high heat with some olive oil and a knob of butter
4. Dust the fish in the flour and cook in the pan for 2-3 mins on each side until just cooked through and has little resistance to the touch
5. In another pan on a medium heat place the buns buttered side down and cook for a few minutes
6. To serve smear the buns with a generous amount of tartare add the fish and place a small amount of salad on top before placing the top bun on

**Deep Fried Oysters with Kina Vinaigrette**

For 24 oysters

Time: 35 minutes

**Deep Fried Oysters**

*Ingredients*

1 litre vegetable oil for deep frying

24 oysters, freshly shucked or from a pottle

2 cups plain flour, divided

1 tsp baking powder

1 cup ice-cold sparkling water

1 tsp paprika

*Method*

1. Heat oil in a large heavy-bottomed pot to 160°C and line a large plate with paper towels.
2. Drain oysters and coat in a thin layer of flour.
3. Mix 1 cup flour with baking powder in a medium-sized bowl. Whisk in sparkling water to create a batter.
4. Working with 4-6 at a time to avoid overcrowding the pot, dip oysters into batter and deep fry until golden brown, about 5 minutes. You may need to turn them half way through to ensure even browning.
5. Remove from the oil with a slotted spoon and set on the towel-lined plate to drain. Repeat with remaining oysters.
6. Dust hot oysters with paprika and serve with kina mayonnaise and vinaigrette for dipping.

**Kina Vinaigrette**

Makes 3/4 cup

Time: 10 minutes

*Ingredients:*

150g kina roe, finely chopped

3 tbsp white wine vinegar

1 tbsp olive oil

1 tbsp sugar

1 tbsp chopped coriander

1 tbsp finely chopped chives

1/4 fresh red chilli, finely diced

Salt and pepper

*Method:*

1. Stir all ingredients together and season to taste with salt and pepper.

Kina vinaigrette will keep for up to 3 days in an airtight container in the refrigerator.

**Tītī Bruschetta with Watercress Aioli**

Serves 4 (canapes)

*Ingredients:*

12 slices of baguette toasted

1 tītī

Baby Watercress for garhish

*Method:*

1. Place the tītī in a large pot and cover with water, bring the water to the boil and once it is boiling reduce the heat and cook for a further 45 min.
2. Taste the water and if the water has a really strong salty taste, drain and add fresh water and boil for a further 30 mins. The birds are cooked once the meat is tender and the bones are pulled easily.
3. Remove the tītī from the water and pat dry.
4. Turn a grill on high and place the birds in and grill until crunchy, this should only take a few minutes
5. Once you remove the tītī from the grill pick the meat of the bones in small pieces and set aside

**Watercress Aioli**

*Ingredients:*

1 cups of baby water cress or watercress leaves

1 clove garlic

1/3 cup mayonnaise

½ lemon juice

*Method:*

1. To make the watercress sauce, chop the watercress finely and mix in to the mayonnaise along with the lemon juice.

To make the bruschetta smear a generous amount of the watercress sauce on to the toasted baguette and top with some of the tītī meat and garnish with the baby watercress.