*Delicious **Mixed Bag** Recipe Inspiration*

Korean chilli sauce

An easy and delicious sauce to take any pan-fried or baked fish to the next level.

Ceviche

A zesty summer option for fresh sashimi grade fish.

Seafood chowder

A rich, creamy soup for turning any catch combo into a delicious dinner.

Find these recipes and more at:
fishing.tas.gov.au/recipes

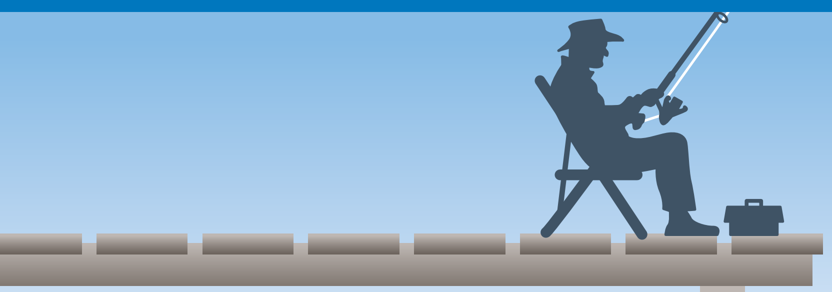
Mix it up!

*Your **go-to guide** for **mixed bag** fishing*

Wild Fisheries Management Branch
Department of Natural Resources and Environment Tasmania

Tasmanian Government

Mixed Bag Tackle Tips



Must have gear

Berley pot
to attract the fish to you.

***Fishing Tas* app**
for rules, species ID and recipes.

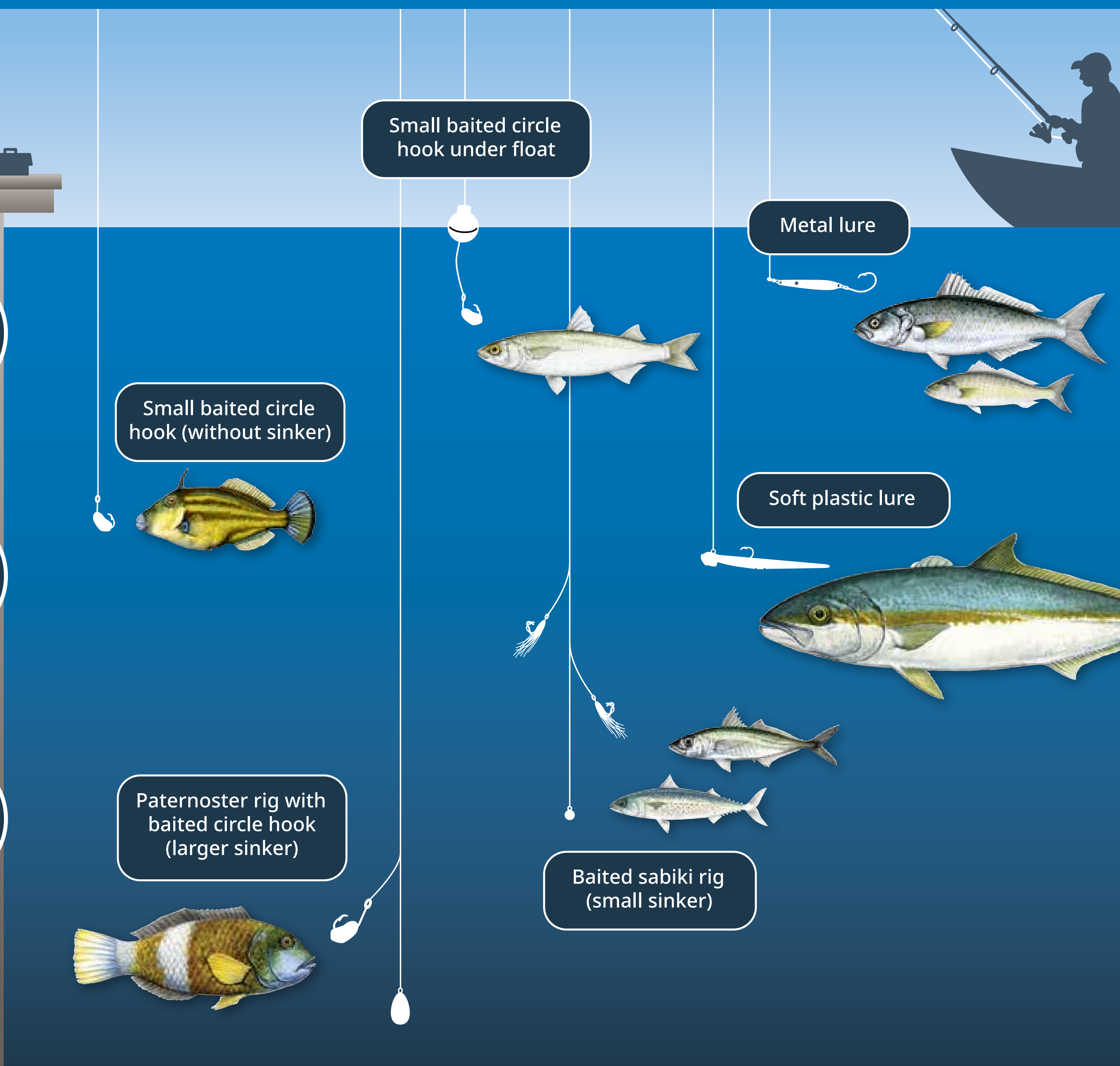
Ruler
to measure your catch.

Brain spike (or fish bat)
to humanely dispatch fish.*

Knife
to bleed fish after dispatching (improves flesh quality).

Ice + saltwater mix
to keep catch cool and fresh.

* *see* **ikijime.com**



*Tasmania's **Hidden** Treasures*

Where to fish *Eating notes* *Top tips*

Australian Salmon

- Coastal waters, estuaries and surf beaches

- Firm flesh high in omega-3s
- Great smoked, grilled, pan-fried, or made into fish cakes
- Best eaten fresh with red bloodline removed in large fish

- Brain spike, bleed and chill immediately
- Look for birds feeding and places with lots of water movement

Mackerel, Blue and Jack

- Form large schools in bays, estuaries and offshore

- Oily and rich, great for grilling, smoking, or sushi
- High in omega-3s
- Best eaten within 2 days

- Brain spike, bleed and chill immediately
- No need to scale Blue Mackerel

Mullet

- Estuaries and shallow lagoons, bays and beaches
- Often found near seaweed

- Mild flavour, best smoked, pan-fried, or baked
- Best eaten fresh

- Brain spike, bleed and chill immediately
- Remove black gut lining when cleaning

Wrasse

- Found on rocky reefs and around structures
- Often caught near jetties

- Try baked or steamed whole with scored sides, or as ceviche
- Delicate texture that absorbs accompanying flavour well

- Use baited hooks just off the bottom
- Bigger fish will test light gear

Yellowtail Kingfish

- Found around structures like FADs, reefs and headlands

- Firm, delicious flesh
- Great for sashimi, grilling, or ceviche

- Try using 5-7” white soft plastics, hard body lures, or metal jigs
- Often found under schools of Australian Salmon

Leatherjacket

- Found around shallow reefs and near jetties

- Sweet, firm flesh
- Remove skin and grill whole or add to stir-fries

- Skin can be easily peeled off (no scales)
- Cut behind the spine on head to easily remove head and guts

When to fish

	Peak	Good	Average	Rare
Legend	✓✓✓	✓✓	✓	

	Spring	Summer	Autumn	Winter
Australian Salmon	✓✓	✓✓✓	✓✓	✓✓
Mullet	✓✓	✓✓✓	✓	✓✓
Mackerel	✓✓✓	✓✓✓	✓✓	✓
Wrasse	✓✓	✓✓	✓✓	✓✓
Yellowtail Kingfish	✓	✓✓✓	✓✓	
Leatherjacket	✓✓	✓✓✓	✓✓	✓✓

Fish illustrations by Peter Gouldethorpe BL12400