



# Review

WITH BRIAN AND PATRICIA MOSSOP 0418 766 299

A modern, innovative  
seafood restaurant

– Patricia Mossop

## YELLOWFIN SEAFOOD RESTAURANT

**Address:** 6/20 Queensland Avenue, Broadbeach

**Phone:** 5504 5335

**Prices:** E: \$17.95 to 19.95, M: \$29.95 to \$43.95, D: \$5.95 to \$18.95. Seafood platter for two: \$109.95

**Open:** Lunch and dinner seven days from noon to late

**Liquor status:** Licensed

**Parking:** Street

**Other:** Accepts major credit cards

YELLOWFIN, the second in a three-restaurant portfolio for Andrew McElhone, has been attracting diners since opening in 2006.

Yellowfin opened alongside Andrew's first Gold Coast restaurant, Sage, in premises formerly occupied by the restaurant Chicane. He has a fondness for the area as he also has a third Broadbeach establishment, Itwo3 Mediterranean, located across the road at the base of the Phoenician resort apartments.

Andrew was born in Sydney where he started his career in hospitality. He travelled north and was involved in restaurants in Byron Bay and Kingscliff before settling on the Gold Coast.

### The style

Basically this is a seafood restaurant and the many tempting offerings from the sea are presented with flair.

New Zealand chef Campbell Marks trained in five-star hotels and spent several years working in Wellington before coming to the Gold Coast. He has a passion for seafood and it shows.

There is a vegetarian option, steak and lamb for the meat lovers, and organic chicken.

### The ambience

Water is the major feature of the restaurant – running down one glass wall and on display in two aquariums, one fronting the kitchen and one on the mirrored column in the centre of the room.

Glass bifold doors open out to the alfresco area and the park beyond.

Beside the wall of running water there is a bar with a display of wines at one end and three round, modern chandeliers above.

There are white tables, black chairs, dark tiles on the floor and a black ceiling.

Flowers on the bar and candles on the tables complete the picture.

# Catch of the day



Photo: BRENDAN RADKE

### Goldband snapper with baby vegetables and gnocchi

### The service

The service is friendly and casual. Jon Barrie oversees the staff, explains dishes and ensures the restaurant ticks along at a steady pace.

### The food

Salt and pepper calamari is a good way to start. Mind you, the oyster shots are interesting, especially those with Bacardi, crushed lychee and mint. The calamari is flash-fried and tossed with diced tomato, Spanish onion, fresh herbs and rocket.

It is as soft as butter and the salad has a delicious, sweetish flavour balanced by the peppery rocket.

The garlic prawns, served with rice, are a good size and the sauce is tasty.

Yellowfin tuna is understandably the house specialty. Seared on a flat grill, it is served with a baby spinach, walnut, grape and balsamic-marinated bocconcini salad, cherry tomato dressing and toasted pita

bread. The tuna is perfectly cooked and the salad is unusual.

Grilled goldband snapper is moist and enhanced by an oyster-infused lemon butter sauce. It is served with gnocchi, cherry tomatoes, corn, crunchy snow peas and carrots, which provide texture.

The chef's sauces and salads are delicious and complement the seafood so well.

The gourmet seafood platter has to be tried on another day – Moreton bay bugs, fresh sand crab, wild barramundi, zucchini fish cakes, baked half-shell scallops, king prawns, Pacific oysters, smoked salmon, seared prawn skewers, salad and dipping sauces. Wow!

There is a good selection of desserts, including affogato and a dark chocolate and butterscotch pannacotta served with Swiss chocolate ice cream.

### The verdict

Excellent seafood that's well cooked and presented.