

LOVE ^{sea} FOOD

Tasters Port Stephens

COOKING CLASSES

OYSTER MASTERCLASS AT THE POYER'S, LEMON TREE PASSAGE

Thursday 1 August, 3:30pm - 5:30pm

Join Chef Ludovic Poyer for an Oyster Masterclass. We'll take you on a journey as local oyster supplier Paul North takes you into the world of oysters, exploring the different styles and availability. Ludovic will prepare and cook Oyster Champagne and Oysters with mushroom and wasabi aioli. Sommelier Stephanie Pommier will compare French champagne and Hunter sparkling. You will even learn how to "Sabre" a bottle of champagne. Guests can participate in the demonstrations or just sit back, relax and enjoy.

Each guest will receive a selection of oysters and artisan bread to enjoy during the class, their own Poyer's cooking apron, 2 glasses of French champagne and 2 glasses of Hunter Valley Sparkling.

\$120pp | Bookings essential – maximum of 40 guests
The first 20 guests to book will receive a free return water taxi from Nelson Bay or Soldiers Point to The Poyer's at Lemon Tree Passage.

Bookings (02) 4984 5827

OCEAN TO TABLE AT IN HOUSE KITCHEN, NELSON BAY

Thursday 8 August, 6pm - 8pm

This class is hosted by Head Chef Stephen Daley of Bay Cooking School and IN HOUSE Kitchen, a vibrant local café known for their fresh, tasty and cooked in-house food. Stephen will prepare an ocean to table cooking demonstration of local snapper and kina roe poke served with mirin, sake and seaweed accompanied by black sesame lavosh.

Each guest will receive a tasting plate and a glass of wine or beer. Stay and browse through the adjoining Home Interior store offering a special discount for guests.

\$45pp | Bookings essential – maximum of 30 guests.
Click below to book tickets online.

[BOOK TICKETS](#)

FISH TO DISH AT RICK STEIN BANNISTERS PORT STEPHENS

Thursday 15 August, 12 - 2pm

Learn the secret of preparing incredible fish dishes simply using the finest locally sourced ingredients from ocean to plate at Rick Stein Bannisters Port Stephens.

Join Head Chef Mitchell Turner, and Sous Chef Chris Turton, who will show you how to fillet a king fish, prepare and serve amazing dishes of meurette of yellowtail kingfish and kingfish crudo with fennel, chive and candied lemon. Enjoy a taste of each dish on the day!

\$35pp | Bookings essential – maximum of 25 guests
Bookings (02) 4919 3800

CRUSTACEANS AND PASTA AT BROUGHTONS AT THE BAY

Thursday 22 August, 6pm - 8pm

Blueys Restaurant Head Chef Craig Compton will lead you on a crustacean and pasta class. Learn cooking techniques to prepare pasta dough, ravioli and bisque as Craig creates king prawn and crab ravioli, local seafood bisque served with tomato concasse, winter vegetables and a cauliflower puree.

Each person will receive a glass of sparkling wine on arrival, and a taste of the finished creation. Participants can elect to be hands on assisting Chef or just sit back and relax!

\$35pp | Bookings essential – maximum of 50 guests
Click below to book tickets online.

[BOOK TICKETS](#)

TIP TO TAIL SEAFOOD AT THE ANCHORAGE

Saturday 24 August, 11am - 1:30pm

Take your seat at the chef's table at this Tip to Tail cooking class brought to you by resident head chef Michael Jenkins at The Anchorage. Learn how versatile a whole fish is, and just what you can make using every part - from tip to tail!

Chef will demonstrate creating sublime fish stock for bisque, filleting, curries and sumptuous share plates all from locally caught sustainable seafood. Truly a culinary feast for the senses. Each guest will receive a 2 course share plate lunch and wine tasting by Thomas Wines.

\$100pp | Bookings essential – maximum of 25
Click below to book tickets online.

[BOOK TICKETS](#)

Menus are subject to change