



The beginning



When we were young we spent our summers surfing the breaks along the east coast of Australia and mucking around in sailboats and canoes in the rivers and estuaries. Later, after we were married, we bought a small yacht, the Prauwin, and with our two daughters, Charlotte and Georgina and the dog stowed aboard we began to explore the coastline of New South Wales. As time passed and our means permitted we managed to acquire larger craft - the Charlotte Rose, Reveille and Tasman Isle were all much loved yachts - and we went further afield sailing in the waters around Tasmania and the Whitsunday Islands.

Over the years we have had countless wonderful times afloat and we carry with us rich memories that will be with us always. However during all the years there was always something, normally work, to drag us back ashore when the lure of the distant horizon was at its strongest.

Not long ago we acquired Oceania, a beautiful 52' William Garden designed ketch, and decided that in regards to sailing at least, time would no longer be our master. Following this new resolve we embarked on a leisurely cruise of Tasmania, resulting in the publication of 'From the Sea' a book devoted to Tasmania's beautiful sailing waters and fine seafoods and wine. Having enjoyed all that went into creating the book we decided to spend two years idling up the east coast, from the bottom to the top, from Port Davey in Tasmania to Thursday Island in Queensland. 'Beyond the Shore' is a record of the cruise and also touches on fine seafood and wines, provided both by some of Australia's leading restaurants and from the much more humble galley and cellar aboard Oceania.



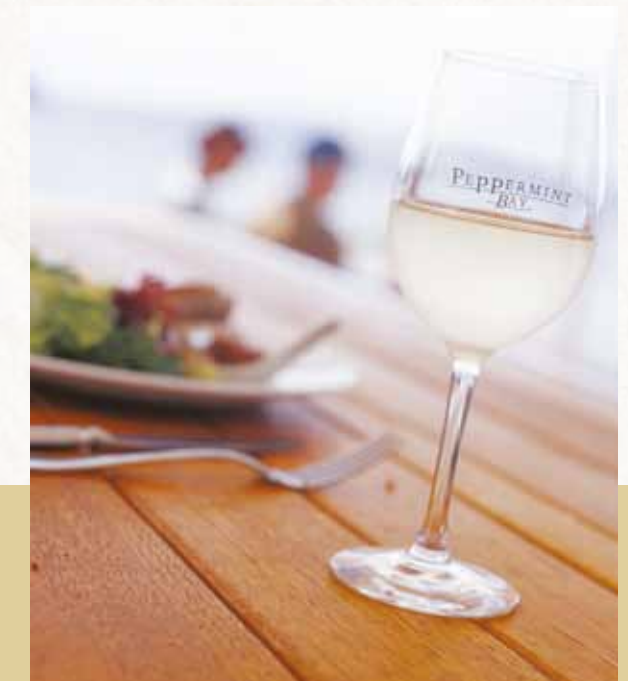
Toss about 60gm whitebait per person in seasoned flour.

Make an aioli by whisking 3 free range egg yolks, garlic and vinegar together. Slowly add saffron oil (made from 3 fronds saffron soaked in 400 ml olive oil overnight) which should be a rich yellow. Whisk oil in a slow steady stream until the mix thickens. Season with salt and pepper.

Heat a deep pot of vegetable oil until very hot and fry whitebait for a few seconds until golden brown.

Serve on Rocket leaves (dressed with cider vinegar and extra virgin olive oil) add lemon wedges and a generous dollop of the aioli on the side.

Amy Currant suggests accompanying this dish with a Tassie Riesling from Apsley Gorge Vineyard or another wine with a sharp acid contrast.



Peppermint Bay is another of well known Tasmanian, Simon Currant's wonderful additions to the Tasmanian tourist experience. Set on the shores of the D'Entrecasteaux Channel the stunning restaurant, with it's award winning design, is ideally arrived at by the Peppermint Bay catamaran which hugs the coastline from Hobart to Woodbridge, or otherwise one can meander down picturesque byways by car, stopping at small villages along the way. Simon is well known for his previous icons in Tasmania, including Cradle Mountain Lodge and Strahan Village, both worthy of a visit.



PEPPERMINT BAY

WHITEBAIT





The gleaming granite bluffs at the entrance to Wineglass Bay on the sea-ward side of the Freycinet Peninsula

After a peaceful night we headed off with the first of the dawn, intent on making Eddystone Point, nearly eighty nautical miles away. Again the wind blew steadily from the west and we reached up the coast with all sail, doing better than seven knots most of the time. With the wind blowing off the shore we stayed close in and enjoyed the beauty of the coastline as it slid past – the high peaks of Ben Lomond National Park, long white beaches and rocky outcrops with the sun playing on the fiery red lichen that is a highlight of this area. We passed Bicheno with its picturesque anchorage in “the Gulch” and in late afternoon the small holiday village of Binalong Bay, sitting on the southern end of the stunning stretch of beaches that line



Bay of Fires.

the Bay of Fires. We anchored just on dusk to be greeted by a friend of Don and Sue bearing a feast of crayfish. This quickly silenced the debate on what to have for dinner, although we had to decide on having them fresh, or mornayed with Rosemary’s famous sauce. The Mornay won and it was delicious served with chilled white wine on the aft deck, after an entree of grilled scallops, while the beam of the Eddystone light flashed overhead in the gathering gloom.





Middle Percy Island



LINGUINE WITH PESTO AND PRAWNS

Spread 25gm of pine nuts on a baking sheet in an oven preheated to 165c and toast for 6 minutes until slightly browned. Set aside. Add 350gm tiger prawns to a large pan filled with boiling water; cook for 2 minutes, remove with a slotted spoon, dip in cold water and let cool. Pull off the tails, shell and remove the intestinal tract. Cook 180gm of dried linguine till tender; drain and keep warm. During the time the pasta is cooking warm a dash of olive oil in a small pan, add 1 clove of crushed garlic. After 5 minutes add prawns, pine nuts, 20gm of basil and a squeeze of lemon juice. Mix and pour onto pasta, season with salt and pepper and toss.

Divide into 4 portions, sprinkle with grated Parmesan cheese. Serve with salad.



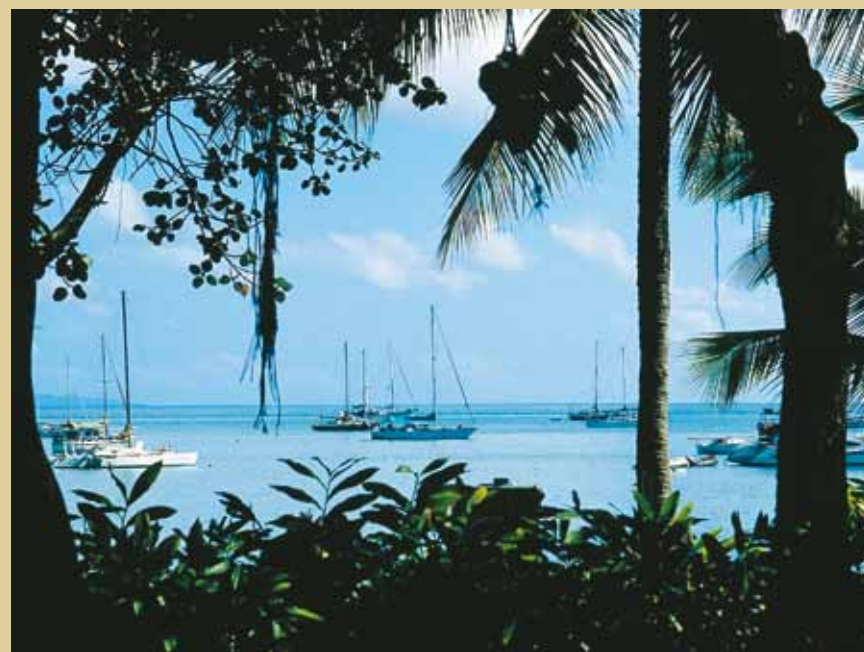
scuba diving, Whitsunday Islands

LAGUNA KEYS TO BOWEN

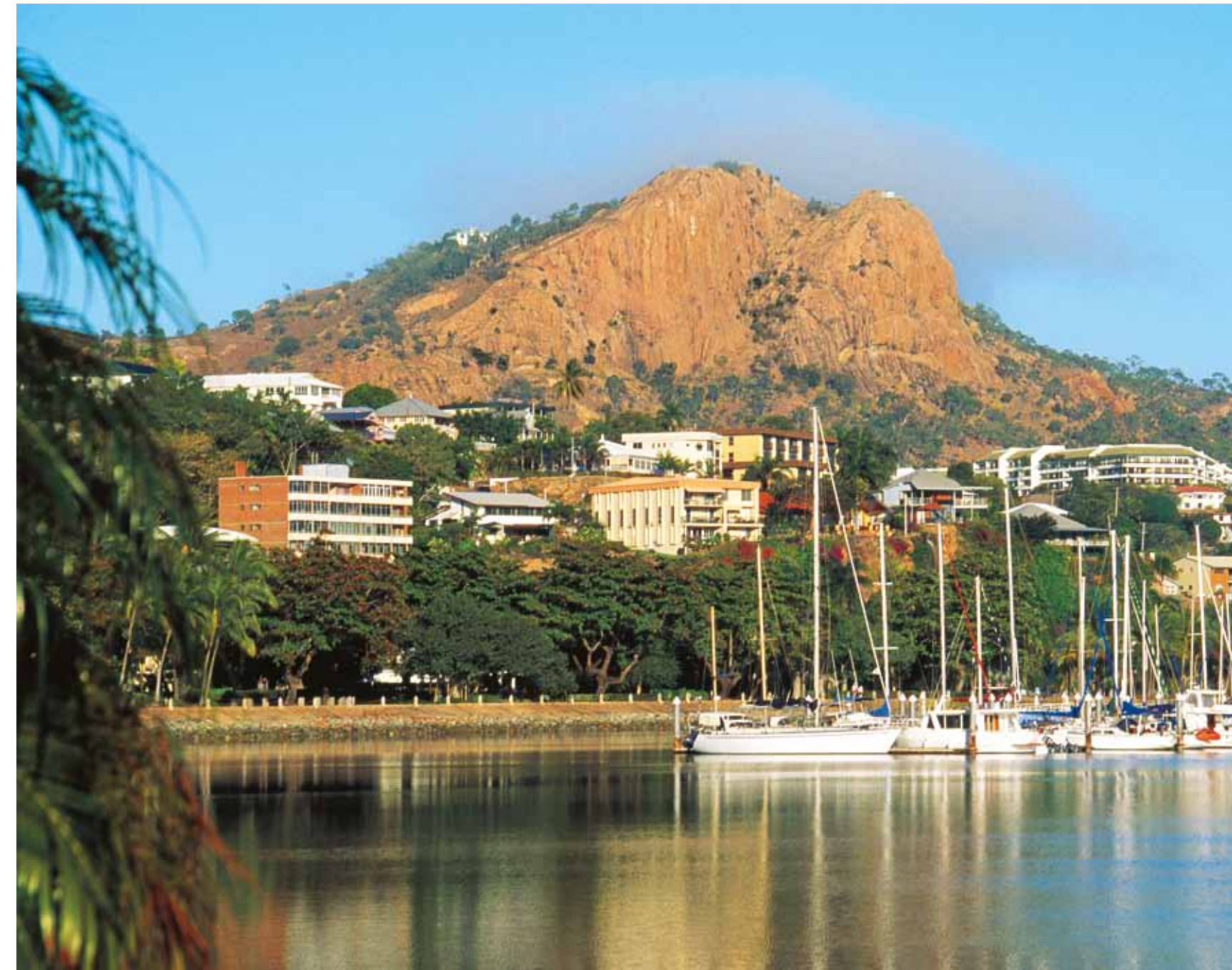
Strong winds kept us in port for the duration of Richard and Franny's stay and it was not until they had returned to the southern winter that a moderate system re-established itself. Even then, after a trip back to Hobart to catch up with family and business, we had to beat out of Repulse Bay against 25 knots. The Whitsunday Passage was running an uncomfortable sea that sent sheets of spray flying across our decks as we followed 'Knot Again' towards the beautiful anchorage in the western bay of Thomas Island. On board were Max and Viv Doerner, now fellow Tasmanians and in times past friends from Rob's school years in Manly and Peter Langford an old army friend now living in Canberra, together with a friend of his another Viv. In mid afternoon we reached Thomas with its lagoon like bay fringed by three small beaches separated by rocky bluffs and protected to the north by a rocky islet. The bay was ours alone and we anchored close in to the centre beach to avoid the swell that somehow crept in and the occasional bullets of wind that swept down from the crown of the island. Over the next two days the wind eased and we spent our days relaxing on the beaches, swimming in the shallow warm waters and cooking around a fire piled with aromatic driftwood. The nights were dark with only a sliver of new moon. But above us the universe was ablaze and out to the east Mars shone like the riding light, a great phantom galleon. With a fairly tight schedule to Bowen and the prospect of rising winds we opted to sail north along the passage inside Long and Molle Islands to Woodwark Bay, rather than the more familiar route via Lindeman and Whitsunday Islands. After a wonderful thirty mile run with a fifteen knot south easterly behind us we rounded Grimston Point as the wind began to pick up, whipping spray from the breaking white caps, and we were happy to slip into the calm waters at the head of the bay. The coastline ahead of us was indented with numerous bays offering protection

A coral garden, Great Barrier Reef





Magnetic Island



Townsville Marina and Castle Hill

TOWNSVILLE TO PORT HINCHINBROOK.

As with most of the islands in this stretch of the Queensland coast Magnetic Island is a bold and beautiful island with rocky tree covered slopes rising dramatically from the sea and sheltering a number of small beaches and anchorages. We anchored in Horseshoe Bay around midday, tucking as far as possible into the south-eastern corner where excellent shelter was available. The next morning we set off in the dinghy to explore the small settlement we could glimpse half hidden behind the palms fringing the beach. As we motored slowly through our neighbouring yachts we passed a flotilla of sea kayaks headed towards White Lady Bay, a small strip of sand near the northern point. Ashore the atmosphere was relaxed and casual. A number of more senior travellers like ourselves but far many more youthful backpackers from seemingly every corner of the world, all with happy faces and ready smiles. Though most of the island is national park it still supports a vibrant community, a mixture of Townsville commuters, those who have dropped out in paradise and others servicing a busy tourist industry. Across the shimmering water of Cleveland Bay lay Townsville; sitting below the great rocky crag called Castle Hill, forever changing its hues as the sun plays across its face. Leaving Magnetic we cavorted north, running before the reliable south easterlies that had built up a swell of a meter or so and flecked the waters of Halifax Bay with white caps. By midday we had entered Steamer Passage that runs between Great Palm Island, covered in rain forest and dominated by the cloud-covered peak of Mount Bentley,



'Blue Lagoon' Cairns

CAIRNS

There are many fine places to dine in Cairns - either right on the waterfront or in the adjacent vibrant city fringes, generally swinging to the beat of the backpackers out to make every moment count. Ian Candy, one of Cairns best known chefs, prepared this delicious dish for us. Mahi Mahi is a fish he has found combines well with spicy flavours.

To prepare the pepitas: lightly cook the following in a wok: 1 cup of pepitas, ½ cup virgin olive oil, 3 cloves chopped garlic, 1 chilli, 3 tablespoons ground cummin, 1 chopped white onion. Add coriander leaves to taste and blend.

Boil sweet potato, blanch fresh green beans, grill pieces of chorizo, and serve with char grilled mahi mahi spread with the pepita blend.



CHAR GRILLED MAHI MAHI WITH PEPITA