# FOOD Port Stephens

AUGUST 2017 Celebrating Coastal Cuisine

# FESTIVAL OVERVIEW

When it comes to seafood in Port Stephens both residents and visitors alike are spoilt for choice. From prawns, fish and oysters to crabs, lobsters and shellfish the mouth watering quality and range of seafood is unique to this region. The envy of other regions throughout the state.

From the trawler to the table, your catch of the day is as fresh as it gets. Port Stephens is renowned for sensational seafood all year round with Hunter River estuaries and Myall Lakes and River bursting with sweet prawns and plump oysters, Blue Swimmer and Mud Crabs and lobsters.

This August we will celebrate coastal cuisine with live cooking demonstrations, educational talks, signature dinners, seafood lunch specials, meeting the growers, kids activities and much more.

So join us as we share our love for seafood.









# MEET THE GROWERS



# SATURDAY 12<sup>TH</sup> AUGUST

D'ALBORA Marinas, Nelson Bay 10am - 2pm

Oysters have been farmed within the pristine waterways of Port Stephens for many years by generations of families. There is no doubt we produce the freshest and tastiest oysters. Come and meet our *Farmers of the Sea* to learn about the local oyster industry, what is the difference in how the oysters taste based on locations and the all-important secrets to shucking!

#### **HIGHLIGHTS INCLUDE**

- Oyster 101 Who / When / Where / How
- Oyster Shucking Competition
- Taste & Purchase your oysters straight from the farmer
- Growers Trail Port Stephens Oysters



# GALA DINNER

# FRIDAY 25TH **AUGUST**

Broughtons at the Bay, D'ALBORA Marinas Nelson Bay from 6.30pm



Part Stephens

Port Stephens Seafood industry invite you to enjoy a four-course seafood inspired dinner, prepared and introduced to you by our local talented chefs. Guests will be treated to freshly shucked oysters and champagne on arrival. Each course will be served with selected paired wines.

# SEAFOOD HEROES



**Ludovic Pover** The Poyer's



Ben Wav Little Beach **Boat House** 



Matt Keves The Little Nel

Tickets \$120 per person

Purchase tickets at www.portstephens.org.au/loveseafood

# SIGNATURE SERIES

# TRAWLER TABLE

Learn about the local Seafood Industry, listen to tales of the past all whilst enjoying a delicious seafood inspired lunch or dinner with our local producers.

# PARTICIPATING RESTAURANTS

#### **LUNCH**

- The Little Nel Friday 25th August
- The Galley Kitchen at The Anchorage Friday 25th August

#### **DINNER**

- Wharf Restaurant Saturday 19th August
- The Greenhouse Eatery at Pacific Dunes Saturday 26th August

Further details including menus and booking details visit www.portstephens.org.au/loveseafood

# LUNCH and DINNER SPECIALS

# MONDAY to FRIDAY



#### **LUNCH & DINNER**

- Galley Kitchen at The Anchorage
- Wharf Restaurant
- Murray's Craft Brewery
- The Greenhouse Eatery at Pacific Dunes
- Evviva Cafe & Bar
- · Little Beach Boathouse

#### **DINNER**

- Sandpipers Restaurant
- Moonshadow-TQC Cruises (Saturday nights only)

Further details & menus visit www.portstephens.org.au/loveseafood



# CELEBRATION



# SATURDAY 26TH and SUNDAY 27TH AUGUST

D'ALBORA Marinas Nelson Bay from 10am

Join us for a weekend filled with Fish and Fun! There will be activities for all ages including cooking demonstrations and masterclasses by local chefs, educational talks, seafood tastings, Kids Fun Zone of interactive displays, touch tanks and fish feeding.

# DAILY FUN INCLUDES

- Cooking demonstrations
- Seafood tastings
- Educational presentations
- Live entertainment
- Children's activities: sand modelling, art & craft
- Sustainable fishing clinics
- Interactive displays & touch tanks
- Sacred Tree Markets

#### THANK YOU TO OUR SPONSORS















# AUGUST 7017 Celebrating Coastal Cuisine

www.portstephens.org.au/loveseafood