



GALA DINNER

FIRST COURSE

FRESH PORT STEPHENS OYSTERS
served to you by **Mark Hunter, Mark Hunter Oysters**

served with matched glass of
IL Fiore Prosecco, Veneto Italy

SECOND COURSE

HEAD TO TAIL LOCAL SNAPPER ROULADE
snapper mousse rolled in nori, fresh fennel, apple &
radish salad with wasabi emulsion
created by **Mat Key, The Little Nel**

SNAPPER SASHIMI WITH PONZU & GRAPEFRUIT
created by **Mitchell Turner, Rick Stein Bannisters, Port Stephens**

served with matched tasting wine
Robert Oatley Signature Series Sauvignon Blanc, Margaret River WA

THIRD COURSE

BLACKFISH FILLET, BLUE SWIMMER CRAB
& BARLEY RISOTTO
with avocado, lemon myrtle
created by **Michael Jenkins, The Anchorage**

CONFIT TUNA
potato, sea urchin béarnaise, fried shallot, fresh pea & jus
created by **Ben Way, Little Beach Boathouse**

served with matched tasting wine
Robert Oatley Signature Series Chardonnay, Margaret River WA

MAIN COURSE

PORT STEPHENS BOUILLABAISSE
created by **Ludovic Poyer, The Poyer's**

served with matched tasting wine
Ara Single Estate Pinot Noir, Marlborough NZ

DESSERT

alternate serve

TEXTURE OF PEANUT BUTTER
created by **Ludovic Poyer & Mitchell Turner**

MILK & DARK CHOCOLATE PAVÉ
with pear, hazelnut & cream
created by **Michael Jenkins, Ben Way & Mat Key**

served with matched tasting wine
Hancock & Hancock Cabernet Touriga, McLaren Vale SA