



On the Menu

DESTINATION DINING

DISCOVER BANGALAY DINING AT BANGALAY LUXURY VILLAS, AN AWARD-WINNING RESTAURANT AND COASTAL GETAWAY ON THE NSW SOUTH COAST.

Two hours' drive from Sydney, set against the stunning coastal backdrop of Seven Mile Beach and surrounded by national park, you'll find Bangalay Dining at Bangalay Luxury Villas, an award-winning restaurant and boutique accommodation at Shoalhaven Heads which offers a unique destination dining experience.

"We have a really relaxed atmosphere at Bangalay Dining," says Executive Chef Simon Evans of the modern Australian restaurant that focuses on native and local ingredients and was recently awarded its second 'Hat' by

Sydney Morning Herald Good Food Awards. "We're right by the beach and you can hear the waves from the dining room. Most of the time our guests are visiting the area on holidays, often staying with us at Bangalay Luxury Villas. So, we want them to feel at ease, like they're in their second home... if their second home had a hatted restaurant that is!".

We asked Simon to share a couple of simple recipes and top tips to give you a taste of what makes Bangalay such a special coastal getaway for foodies.



| BANGALAY SALTBUSH MARGARITA.

Bangalay saltbush margarita

Ingredients

(Makes 1)

- 45ml Blanco tequila
- 15ml Triple sec
- 15ml 1:1 Sugar syrup
- 15ml Fresh lime juice
- Flaked sea salt and saltbush (for garnish)
- Slice of fresh lime (for rim)

Method

1. To make the saltbush salt, first you will need to find some saltbush. We forage ours from the dunes across from the restaurant and dehydrate it, but you can buy dried saltbush from specialty stores. Blend dried saltbush and in a spice grinder to make a powder. Mix a teaspoon of saltbush powder with about 100g of flaked salt, crushing it until the salt is slightly finer. Store in an airtight container until ready to use.
2. To construct the cocktail, rub lime slice along rim of glass. Roll the outside of the rim in the saltbush salt. Set aside.
3. Combine tequila, triple sec, sugar syrup and the lime juice together in a cocktail shaker. Top up with ice and shake until the shaker is cold and frosty.
4. Double strain your margarita into the glass and enjoy.



| OYSTERS WITH FINGER LIME MIGNONETTE.

Finger lime mignonette

Ingredients
(Makes enough for 12 oysters)

- 100ml Red wine vinegar
- 15g Sugar
- 1g Salt
- 1 Finely diced brown shallot
- 1 Finger lime

Method

1. To make dressing, combine the vinegar, sugar and salt. Bring to a simmer then pour the hot vinegar over the finely diced shallot. Allow to cool and refrigerate until ready to serve.
2. To dress oysters, slice the finger lime length ways into quarters, then use a knife to gently remove all the pearls. Mix the finger lime pearls with cooled mignonette and spoon over your oysters.

Top Tip

“Learn to shuck your oysters,” says Simon. “With a little practice and the right shucker it is easy to do. This will allow you to buy quality live oysters. Pre-shucked oysters are rinsed out with water, which removes much of their flavour.”



| BANGALAY DINING INTERIORS

A chat with the chef

BANGALAY DINING'S EXECUTIVE CHEF SIMON EVANS GAVE US THE LOWDOWN ABOUT HIS AWARD-WINNING RESTAURANT.

What can guests expect at Bangalay Dining?

The food is simple, but backed up with great flavours, balance, and technique. The tasting menu has some slightly left-of-centre ingredients sprinkled throughout it and we try to use lots of native Australian and foraged ingredients. Whereas the a la carte menu is a bit more familiar, giving guests the option of multiple dining experiences during their stay with us.

Bangalay Dining recently received a 'hat' at the Sydney Morning Herald Good Food Awards for the second year in a row. How does it feel to be awarded such accolades?

It's great for the team to get these awards. There's a real sense of pride that we are one of the best restaurants in the state. When I joined Bangalay, my goal was

to put us on the map as a regional dining restaurant, and to offer a superlative dining experience on the NSW South Coast that would encourage guests to return for more. Awards like this are fantastic in showing us that we're on the right track.

The NSW South Coast also has some fantastic seafood. How do you use that to your advantage?

We are lucky to have some great producers on the NSW South Coast and our access to great seafood is sensational. So, it would be crazy not to take advantage of that proximity to fresh and pristine ingredients. I also have an affinity for fish that aren't widely used.

Fish like mullet from Lake Illawarra, bonito from Port Kembla, blue mackerel and ocean perch from Wollongong. We've worked hard to build techniques to get the best from these often-maligned fish which can be so fresh and flavourful.



| EXECUTIVE CHEF SIMON EVANS.

3 reasons to stay at Bangalay Luxury Villas

PHOTOGRAPHY BY DEANA GERLACH, ANNAMULLI, BEBBOURNEE, AMBER JENKS, RACHAEL TAGG.



The surrounds

From the stylish villa interiors to the luscious gardens, everything at Bangalay embodies understated coastal luxury. “We wanted to create something authentically ‘South Coast’ with a strong focus on sustainability,” explains Bangalay owner Michelle Bishop.

“The architecture responds to the local environment. A quintessential part of the South Coast experience is the bush track to the beach, and we sought to recreate this by using boardwalks to link the villas, pool and restaurant.”

Visit bangalayvillas.com.au or call 02 4448 7729.



Scan to find out more about Bangalay Dining and Bangalay Luxury Villas.



The destination dining

Located just two hours from Sydney or three hours from Canberra, it offers a special coastal getaway for boaters who also count themselves as foodies. “We are an award-winning regional restaurant with accessible-luxury accommodation,” says Michelle. “This combination is a point of difference which offers our guests an elevated, ‘destination-dining’ experience.” Dinner at Bangalay Dining is a must-do, however guests can also opt for delicious picnic hampers to enjoy alfresco, various in-villa dining options and even private chef experiences. Wine lovers should also spend some time exploring the many local wineries. [NM](#)



The location

Set against the pristine backdrop of the famous Seven Mile Beach, Bangalay is also the perfect base to explore everything the NSW South Coast has to offer, including an array of incredible beaches and all manner of on-water activities from surfing to fishing, boat hire and whale watching tours. Boaters who love golf will also be in heaven, as Bangalay Luxury Villas is right next to Shoalhaven Heads Golf Club.