

# LOVE <sup>sea</sup> FOOD

## Tastes Port Stephens

### COOKABARRA RESTAURANT

LUNCH | 7 days a week

476c Marsh Road, Bobs Farm | Bookings call (02) 4982 6740

**Week 1 | 1 Aug - 8 Aug**

#### OYSTERS

One dozen (12) oysters only | \$25pp

Choice of baked or lightly battered barramundi, grown on site,  
served with crispy chips & fresh garden salad from our hydroponic garden | \$30pp

One dozen (12) oysters & fish | \$55pp

**Week 2 | 9 Aug - 15 Aug**

#### FISH

Prawn & ginger dumplings with chilli soy dipping sauce

Choice of either baked or lightly battered barramundi, grown on site,  
served with crispy chips & fresh garden salad from our hydroponic garden | \$35pp

**Week 3 | 16 Aug - 22 Aug**

#### CRUSTACEANS

\$65pp for two people

One dozen (12) oysters

Prawn & ginger dumplings with chilli soy dipping sauce

Choice of either baked or lightly battered barramundi per person, grown on site,  
served with crispy chips & fresh garden salad from our hydroponic garden

**Week 4 | 23 Aug - 31 Aug**

#### TIP TO TAIL sustainable seafood cooking

Prawn & ginger dumplings with chilli soy dipping sauce

Fresh barramundi, grown on-site, served with your choice of;  
Whole baked served with crispy chips & fresh garden salad from our hydroponic garden OR  
Whole Thai-style served with rice & stir-fried vegetables | \$45pp

OR

Prawn & ginger dumplings with chilli soy dipping sauce

Choice of baked or lightly battered barramundi, grown on site,  
served with crispy chips & fresh garden salad from our hydroponic garden | \$42pp

Cookabarra Restaurant & Function Centre is located within a working farm site which  
includes a world-leading barramundi fish farm & a hydroponic garden.

FARM TOURS are available prior or after lunch every day. COST | \$7.50pp & FREE for children aged 5 – 12yrs.

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## EVVIVA CAFÉ & BAR

LUNCH & DINNER | 7 days a week

\$35pp accompanied by a matched beverage

14 Stockton St, Nelson Bay | Bookings call (02) 4984 2211

### Week 1 | 1 Aug - 8 Aug

#### OYSTERS

Variety of ten (10) local oysters served with seasoned sweet potato chips

Cream of basil & oyster soup

Oyster shots with spicy tomato

Tempura oysters with pickled ginger & soy

Grilled oysters with romesco sauce

Oysters natural with lemon & pepper

Accompanied by a glass of First Creek Chardonnay, Hunter Valley

### Week 2 | 9 Aug - 15 Aug

#### FISH

Sesame crusted tuna fillet with soba noodles, mixed greens & soy glaze

Accompanied by a glass of Leogate Verdelho, Hunter Valley

### Week 3 | 16 Aug - 22 Aug

#### CRUSTACEANS

Prawn & mussel okonomiyaki

Accompanied by a Asahi beer

### Week 4 | 23 Aug - 31 Aug

#### TIP TO TAIL sustainable seafood cooking

Seafood gumbo with crusty bread

Accompanied by a Murray's Brewery Whale Ale

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## Taster Port Stephens

### MAVERICKS ON THE BAY

LUNCH & DINNER | Monday to Thursday  
\$45pp accompanied by a glass of wine

d'Albora Marina, Teramby Road, Nelson Bay | Bookings call (02) 4984 1203

**Week 1 | 1 Aug - 8 Aug**

#### OYSTERS

##### ENTRÉE

Three (3) local Sydney rock oysters 3 ways  
nam jim, kilpatrick & chipotle & mixed herb butter

##### MAIN

Crispy skinned salmon with Dutch carrots, asparagus & lemon, dill butter  
Accompanied by a glass of Circa 1858 Sauvignon Blanc, Western Australia

**Week 2 | 9 Aug - 15 Aug**

#### FISH

##### ENTRÉE

Lightly seasoned salt & pepper squid with pomegranate & caramelised onion salad

##### MAIN

Fresh market fish with crushed chat potatoes, steamed broccolini & macadamia butter  
Accompanied by a glass of Pocketwatch Pinot Gris, Central Ranges

**Week 3 | 16 Aug - 22 Aug**

#### CRUSTACEANS

##### ENTRÉE

BBQ king prawns with saffron rice & lime & pepper aioli

##### MAIN

Blue swimmer crab linguini with cherry tomatoes, red onion, baby spinach & parmesan cheese  
Accompanied by a glass of Circa 1858 Chardonnay, Central Ranges

**Week 4 | 23 Aug - 31 Aug**

#### TIP TO TAIL sustainable seafood cooking

##### ENTRÉE

Creamy seafood chowder with grilled sourdough

##### MAIN

Fresh market fish with roast herb potatoes & garden mix salad  
Accompanied by a glass of Bimbadgen Verdelho, Hunter Valley

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## Taster Port Stephens

### MERCURE NEWCASTLE AIRPORT

DINNER | 7 days a week

\$59pp accompanied by a glass of wine

2 Williamtown Drive, Williamtown | Bookings call (02) 4033 8900

#### Week 1 & 2 | 1 Aug - 15 Aug

##### ENTRÉE

Six (6) local Sydney rock oysters, soy compressed watermelon, wasabi blossom

##### MAIN

Crisp skin barramundi, braised savoy, pea cream & shoots, lemon butter sauce, purslane

Accompanied by a glass of Two Hands, The Wolf Riesling, South Australia

#### Week 3 & 4 | 16 Aug - 31 Aug

##### ENTRÉE

Poached local rock lobster velvet mousse, bisque, asparagus, nettle shoots

##### MAIN

Steamed local mulloway, scallop san choi bao, pickled mushrooms, celery cream & local nasturtium

Accompanied by a glass of Cockfighters Ghost, Chardonnay, Hunter Valley

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### MURRAY'S BREWERY

LUNCH | 7 days a week

\$35pp accompanied by a beverage

3443 Nelson Bay Rd, Bobs Farm | Bookings call (02) 4982 6411

##### MAIN

Semolina crusted squid with spicy Asian salad

##### DESSERT

Mini lemon meringue tart served with cream & berries

Accompanied by a glass of Skinny Dip Sparkling

OR a half pint of either Seaweed Beer (subject to availability)

OR half pint of Whale Ale

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### SALTWATER RESTAURANT

LUNCH & DINNER | 7 days a week

Accompanied by a matched beverage

1/3 Marine Dr, Fingal Bay | Bookings call (02) 4024 2650

**Week 1 | 1 Aug - 8 Aug**

#### OYSTERS

\$35pp

One dozen oysters (12) natural, gruyere cheese mornay, chorizo, chilli & lime, mirin & champagne

Homemade sour dough baguette & truffle butter

Accompanied by a glass of Peterson House Gateway sparkling, Hunter Valley

**Week 2 | 9 Aug - 15 Aug**

#### FISH

\$45pp

##### FIRST COURSE

Macadamia & herb crusted barramundi with warm potato salad & beurre blanc

##### SECOND COURSE

Chocolate & raspberry semifreddo

Accompanied by a glass of Tulloch Verdelho, Hunter Valley

**Week 3 | 16 Aug - 22 Aug**

#### CRUSTACEANS

\$55pp

##### FIRST COURSE

Chilli, ginger & garlic skewered prawns

##### SECOND COURSE

Singapore chilli crab with coconut rice

Accompanied by a glass of Cooper's Pale Ale

**Week 4 | 23 Aug - 31 Aug**

#### TIP TO TAIL sustainable seafood cooking

\$45pp

##### FIRST COURSE

Kingfish ceviche

##### SECOND COURSE

Baked king fish fillet, potato & parmesan gratin with seafood bisque sauce

Accompanied by a glass of Peterson House Blush, Hunter Valley

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## SANDPIPERS RESTAURANT

DINNER | 7 days a week

2 course \$45pp / 3 course \$57pp

81 Magnus St, Nelson Bay | Bookings call (02) 4984 9990

**Week 1 | 1 Aug - 8 Aug**

### OYSTERS

#### ENTRÉE

Assorted oysters ½ dozen (6) salmon roe, seaweed & Kilpatrick

#### MAIN

Moroccan spice lamb back strap with raisin, pine nut couscous stuffed in capsicum, seasonal green, avocado mousse & mint yoghurt

#### DESSERT

A selection from our homemade desserts

**Week 2 | 9 Aug - 15 Aug**

### FISH

#### ENTRÉE

Macadamia dukkha seared tuna, kiwi & avocado salsa with fig & balsamic glaze

#### MAIN

Local pan-seared swordfish with pumpkin couscous, broccolini & tomato, capers & anchovy salsa

#### DESSERT

A selection from our homemade desserts

**Week 3 | 16 Aug - 22 Aug**

### CRUSTACEANS

#### ENTRÉE

Mud crab, parmesan & spring onion arancini, mixed leaf salad & house-made Sriracha aioli

#### MAIN

Half lobster thermidor baked in light mustard cheese sauce finished with parmigiana reggiano

#### DESSERT

A selection from our homemade desserts

**Week 4 | 23 Aug - 31 Aug**

### TIP TO TAIL sustainable seafood cooking

#### ENTRÉE

Prawn momo (dumplings) steamed flavour of cumin, coriander, garlic, sesame & peanut dipping

#### MAIN

Whole grilled tandoori fish of the day with garlic pita bread, mint yoghurt & Asian slaw salad & fish curry dipping sauce

#### DESSERT

A selection from our homemade desserts

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## SEABREEZE HOTEL

LUNCH & DINNER | 7 days a week

Accompanied by a glass of house wine or beer

1 Stockton Street, Nelson Bay | Bookings call (02) 4981 1511

**Week 1 | 1 Aug - 8 Aug**

### OYSTERS

\$40pp

One dozen (12) local Holberts Sydney rock oysters 2 ways  
Wakame salad with Vietnamese dressing

**Week 2 | 9 Aug - 15 Aug**

### FISH

\$40pp

Grilled whole baby snapper, steamed greens, toasted almonds,  
feta, burnt lemon & herb butter

**Week 3 | 16 Aug - 22 Aug**

### CRUSTACEANS

\$35pp

Blue swimmer crab ravioli, potato, leek, charred onion,  
dill & a vermouth & eschalot crème sauce

**Week 4 | 23 Aug - 31 Aug**

### TIP TO TAIL sustainable seafood cooking

\$35pp

New England seafood chowder, prawns, white fish, clams,  
chives, leek & white sauce

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## SHOAL BAY COUNTRY CLUB

LUNCH & DINNER | 7 days a week

35 – 45 Shoal Bay Road, Shoal Bay | Bookings call (02) 4981 1555

### Week 1 | 1 Aug - 8 Aug

#### OYSTERS

One dozen (12) warm Holberts oysters with ham stock & parsley GF/DF | \$48

One dozen (12) warm Holberts oysters with creamy beurre blanc sauce  
& julienne vegetables GF | \$48

One dozen (12) Holberts oysters with vodka granita GF/DF | \$48

### Week 2 | 9 Aug - 15 Aug

#### FISH

##### ENTRÉE

Kingfish carpaccio with bottarga, trout roe, fennel & watermelon radish GF/DF | \$26

##### MAIN

Pan seared swordfish with fried Jerusalem artichoke, roasted capsicum,  
eggplant, garlic & capers caponata (GF) | \$36

Pan seared Jewish with crushed new potatoes, warm pea salad,  
citrus salsa & orange reduction | \$36

### Week 3 | 16 Aug - 22 Aug

#### CRUSTACEANS

Lobster tagliatelle with lobster stock, cherry tomato, chilli, garlic, basil & pangrattato | \$42

Blue swimmer crab, potato & leek ravioli with burnt butter sage sauce & baby spinach | \$35

Butter marinated grilled prawns, chilli, garlic, fennel & radicchio citrus salad | \$27

### Week 4 | 23 Aug - 31 Aug

#### TIP TO TAIL sustainable seafood cooking

Pan roasted whole baby local snapper with togarashi & slow roasted tomato GF | \$42

Pan roasted barramundi with fish broth, choy sum, garlic, ginger & spring onion GF | \$36

Salmon, snapper, blue mussels, bay prawns & calamari bouillabaisse with crusty baguette | \$36



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## SOLDIERS POINT BOWLING CLUB

LUNCH & DINNER | 7 days a week

\$29pp accompanied by a glass of house wine, beer or soft drink

118 Soldiers Point Road, Soldiers Point | Bookings call (02) 4982 7173

**Week 1 | 1 Aug - 8 Aug**

**OYSTERS**

One dozen oysters (6 x Kilpatrick & 6 Natural)

**Week 2 | 9 Aug - 15 Aug**

**FISH**

Baked Jewfish with beurre blanc sauce & chips & salad

**Week 3 | 16 Aug - 22 Aug**

**CRUSTACEANS**

Fresh prawns & salad served with lemon, cocktail sauce & bread roll

**Week 4 | 23 Aug - 31 Aug**

**TIP TO TAIL sustainable seafood cooking**

Spaghetti with local pipis in white wine, garlic, lemon & parsley

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## THE ANCHORAGE PORT STEPHENS

LUNCH | Monday - Friday

\$55pp accompanied by a glass of Thomas Wines Synergy Semillon

Corlette Point Road, Corlette | Bookings call (02) 4984 2555

**Week 1 | 5 Aug - 9 Aug**

### OYSTERS

ENTRÉE

Port Stephens rock oysters, bacon & worcestershire sauce

MAIN

Seafood platter with a daily selection of the Port's best catch

**Week 2 | 12 Aug - 16 Aug**

### FISH

ENTRÉE

Fresh sashimi plate with ponzu soy, pickled ginger & yuzu aioli

MAIN

Seafood platter with a daily selection of the Port's best catch

**Week 3 | 19 Aug - 23 Aug**

### CRUSTACEANS

ENTRÉE

Tempura prawns, cucumber & mint salad & eggplant relish

MAIN

Seafood platter with a daily selection of the Port's best catch

**Week 4 | 23 Aug - 31 Aug**

### WILD CATCH

ENTRÉE

Salt & pepper calamari with lemon

MAIN

Seafood platter with a daily selection of the Port's best catch

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### THE POINT RESTAURANT

LUNCH & DINNER | 7 days a week

Soldiers Point Marina, Sunset Blvd, Soldiers Point | Bookings call (02) 4984 7111

**Week 1 | 1 Aug - 8 Aug**

#### OYSTERS

\$35pp can be served as an entrée

Six (6) local mixed oysters with king prawns & Marie Rose sauce

Naked, vinaigrette & lemon

Ponzu, pickled Japanese ginger, ponzu dressing & salmon roe

Gin & Tonic, cucumber & lemon

Spicy, sriracha chilli sauce & lime

Kilpatrick, smoky bacon, Worcestershire sauce & parsley

Tempura, nori salt, wakame & soy

**Week 2 | 9 Aug - 15 Aug**

#### FISH

\$45pp main & chefs selection dessert

Market fish fillet, truffle mash, broccolini, baby spinach, broad beans, leek & thyme velouté

**Week 3 | 16 Aug - 22 Aug**

#### CRUSTACEANS

\$45pp main & chefs selection dessert

Traditional provencal fish stew, toasted bread & rouille

**Week 4 | 23 Aug - 31 Aug**

#### TIP TO TAIL sustainable seafood cooking

\$45pp main & chefs selection dessert

Baked whole baby market fish with lemon, garlic & chilli, rocket, fennel & salsa verde

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### THE POYER'S RESTAURANT

LUNCH | Tuesday - Friday

\$50pp accompanied by a glass of wine from the wine list

42 Cook Parade, Lemon Tree Passage | Bookings call (02) 4984 5827

Two courses consisting of either an entrée & main OR main & dessert from the menu.

Note: an option for guests to arrive at The Poyer's via water taxi at own cost. Not included in lunch price.

Pick up can be at Nelson Bay or Soldiers Point. Contact Koala Ferries water taxi directly on 0401 424 738.

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### THE WHARF RESTAURANT

LUNCH | 7 days a week | 11.30am

Teramby Road, Nelson Bay | Bookings call (02) 4981 0020

**Week 1 | 1 Aug - 8 Aug**

#### OYSTERS

\$33pp

Wharf oyster plate, consisting of six (6) oysters one of each

Kilpatrick – bacon & Worcestershire

Natural – vinaigrette

Prawn Bay – prawn & hollandaise

Asian – wakame, nam prik, fried shallot

Champagne – shot style with chives

Oyster Shot - Bloody Mary Style

#### MAIN

Beer battered flathead fillets served with chips, salad & tartare sauce

**Week 2 | 9 Aug - 15 Aug**

#### FISH

##### ENTRÉE

Seared yellowfin tuna, pepper crust, aioli & seaweed salad

##### MAIN

Atlantic salmon fillet on crushed chats with a citrus salad, crème fraiche & orange marmalade

Price for a 100g portion of salmon + entrée & main | **\$29.90pp**

Price for a 200g portion of salmon + entrée & main | **\$35.90pp**

**Week 3 | 16 Aug - 22 Aug**

#### CRUSTACEANS

\$33pp

##### ENTRÉE

Fresh king prawn, avocado & tomato salsa stack with mango dressing & crispy wonton wafers

##### MAIN

Prawn & baby scallop ravioli tossed with a crab bisque sauce, baby spinach, parmesan & fried leek

**Week 4 | 23 Aug - 31 Aug**

#### TIP TO TAIL sustainable seafood cooking

\$44pp

##### ENTRÉE

Hiramasa Kingfish carpaccio with spicy citrus dressing, black caviar & avocado puree

##### MAIN

Hiramasa Kingfish on smashed chats, with a corn & leek chowder style sauce & tempura asparagus

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### WESTS DIGGERS

LUNCH Sunday | DINNER 7 days | Bay Brasserie

\$35 for Guests & \$30 for Wests members

Accompanied by a of glass wine

88 Shoal Bay Road, Nelson Bay | Bookings call (02) 4981 1344.

#### Week 1 | 1 Aug - 8 Aug

Whole fried salt & pepper snapper  
served on Asian greens, jasmine rice with sweet chili cucumber glaze

#### Week 2 | 9 Aug - 15 Aug

##### FISH

Tempura pickled ginger salmon  
brushed with pickled ginger wrapped in nori in a  
tempura batter served on baby bok choy sticky rice & sweet soya glaze

#### Week 3 | 16 Aug - 22 Aug

##### CRUSTACEANS

Garlic cream seafood pie  
with prawns, blue swimmer crab meat, mussels, salmon, king fish,  
sword fish, squid sautéed with garlic, lemon thyme deglazed with chardonnay,  
cream & brie cheese covered with puff pastry & finished in the oven

#### Week 4 | 23 Aug - 31 Aug

##### TIP TO TAIL sustainable seafood cooking

Whole oven baked baby barramundi, filled with roasted root vegetable wedges,  
asparagus drizzled with lemon myrtle aioli topped with sweet potato chips

All meals are accompanied by a glass of Wests McWilliams Wine, Hunter Valley.  
This includes the choice of a Sauvignon Blanc, Chardonnay, Cabernet Merlot or Brut.