



Wine & Beer WORKSHOPS \$85 plus GST

(Min. 30 people)

We offer a shorter 2- 2 ½ hour workshop style demonstration class. There is a cooking demonstration as part of the meal and a wine or beer educator who conducts tastings while you eat. The price includes your tastings, a drink and canapé on arrival and a choice of 2 main course dishes with appropriate sides.

Extra drinks can be purchased from the bar.

Menu selections

Asian - served with rice & green papaya salad (2 dishes selected)

Massaman curry of lamb with sweet potato & cashews
Red curry of duck with lychees
Thai green curry of Chicken with eggplant & Thai basil
Steamed salmon with black bean, chilli & ginger
Chang Mai curry of pork with pickled garlic, tamarind and ginger
Twice cooked beef ribs with citrus salad
Spicy beef rendang with coconut cream
Sticky pork and watermelon salad with fresh coconut

Mediterranean - served with rice/salad/bread as appropriate (2 dishes selected)

Salad of confit duck with grilled peaches, goats cheese & walnuts
Provencale style fish stew with rouille
Spanish chicken with chorizo & smoked paprika mayonnaise
French style chicken with Dijon mustard & bacon
Slow cooked Moroccan lamb with chilli jam & vegetable cous cous.
Tea smoked salmon salad with fresh figs walnuts and labneh
Baked herb crumbed Snapper with cauliflower puree, aioli
Braised Beef Cheeks with mushrooms and red wine sauce
Chermoula crusted salmon salad with orange, olive and mint

(Please note that Seasonal adjustments to the menus may be necessary.)