



SIGNATURE SERIES

Menus are subject to change

NINE & DINE GOLF & SEAFOOD DINNER AT HORIZONS GOLF RESORT

Friday 9 August from 2pm

Play 9 holes of golf followed by a seafood-inspired dinner by Wats-on The Menu Catering. A great chance to play Port Stephens premier golf course (with great prizes) & enjoy a seafood dinner celebrating locally sourced produce.

\$60pp golf & seafood dinner. Tee off at 2pm.

\$35pp seafood dinner only.

Bookings essential (02) 4982 0474.

4 COURSE DEGUSTATION LUNCH AT THE LITTLE NEL

Friday 16 August at 12.30pm

A 4 course degustation lunch featuring the finest, freshly caught & prepared seafood, all sourced locally.

\$49pp | Bookings essential (02) 4916 4600

4 COURSE DINNER AT EVVIVA CAFÉ & BAR

Saturday 17 August at 7pm

Join Matt & Luke, Newcastle locals & 2019 My Kitchen Rules winners, as they create their own "pop up" restaurant at Evviva Café & Bar in Nelson Bay to present a 4 course menu featuring local seafood.

\$90pp 4 courses only or \$120pp with 3 paired wines.

Bookings essential | Limited to 60 guests.

Click below to book tickets online.

BOOK TICKETS

ITALIAN 3 COURSE LUNCH AT SIENNA'S PIZZERIA BAR & RESTAURANT

Sunday 18 August from 12pm

A traditional Italian lunch hosted by Nonna Anna-Maria
COURSES 1 & 2 Start with Pasta Napoletana, using the Napoletana sauce the calamari has been cooked in, followed by a delicious main course of slow-cooked stuffed calamari.

PLATTERS of calamari and side dishes will be shared at your table, along with carafes of red wine just like a true Sicilian long lunch.

DESSERT enjoy a traditional Tiramisu, followed by a digestivo of Limoncello.

\$60pp | Bookings essential (02) 4984 4900

CRUISE & SEAFOOD LUNCH AT THE POYER'S

Saturday 24 August at 11am

Take a magical cruise on board Moonshadow-TQC to Lemon Tree Passage where you will be greeted by The Poyer's award-winning Chef, Ludovic Poyer.

Enjoy a seafood inspired 3 course menu featuring Oyster Champagne on arrival, Seafood Bouillabaisse choc a block full of a variety of local seafood & a dessert of Marinated Fruit Sabayon with Grand Marnier.

Board the cruise at Nelson Bay at 10:45am for a 11am departure, returning at 4:15pm.

\$105pp Lunch & Cruise | Bookings essential.

Click below to book tickets online.

BOOK TICKETS

Please Note: This is a communal seated event. Group booking seating cannot be guaranteed. Dietary requirements must be advised at time of booking. This event is in celebration of our Local Seafood. Alterations to the menu cannot be offered on this occasion.

5 COURSE SEAFOOD & SEMILLON DINNER AT THE ANCHORAGE

Saturday 24 August from 6:30pm

Explore the divine match of Seafood & Semillon in this signature event at The Anchorage. A superb 5 course Seafood & Semillon wine degustation, created by Executive Chef Michael Jenkins using pristine local seafood, perfectly matched with 5 outstanding Hunter Valley Semillons from the Thomas Wines Stable presented by Winemaker, Andrew Thomas.

\$155pp Signature Dinner | Bookings essential.

Click below to book tickets online.

Weekend Seafood & Semillon dinner, bed & breakfast package from \$599 per couple | Bookings (02) 4984 2555

BOOK TICKETS