

LOVE ^{sea} FOOD

Taster Port Stephens

LOVE ^{sea} FOOD

Taster Port Stephens

PRESENTED BY DESTINATION PORT STEPHENS &
TOMAREE BUSINESS CHAMBER

Supported by the



Proudly supported by our sponsors



For the full month long program of events visit
portstephens.org.au/loveseafood

FIRST COURSE

Fresh Port Stephens Oysters with native pepperberry mignonette dressing
& fresh local prawns with prawn mayonnaise
Created by **Ben Way, Little Beach Boathouse**

Freshly shucked oysters by **Mark Hunter, Mark Hunter Oysters**

Served with a glass of Peterson House Sparkling Semillon 2014

SECOND COURSE

Dashi poached cuttlefish, ponzu mayonnaise, wakami crisp
Created by **Michael Jenkins, The Anchorage**

Served with matched wine tasting of Thomas Wines Braemore Semillon 2019

THIRD COURSE

Sand whiting with cream, apple & dill
Created by **Mitchell Turner, Rick Stein Bannisters, Port Stephens**

Served with matched wine tasting of McLeish Estate Semillon 2019

FOURTH COURSE

Roasted local flathead, braised Australian black lentils,
local king prawn tortellini, Jerusalem artichoke veloute, umami butter
Created by **Ben Way, Little Beach Boathouse**

Served with matched wine tasting of
First Creek Winemaker's Reserve Chardonnay 2017

FIFTH COURSE

Luderick fillet, potato scales, confit tomatoes, dried olives & capsicum coulis
Created by **Ludovic Poyer, The Poyer's**

Served with matched wine tasting of
Peacock Hill Vineyard Fond Memories Shiraz

Sourdough rolls by **Two Bobs Bakery, Nelson Bay**

DESSERT

an alternate drop of a selection of sweets

Vanilla pistachio éclair, chocolate & salted caramel macaron, passionfruit berry tart
or

Dark chocolate éclair, raspberry & vanilla macaron, passionfruit berry tart
Created by **Stacey Cleaver, A Sweet Ride Called Clyde**

Served with matched wine tasting of
Peterson House Sparkling Botrytis Semillon 2015

**MARK HUNTER
OYSTERS**



Oysters presented by

Mark Hunter Oysters, Port Stephens

Mark Hunter has been in the industry for over 35 years, harvesting Rock oysters in the Port Stephens estuary. Mark has been very busy growing an extra 400 dozen oysters just to meet the demands of the festival this year!

Sourdough bread presented by

Two Bobs Bakery, Nelson Bay

Nicky and Rob have called Port Stephens home for the past 10 months. After stints working in Sydney and top restaurants around the world, they have opened Two Bobs, a sourdough bakery in the heart of beautiful Nelson Bay.

Peterson House Sparkling Semillon 2014

Presented by Nicole Rooke, Wine Club Manager

Peterson House is the recognised specialist producer of sparkling wines in the Hunter Valley. Their aim is to have a sparkling wine for all tastes and all occasions. This Semillon is a dry aperitif style, a perfect match for oysters. As Peterson's say "Life's flat without bubbles".

Thomas Wines Braemore Semillon 2019

Presented by Andrew Thomas, Winemaker

The Braemore vineyard (planted 1969) is situated on the sandy alluvial flats of Hermitage Road, Pokolbin, and consistently produces semillon featuring freshness, vibrancy and remarkable longevity. This wine is regarded as being one of the finest examples of classic Hunter Valley Semillon, which is one of the world's most uniquely regional wine styles.

McLeish Estate Semillon 2019

Presented by Jessica McLeish, Winemaker

McLeish Estate is in the heart of the Hunter Valley in Pokolbin, celebrating 34 years as the regions most awarded boutique producer. The 11 hectare, single - estate vineyard produces quality and varietal purity that has seen their Semillon awarded as Australia's best, and the region's most celebrated wine.

First Creek Winemakers Reserve Chardonnay 2017

Presented by Greg Silkman, Owner/Vigneron

First Creek Wines is redefining the classics, using a balance of tradition and innovation to take the Hunter Valley's iconic Semillon, Chardonnay and Shiraz to sophisticated new levels. For our multi-award winning Winemaker's Reserve collection, grapes are selected from benchmark vineyards, only in vintages when the fruit reaches the pinnacle of viticultural quality.

Peacock Hill Vineyard Fond Memories Shiraz

Presented by George Tsiros, Owner/Vigneron

From old growth vines on the historic, micro-boutique site of Peacock Hill, a distinctive range of wines has been developed to demonstrate the versatility of the classic grape varieties of Shiraz, Chardonnay, Cabernet Sauvignon/Franc. These innovative wines can be enjoyed on casual and special occasions. Enjoy!

Peterson House Sparkling Botrytis Semillon 2015

Presented by Nicole Rooke, Wine Club Manager

Demonstrating the breadth of the Peterson House range, this exciting interpretation of Botrytis Semillon is a perfect match for our decadent desserts. All the complexity of still Botrytis with an added zest, giving a crispness to the finish. The perfect way to end our evening, circling back to bubbles!

YOUR HOST

Paul Miranda, performance pastry chef & educator
Paul is a qualified pastry chef, TAFE teacher and performance pâtissier at festivals and other events. Paul was MC in our festival demonstration kitchen last year and joins us tonight as our gala dinner host, chatting with our talented Port Stephens chefs and Hunter Valley winemakers to provide an insight into the personalities, creativity and talents that bring us this amazing gala dinner.



YOUR CHEFS

**Ben Way, Little Beach Boathouse,
Little Beach**

Ben trained in the UK and relocated to the Hunter Valley in 2005, developing his expertise in regional fine dining. In 2013 Ben opened his own restaurant, Little Beach Boathouse, offering fresh modern Australian cuisine with stunning coastal views. Ben is passionate about Port Stephens with a focus on utilising the freshest locally-sourced produce while maintaining the highest level of quality in each enticing dish.



**Michael Jenkins, The Anchorage,
Corlette**

Michael's career in fine cuisine has drawn him away from Port Stephens on a few occasions, but he is repeatedly drawn back here due to the ability to source the very best in fresh, local and regional Australian seafood. As Head Chef at The Anchorage, Michael is focussed on delivering a modern Australian seafood experience, and he is instrumental in promoting the region's culinary reputation and hospitality.



**Mitchell Turner, Rick Stein Bannisters,
Port Stephens**

After completing his training in Wollongong Mitchell headed overseas to Edinburgh, developing his skills in various Michelin starred restaurants before returning to Australia to work in key roles at Rick Stein's Mollmook establishments. Last year Mitchell relocated from Mollmook to establish the role of Head Chef at Bannisters Port Stephens. Mitchell champions the philosophy of using fresh Australian seafood from the local area.



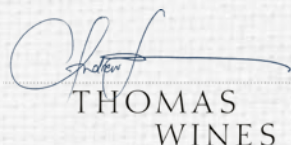
**Ludovic Poyer, The Poyer's,
Lemon Tree Passage**

Born in Normandy, France, Ludovic found his way to Port Stephens via Paris, Brussels, Sydney and The Blue Mountains. Trained in traditional French cuisine in Paris and inspired by experiences gained in kitchens during his travels, in 2015 Ludovic opened his own restaurant focusing on fresh food and a social, relaxed dining experience. Ludovic works with local fishermen to get the freshest seafood delivered by boat to the restaurant door.



**Stacey Cleaver, A Sweet Ride Called Clyde,
Port Stephens**

Stacey is a bespoke pastry chef who has worked in award-winning Australian restaurants (such as Bistro Moncur, The Establishment) and abroad in some of the UK's most renowned kitchens and hotels. Stacey settled in Port Stephens in 2016 and established A Sweet Ride Called Clyde, using her vast knowledge and experience to create breathtakingly delicious cakes and sweets. You can find her delectable creations in restaurants and cafés around Port Stephens and Newcastle.



McLEISH ESTATE

