



TROPICAL SEAFOOD MIXED GRILL

- 12** Half shell scallops
 - 12** Raw king prawns, shell on
 - 2** Raw Moreton Bay bugs, halved and cleaned
 - 2** Squid tubes
 - 1** Small pineapple, quartered and sliced, skin on
 - 2** Large mangoes, skin on, seed cut out and flesh scored
 - 4** Nectarines, seed cut out
 - 4** Yellow peaches, seed cut out
 - 2** Red chillies, finely diced
 - 2** Limes juiced
- Sea salt and fresh ground black pepper
- Olive oil
- Limes, to serve

Prepare the calamari by cutting through the length of the tube and lay out with the inner surface of the tube, face up. Score with a knife without cutting through to the other side in a close diagonal direction, one way and then the opposite, to make diamond pattern. Pat dry with kitchen paper then slice into 5cm strips.

Pre heat the BBQ on high. In a large mixing bowl, combine the lime juice with a splash of olive oil and season with salt and pepper. Add diced chili.

Grill the pineapple slices, mango, nectarines and peaches and toss through the lime dressing. Grill all the seafood until cooked and toss with the grilled fruit.

Divide equally among four and serve immediately.

SERVES 4