



The population tripped in size year on year in the holiday sessions. I moved to Adelaide at 14 years of age and worked in the family motels and restaurants where my love of food began.

Living in Port Stephens is not dissimilar to my hometown, the sand dunes, surf and community is something special here!

Port to Plate came about because I wanted to engage and be a part of the community, so I joined the team at the Nelson Bay Fish Market where I have been now for four years. I had a vision of pulling together recipes from our local customers and self-publishing a small book to sell in the Fish Market. I consulted industry to establish how the idea of a sustainable seafood cookbook would be received. The response was overwhelming which then took me to the next stage of the project. The vision quickly grew as did the enormity of the project and skills required to achieve the vision.

The book is unique. It focuses on fresh, local, sustainable species relevant to NSW seafood species. I shared the vision with a group of highly established professional people, from executive chefs, renowned artists, photographers, videographers and community members to business leaders and producers. Engaging their skills was paramount to being able to deliver the project.

Port to Plate is a wonderful representation of what's local, fresh and sustainable in our NSW region. Yes, it was developed with the support of the local community of Port Stephens, but it's bigger than this. The species are available throughout the NSW's coastline.

We hope it helps to educate our communities and broader communities on what's available and how to best cook the species. Home cooked recipes have been developed by our local chefs to demonstrate the ease of cooking with seafood. The addition of the QR codes we hope gives you the confidence to try new things."

You can grab your copy of Port to Plate at porttoplate.com.au.

PORT *to* PLATE

PORT STEPHENS' A COOKBOOK TO INSPIRE YOUR SENSES

Who better to inspire your craving for delicious fresh local seafood than a vibrant coastal community of fishing families and creatives who live and breathe it every day?

Dive into the crystal-clear waters of spectacular Port Stephens with the photographers who get out among the offshore action with the fishing boats.

Be drawn in by exquisite illustrations of colourful fish species and crustaceans by gifted local artists and peek behind the scenes with the chefs our locals love to quickly build your confidence cooking with fresh seafood in your home kitchen.



Souvenir this extraordinary cookbook that paints a portrait of the stunning marine park playground of Port Stephens through the local seafood recipes shared.

It's as easy as Michael Jenkins blue swimmer crab, fennel and celery toastie!

Port to Plate Creator and Author Lynda Sloan has a passion for food and fresh produce and in this issue of Your Link, she sat down with us to tell us about all things seafood cooking, community and more...

"I grew up in a small town south of Auckland called Mount Manganui. This is where the holiday makers came each summer to enjoy the white sand dunes, beaches and surf.