

BLOODY MARY
GRANITA OYSTERS



THE WORLD'S THEIR OYSTER

A taste of Waiheke Island's chic new eatery,
guesthouse and boutique, The Oyster Inn.

RECIPES & FOOD STYLING BY CRISTIAN HOSSACK
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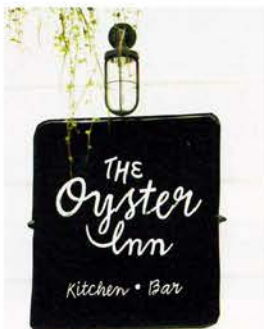


Left: The Oyster
Inn combi van
Head chef
Cristian Hossack



The balcony at
The Oyster Inn
Right: owners Andrew
Glenn (left) and Jonathan
Rutherford Best





The epiphany for Jonathan Rutherford Best and Andrew Glenn came in the form of a Waiheke Island sign, telling people they were entitled to take a daily quota of tuatua. Fresh from years in London and looking to settle in central Auckland, they gleefully collected the shellfish, cooked up a spaghetti vongole and decided that their destiny lay on the island.

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SERVES 3-4

- 20 coriander leaves
- 5 large basil leaves
- 1 sprig rosemary
- ¼ teaspoon freshly grated horseradish (from a jar or substitute with wasabi paste)
- ⅞ teaspoon cracked black pepper
- pinch of Maldon sea salt
- 120ml tomato juice (we use Simply Squeezed)
- Worcestershire sauce to taste
- Tabasco sauce to taste
- 30ml vodka (we use Square One)
- ½ lemon
- crushed ice to serve
- 12 shucked oysters

Use a pestle and mortar to lightly crush the coriander, basil, rosemary, horseradish, pepper and salt together. Transfer to a bowl.

Combine the tomato juice, a dash of both the Worcestershire sauce and the Tabasco, the vodka and a squeeze

Spotting a gap in the island market for a well-priced, seafood-focused eatery, the pair set about creating a destination restaurant with a smart yet relaxed environment to complement the food.

Their new venture, The Oyster Inn, sits in the heart of Oneroa village. Plans for a seaside eatery soon expanded when the entire top floor of the building become available - it now houses a restaurant, bar, fish and chipper, private dining room, three chic guest rooms and a boutique (experienced fashion marketer Glenn is "the shopkeeper").

Taranaki-raised Rutherford Best, "the innkeeper", forged a successful hospitality career abroad, eventually selling his London events company, Urban Productions, to the renowned Caprice Holdings. Son of a Kiwi father, Glenn grew up in Hong Kong, but fondly recalls childhood holidays here.

Also won over by a Waiheke visit was New Zealand-born Cristian Hossack, most recently head chef

at Peter Gordon's The Providores in London. He's relishing the challenge of "stripping the food right back" to create simple but full-flavoured dishes, while discovering the island's bounty - fish, mussels, olive oil, Te Matuku oysters and wine - plus other national stars, including lamb from Rutherford Best's family station.

Interior designer Katie Lockhart contributed to the super-stylish haven that's dazzling white with playful accents of yellow and white stripes. A long, sunny veranda offers views out to Great Barrier Island and the Coromandel, while inside shelves are adorned with shells and coral.

Glenn and Rutherford Best have come a long way since that day collecting tuatua, but are confident they made the right choice: "We came back to New Zealand to put our feet in the sand every day," says Rutherford Best. Now they can do just that - although we're picking that this summer, they may well be rushed right off them. **SARAH NICHOLSON**

of lemon juice. Stir in the herb mix then taste and adjust the flavours if necessary.

Leave to infuse for 1 hour then strain the mixture into a plastic tub, cover and freeze for at least 4 hours.

When fully frozen, scrape the mixture with the back of a fork until it resembles the consistency of snow.

To serve, place crushed ice on a large serving dish, arrange the oysters on top and spoon a tablespoon of the Bloody Mary granita on to each. Serve immediately.

ASIAN STEAMED MUSSELS

SERVES 4-6

- 1 tablespoon sesame oil
- 1 tablespoon canola oil
- 1 white onion, finely diced
- 2 cloves garlic, thinly sliced
- 2 stalks lemongrass, outer layers peeled away, white part finely chopped
- 1 long red chilli, deseeded, sliced
- 6 kaffir lime leaves, central spines removed, finely chopped

- 1 tablespoon Thai fish sauce
- 1 cup dry riesling
- 1kg-1.5kg green-lipped mussels, scrubbed and debearded
- ½ cup fish stock (optional)
- handful coriander leaves

Heat the oils in a heavy-based saucepan over medium heat. Add the onion and fry for 5 minutes or until softened then add the garlic, lemongrass, chilli and kaffir lime leaves. Cook for a further minute then add the fish sauce and wine. Cover and cook for 2 minutes to allow the flavours to infuse.

Increase the heat to high and add the mussels to the saucepan. Cover and cook for 5-7 minutes or until the mussels have opened (discard any that haven't).

Taste the juice and adjust the seasoning if necessary - you may need to tip out a little of the liquor and add some fish stock.

Serve on individual plates or on one large platter, garnished with coriander leaves.



ASIAN STEAMED MUSSELS



Clockwise from above: The Shop at The Oyster Inn; inside the restaurant; the shop; one of the guest rooms; head chef Cristian Hossack



SALT & PEPPER SQUID

SERVES 4 AS A STARTER

- 500g cleaned squid tubes and tentacles
- 1 tablespoon canola oil
- 2 banana shallots (or regular shallots), finely diced
- 1 tablespoon minced ginger
- 1 teaspoon minced garlic
- 1 tablespoon minced coriander root
- 1 birdseye chilli, deseeded, finely chopped
- 1 tablespoon oyster sauce
- 1 tablespoon Thai fish sauce
- 1 tablespoon lime juice
- 100g cornflour
- 50g rice flour
- 1 teaspoon table salt
- 1 teaspoon freshly ground black pepper
- vegetable oil for deep-frying
- 40 fresh green peppercorns
- small handful micro coriander cress
- lime wedges to serve

Cut the squid tubes in half lengthways. Put on a board, insides facing up, and remove any residual innards. Use a sharp knife to gently score lines in the flesh in a criss-cross pattern then cut into 2cm strips. Cut the tentacles into bite-sized pieces then put all the squid in a colander to drain. Refrigerate until ready to cook.

Heat the canola oil in a frying pan then fry the shallots until translucent. Add the ginger, garlic, coriander root and chilli and fry gently over medium heat for 1-2 minutes or until fragrant. Stir in the oyster sauce, fish sauce and $\frac{1}{4}$ cup water then taste and add a little more water if needed.

Bring to the boil then remove from the heat and cool slightly before stirring in the lime juice. Set aside.

Meanwhile, mix the cornflour, rice flour, salt and pepper together in a large bowl. Coat the squid well in the flour mix then shake off any excess.

Heat the vegetable oil to 180°C in a deep-fryer or in a wok until the surface is shimmering. Deep-fry the squid, in small batches, until golden and crisp. Drain on kitchen paper.

Toss the squid quickly in the sauce mix then garnish with peppercorns and cress. Serve with lime wedges.



SALT & PEPPER SQUID