

SOUTHLAND

on the half shell



BLUFF HWY

BLUFF
NEW ZEALAND

EQUATOR
TUNISIA

LONDON

NEW YORK

HOBART

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SYDNEY

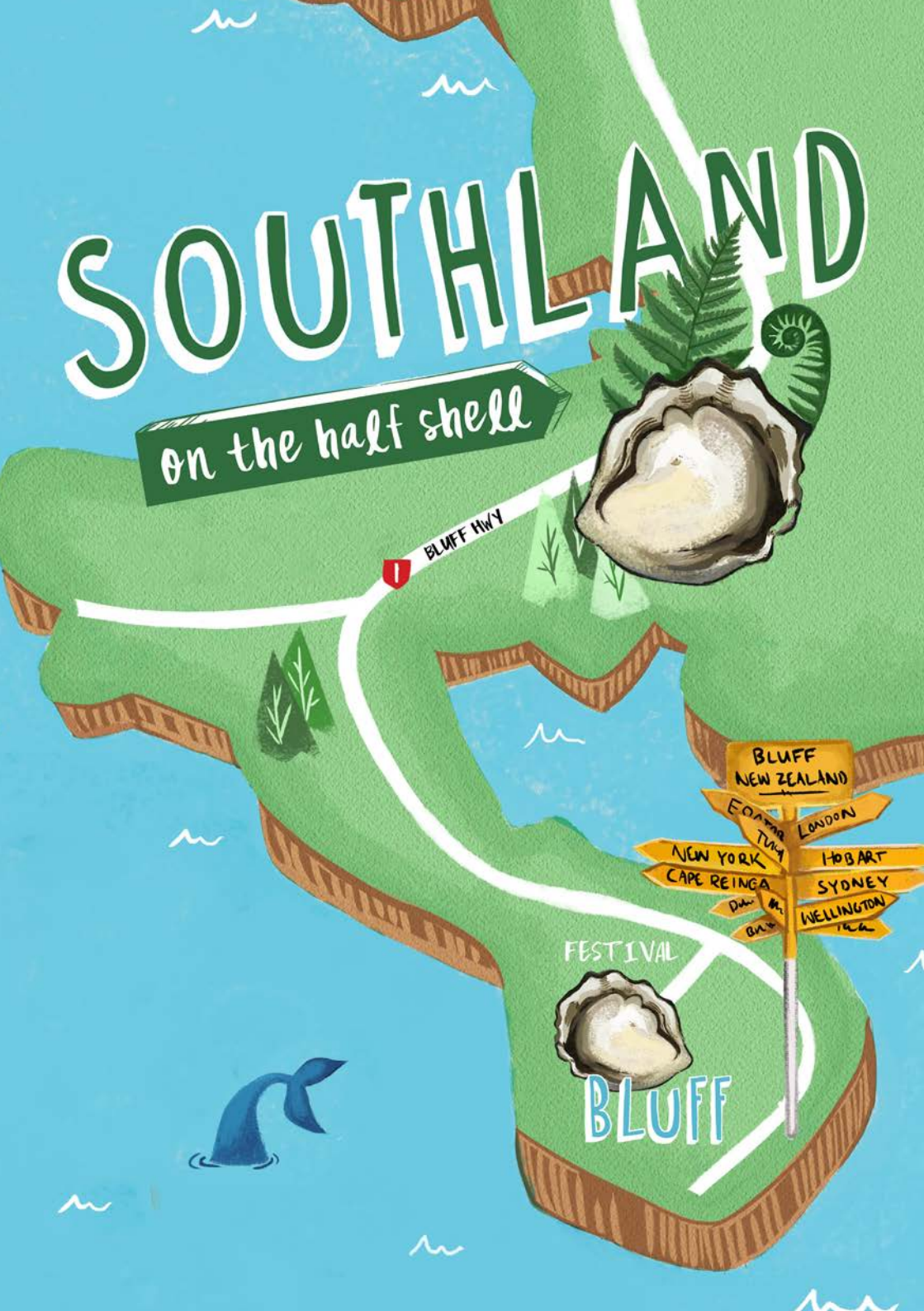
Dubai
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FESTIVAL



BLUFF



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The Toughie Bluffies

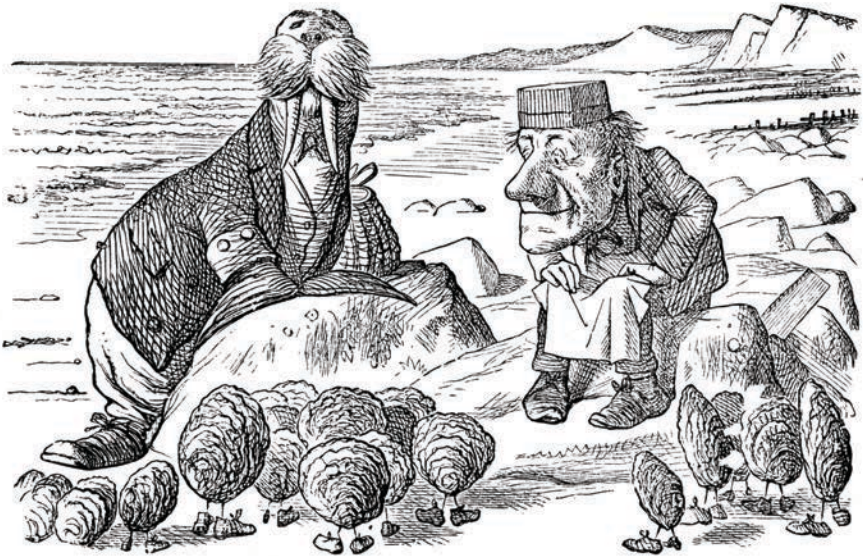
Bluff Oysters, Bluffies, are reputed to be the best in the world and New Zealand's national treasure.

They grow wild in the bone-chilling waters of Foveaux Strait between the port of Bluff and Stewart Island, and are dredged by salt-hardened locals whose families have been at sea since the 1860s.

The oyster season runs from March to August, and each May the locals throw a festival to celebrate the Tio (Maori for oyster). The Bluff Oyster Festival runs with the slogan: Unsophisticated and proud of it. It's a cacophony of music, beer, raincoats and plenty of kaimoana. But just as in Lewis Carroll's *Walrus and the Carpenter*, the honoured guests are there to be scoffed.

Bluff oysters are meatier and have a more intense flavour than their cousins around New Zealand. Best fresh from the sea, these molluscs are fat, briny and sweet. They're slippery to hold and gone in a slurp.

If the texture of an oyster is enough to put you off, Southland's clean, coastal waters are full of a variety of other deliciously fresh seafood. You'll find paua (abalone), blue cod, salmon, rock lobsters and many deep sea fish species – a true seafood lover's paradise.



The Walrus and The Carpenter from Lewis Carroll's Through the Looking Glass and What Alice Found There.

But where are the oysters?

Oyster season is fickle.



In the middle of winter the weather needs to play ball for the boats to get out. If the strait is too rough, and the swell too high there'll be no oysters on the menu the next day. Boats head out at 4am and back by 4pm for shucking early the next morning. Cross your fingers for perfect Southland weather. Maybe your toes too.



THE AWARUA COMMUNICATIONS MUSEUM IS OPEN.

Explore the technology and history of New Zealand's communications from early telegraph and radio days through to the modern era. Adults \$6, Kids \$3

**10AM - 4PM, SATURDAY MAY 26TH
1276 BLUFF HIGHWAY**

www.awaruumuseum.co.nz



Stuff to do around Bluff

1. Take a selfie at the iconic Southern sign post
2. Walk up Bluff Hill
3. Look out to Stewart Island, Omaui and Dog Island from the top
4. Mountain bike back down the Motopohue Mountain Bike Trail
5. Warm up with fresh blue cod and chips
6. Climb on an oyster boat at the Maritime Museum (\$3 entry)
7. Swim with the sharks, if you dare!
8. Check out Helen Back's whimsical sculptures at Jimi Rabbitz
9. Look out for penguins crossing
10. Hitch a ride with Real Journeys ferries across to Stewart Island
10. Grab a coffee at the Lighthouse Gallery and Cafe
12. Take the first step on the Te Araroa Trail (3000km from Bluff to Cape Reinga)

Craft beer pairing

Oysters are a love-it-or-leave-it kind of shellfish, and their salty juices creamy finish lend themselves to another polarising drop: the stout. These craft beers pair well with oysters and can be found at Zookeepers, Buster Crabb's, Louie's, Level One, Tuatara, or at your local Liquorland.



It's said Liberty Matakana Imperial Oyster Stout was brewed using 1000 oysters collected on the auspicious occasion of a solar eclipse on a king tide. The glorious result is a delicious dessert beer and at 10%, packs a powerful punch.



The Three Boys Oyster Stout contains select malt and hops to produce a beer that is rich and complex with notes of earthy roast and chocolate liquorice. Plus, the addition of genuine Bluff oysters to this very special brew is just what the doctor ordered.



First brewed in 1999 Invercargill Brewery's Pitch Black was a made-to-order match for the iconic Bluff oyster. It has a deep colour and rich hints of chocolate and coffee and can be served either chilled or at 10-15 °c for a full hit of flavour.



Inspired by early Scottish settlers who settled in the region, Catlins Brewery Manuka Smoked Ale Scotch Mist captures the peat smokiness often found in Highland single malt whiskeys. While best enjoyed with haggis and tatties in front of an open fire, it pairs perfectly with a fresh oyster too.



A wonderfully drinkable interpretation of a classic English ale, Emerson's Bookbinder is a beer to come home to. The beer pours reddish brown with a cream coloured head. Of the six beers here, this is the lightest and most gentle. Works with an oyster. Perfect with an oyster pie.



Cereal Milk Stout by Garage Project combines the creamy comfort food of breakfast with the rich, roast character of the milk stout. While oysters aren't your typical breakfast of choice, this is Bluff Oyster Festival, so grab a spoon and dig in.

*As matched by Kev and Monty of Hop'n'Vine.
Images by Sketchy Design Co.*



Facts about oysters

Oysters can live up to eight years

The oysters we eat are four to six years old

Oysters can alternate between each sex

Found at depths of 35 metres or more

The oyster is pear-shaped with a heavy-shelled bivalve

Can be 6-10 centimetres long

10 million oysters are pulled from Foveaux Strait a season

Oysters are a great source of zinc, iron, selenium, vitamin B12, vitamin A, copper, vitamin C

Only about two dozen ships are legally permitted to trawl oysters in Foveaux Strait

• *Oysters are reputed to have an aphrodisiac quality. It's been said Casanova, the 18th Century lover, would breakfast on 50 oysters and swore they were the reason for his boundless energy and libido. Oysters are a good source of zinc, which is indeed necessary for a healthy male sperm count. But can that change desire? Southland is sure to find out with over 50,000 oysters to be eaten in one day during the Bluff Oyster Festival.*

Oyster fritter recipe



*As cooked up by the team at
Barnes' Wild Bluff Oysters.*

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INGREDIENTS

12-24 Bluff oysters
1/4 cup milk
1 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
Cooking oil

METHOD

Drain the oysters and combine the liquid with milk to make half a cup. Leave the oysters whole or chop roughly. Mix the flour, baking powder and salt in a bowl. Combine egg and milk mixture and stir into the dry ingredients; add more milk if necessary to make a smooth, thick batter. Stir in the oysters. Heat the cooking oil in a frying pan then add spoonfuls of the oyster batter to the pan. When the bottoms of the fritters are golden brown and the fritters have some bubbles coming through the mixture, turn over and cook the other side. Drain well. Serve hot with an appropriate sauce.



Try a Bluff oyster for yourself

OYSTER COVE

8 Ward Parade, Bluff

Oysters any which way: natural with vinegar and butter, grilled with pancetta and mascarpone; crumbed with a gherkin remoulade, or battered with a crisp lager batter. Find them at Land's End.

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FOWLERS OYSTERS (AND CHIPS)

99 Ocean Beach Rd, Bluff

Fresher than fresh oysters, straight off the boat. Deep fried and delicious, or devoured by the punnet. First on your left on the way into Bluff.

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GALLEY TAKEAWAYS OYSTERS AND CHIPS

42 Gore St, Bluff

Grab half a dozen and chips and sit atop Bluff Hill overlooking Southland. Crispy, fat and delicious, you can't go wrong with Bluffies in Bluff.

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FAT BASTARDS OYSTER PIES

158 Tay St, Invercargill

Try Fat Bastards Limited Edition Beef and Oyster Pie weekdays only until the end of the Oyster season.

**ZOOKEEPERS
OYSTER SHOTS**

50 Tay St, Invercargill

Shake up the seafood season with Zookeepers tabasco shooters. Oysters and booze in a single gulp. Does it get better?

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THE ROCKS

101 Dee Street, Invercargill

Oysters done four ways. Open for lunch and dinner throughout the weekend. Bookings are essential though so get in early.

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Without question the Bluff Oyster offers up a truly unique flavour profile. My personal theory is that it's the nutrient rich and super cold waters of Foveaux Strait that give the 'Bluffie' the edge over so many of the other wonderful oysters grown or harvested in NZ. It's like the minerality flavour dial has been turned up to max on this delicious mollusc, only to be kept in check by the equally creamy finish

Al Brown - chef, TV presenter, writer and one of the best known faces of New Zealand cuisine.

**SUZIE Q TAPAS
OYSTERS**

16 Kelvin Street, Invercargill

Fresh natural oysters on the tapas menu at Suzie Q's. Also try the bao buns. Nothing to do with oysters, just delicious.

@suzieqtapas

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**MECCASPRESSO
OYSTER BAR**

25 Tay St, Invercargill

Fat, fresh Bluffies done three ways: panko crumbed, Kilpatrick and natural matched with crafty beeriness, and great live music. Thurs 24th/ Fri 25th until 7pm, and all day Sunday or until sold out.



Events throughout the weekend

NEPTUNE BALL

*Friday 25 May
6.30pm to midnight
Transport World, 491 Tay Street,
Invercargill*

Enter the underworld and enjoy drinks, canapes and an a la carte dinner while being wowed with stunning entertainment never before seen in Invercargill. Take to the dance floor for an evening of music and fun with local award-winning entertainers 'Old School.' Tables of 10 and single tickets available. No door sales.

\$165.00 single tickets / \$1500 for a table of 10

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NBL WEEK 5 SHARKS V RANGERS

*Thursday 24 May
Tip off 7 pm
ILT Stadium Southland*

Known as the best and loudest in the NBL League are sharks fans. Join the locals to support two time NBL Champions the Sharks. A night out with this crowd always guarantees a good time.

SERIOUSLY GOOD CHOCOLATE COMPANY

*Free factory tours: 10am to closing
Chocolate making classes: 10am, 2pm
and 5pm
\$38.00 pp
147 Spey St, Invercargill*

Take a peek inside the chocolate factory, craft gourmet chocolates and hand roll your own unique creations. Of course, you'll also get to taste the product too. Feel free to bring a bottle of wine to pair with the chocolates. Ideal for couples or groups up to twelve or more.

Pre-booking is not essential but is recommended. Email info@seriouslygoodchocolate.com

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AWARUA COMMUNICATIONS MUSEUM

*SPECIAL SATURDAY
OPENING 26 May
10am-4pm
1276 Invercargill-Bluff Highway*

Come learn about the history of communication in New Zealand and the history that important history the Awarua Station played in the Second World War.

*Adults \$6, school age child \$3.
No EFTpos.*



Other Invercargill attractions

- **CLASSIC MOTORCYCLE MECCA**
- **THE E HAYES MOTORWORKS COLLECTION**
- **DIG THIS, INVERCARGILL**
- **BILL RICHARDSON TRANSPORT WORLD OPEN 8AM ON SATURDAY**
- **DEMOLITION WORLD**
- **BLUE RIVER DAIRY:**
Open Saturday, 10am - 2pm

Live music around town

Enjoy a feed of oysters, then groove along to local musicians, singers and performers all weekend.

THURSDAY

ZOOKEEPERS | Open Mic Night

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SATURDAY

MECCASPRESSO

EMBERZ AT ASCOT PARK HOTEL | Jacinta

SPEIGHTS ALE HOUSE | Manhattan

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FRIDAY

MECCASPRESSO

ZOOKEEPERS | Midnight Cruise

INVERCARGILL BREWERY

SPEIGHTS ALE HOUSE | The Yardmen

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SUNDAY

INVERCARGILL BREWERY | Jam session





Retail directory

GLOWING SKY

150 Spey St, Invercargill

Keep toasty this Bluff Oyster Festival with authentic Kiwi-made merino by Glowing Sky. Stylish and warm, these are a must have for locals and visitors alike.

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KNIGHTS

21 Leven St, Invercargill

Invest in Knights super lightweight and incredibly snuggly garments for both ladies and men. This sheepskin is so soft, it's perfect for travelling.

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TOI TOI MAORI GIFT SHOP

119 Dee Street, Invercargill

Pop into Toi Toi for an amazing range of pounamu, weaving, glassware, clothing and more. Profits from Toi Toi go towards supporting whanau in need in Southland.

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ESCAPE GLASS

64 Forth St, Invercargill

Take home a handcrafted piece of Southland with Escape Glass. From platters to full kitchen splashbacks Escape Glass is a unique and beautiful souvenir.

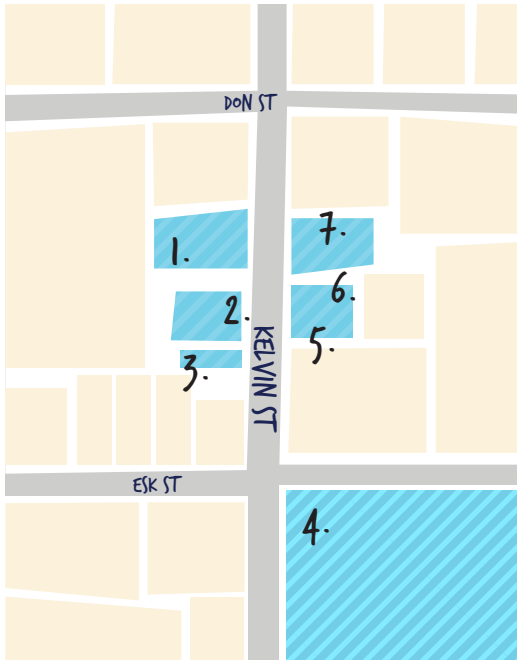
A TOUCH OF BLUFF

123 Gore St, Bluff

If scouring op-shops is your thing, don't miss A Touch of Bluff. Home to an unusual assortment of collectable items, ceramics, and retro pieces it's said to be the best op-shop in Southland.



Kelvin St boutiques



Kelvin St, Invercargill

Window shop along Kelvin Street's boutique fashion stores for high end labels and pieces you won't find elsewhere. Malls aren't our thing, chat to the locals instead.

KEY

1. Liz Thomas
2. Voyant
3. Cereal Store
4. H&Js
5. Farry's Fashion
6. Julie Bryce Fashion Emporium
7. Labels

JIMI RABBITZ
Studio & Gallery

158 Gore St, Bluff

HELEN BACK



*The dreams aren't broken
down here they're just
walking with a limp
– Tom Waits*