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PRIORITY MALE

FOOD + DRINK



UP WHALE WAY

NEW EXECUTIVE CHEF AT SYDNEY INSTITUTION JONAH'S, LOGAN CAMPBELL, DEMONSTRATES HIS WAY WITH A BARRA.



Logan Campbell on Jonah's famous verandah.

Jonah's at Whale Beach is an enduring landmark on the Sydney dining scene, marrying gorgeous Pacific Ocean views with a memorable fine dining experience based around modern Australian cuisine.

In its 86th year of operation, Jonah's this year gets a new executive chef in the form of Logan Campbell, formerly of Catalina, Mezzaluna, Cicada and Paddington's Lucio's. Most recently working in Singapore, Campbell will produce a contemporary Australian menu with a strong focus on seafood, and introduce some subtle Italian influence including adding some of his signature pasta dishes to the menu.

"Jonah's is an institution, with so many loyal diners and people who have incredible memories of dining and staying here, so I feel honoured to be part of that," says Campbell. "I'm looking forward to adding my own influence to the menu but also maintaining the essence of what people love about Jonah's."

For Men's Style's keen home cooks, Campbell has created a special dish in celebration of his

TO EAT



SALT CRUSTED BARRAMUNDI WITH SMOKED GARLIC AIOLI & HERB SALAD

SERVES TWO.

INGREDIENTS

- 2 x 600g baby barramundi
- 150g course salt
- 150g plain flour
- 4 rosemary sprigs
- Vegetable oil for cooking
- 2 heads of organic garlic, peeled
- 200g good quality plain aioli
- 300g wood chips for smoking on the BBQ
- 20g diced preserved lemon
- 200g mixed baby herbs of your choice
- 40ml clod pressed lemon oil
- Sea salt; ground white pepper

METHOD

- 1 First cook the peeled garlic cloves in water until very soft but not mushy. Soak your wood chips in water (this can be done the night before).
- 2 Heat your BBQ up (for best results, a charcoal BBQ is preferred) and place your cooked garlic cloves on a rack. Spread your woodchips around the coal and begin the smoking process. Once sufficient smoke is produced place your rack of garlic above the chips and close the BBQ lid.
- 3 Smoke garlic for 20-30 mins or until garlic is dark brown and smoky. Refrigerate for 30 mins.
- 4 Blend garlic and aioli until smooth, set aside.
- 5 Pick your herbs and mix together then set aside and refrigerate. (Herbs can include, dill, elk, chives, red vein sorrel, parsley, fennel tops, etc.)
- 6 In a large bowl mix salt and flour together.
- 7 Fill barramundi with rosemary and dredge fish through the flour salt mix until completely covered and allow the excess to fall off.
- 8 Apply a thin layer of cooking oil to the flat grill section of your BBQ and place fish on to cook. Continue for 3 minutes on first side or until crusted and brown, then flip and cook for a further 3 minutes before closing the BBQ lid and allowing the fish to cook for a further 10 minutes on medium heat.
- 9 Remove from grill and place onto your serving plate. For presentation carefully cut the skin from around the top of the head toward the belly and around the belly toward the tail and gently lift the skin from the belly to expose the flesh on your service side. (Skin can be eaten).
- 10 Drizzle some of your smoky garlic dressing on the flesh and sprinkle some preserve lemon on and around the fish.
- 11 Finally, place your mixed baby herb salad on top of your fish and drizzle lemon oil over that.