



MAJORS LANE COOKING SCHOOL

Be inspired and broaden your horizons!

Join us for a fun outdoor cooking class on our beautiful vineyard!

Private Classes

- *Private classes at a time that suits you are available with a minimum 6 participants or \$930 spend*
- *We are able to conduct classes 7 days and nights for private groups (subject to availability)*
- *Your choice of a variety of Chef-lead classes such as Hands-On Thai Street Food, Low and Slow Smoked Brisket Demonstrative Masterclass, Hands-On Fresh Healthy Vietnamese, Low and Slow Smoked Pork Ribs Demonstrative Masterclass or Hands-On Authentic Mexican*
- *Classes are hosted by Majors Lane Cooking School and Lovedale Smokehouse's owner/Chef/Pitmaster Ben Sales. Ben, a level 4 qualified Chef has hosted our cooking classes since they commenced in 2007. Ben is extremely passionate about food and loves inspiring participants with his in-depth knowledge, skills and travel and food experiences*
- *Classes are generally 3 hours in duration including your meal, but can be modified to suit your needs*
- *Price includes the lesson, lunch or dinner, a glass of wine or beer and recipes.*
- *Hands-on classes (Thai, Vietnamese and Mexican) include a souvenir apron*
- *Low and slow smoking Masterclasses include a take home pack*
- *Further drinks may be purchased during your event*
- *No experience is necessary, all equipment is supplied*
- *Soak up the beautiful vineyard views, learn some great new skills and have a fantastic time with friends, work colleagues or clients*

To Book

1. Call to ensure your preferred date and time are available
2. Complete and return the booking form via email or in person
3. Organise payment

MAJORS LANE

COOKING SCHOOL

Class List

Low and Slow Smoking – Brisket Masterclass

Our Brisket Masterclass will give you all the knowledge and skills you need to make top grade, mouth-watering beef brisket. Whilst our 12-hour beef brisket smokes in the Traeger smoker in front of you, our Pitmaster Ben will cover topics such as beef selection and preparation, smoking methods, cooking temperatures, cooking times, timber selection, marinades, rubs and bbq sauces.

Once the brisket is ready we will enjoy a meat-sweat inducing lunch with thick cut brisket on local artisan bread, delicious brisket burnt-end beans, charred spiced local sweet corn and slaw with an addictive authentic dressing. Includes Masterclass/Demonstrative style lesson, lunch, a craft beer or glass of local wine, recipes and a take home pack. Allow 3 hours. \$155 per person

Low and Slow Smoking – Baby Back Pork Ribs Masterclass

Learn how to cook the most succulent baby back pork ribs! Our owner/Chef/Pitmaster will talk you through different breeds of pig, rib preparation, marinades, rubs, smoking methods, cooking temperatures, cooking times, timber selection, marinades, rubs and bbq sauce whilst our racks of baby back pork ribs smoke in the Traeger in front of you. Enjoy the slow smoked ribs with sides including charred spiced sweet corn, beans, slaw and artisan sourdough for lunch. Includes a Masterclass/Demonstrative style lesson, lunch, a beer or glass of wine, recipes and a take home pack. Allow 3 hours. \$155 per person.

Thai Street Food Menu 4

Your senses will be ignited by the smells, sounds and flavours of Thailand as you learn how to compile a tantalising menu, find and select the best local produce and balance the fundamental flavours of Thai cuisine. Our Chef Ben will teach you how to make curry pastes from scratch, make balanced dipping sauces and use knife and presentation skills to bring your authentic dishes to life. Includes a hands-on lesson, lunch, souvenir apron, recipes and a glass of wine or beer with your meal. Allow 3 hours. \$155 per person.

Thai red curry fish cakes: Learn the hidden secrets to this iconic Thai Street food. Make a fresh Thai Red Curry paste from scratch for your fish cakes and a plum dipping sauce. Includes curry paste to take home. **Chiang Mai Style Pork skewers:** Learn a secret Thai marinade for skewers to give them the perfect sticky char. We demonstrate the top tricks involved in fanning over charcoal or wood to give your skewers the smoky street touch and we make an authentic peanut satay sauce.

Thai Style Omelette: Get the technique to this vibrant staple and make a beautiful fluffy Thai Style omelette topped with a fresh Thai salad of cucumber, shallots and herbs. Learn how to balance the fundamental flavours of Thai cookery with a lime and fish sauce dressing. **Khao San Road Fried**

Rice: Hear the story behind Jasmine rice, learn how to select the best product and how to cook your rice to bring out its uniquely Thai fragrance. Then learn about the seasonings, spices and vegetables used to make Thai style fried rice. **Coconut Sticky Rice:** Find out the principle difference in sticky rice, how to cook it, its many uses accompanied by a uniquely balanced Thai sweet coconut sauce and fresh fruit.

Fresh Healthy Vietnamese Menu 4

Join Ben for an informative class on Vietnamese cuisine. Admired for its reliance on fresh herbs and vegetables, complimentary textures and selective use of spices and proteins, Vietnamese food is considered one of the healthiest cuisines worldwide. This class delves into a variety of Vietnamese flavours and cooking techniques. Includes a hands-on lesson, lunch, apron, recipes and a glass of wine or beer with lunch. Allow 3 hours. \$155 per person. **Beef Pho:** A lifetime of Vietnamese have passed down the secrets of the broth to generations and now you can have it too. Learn about the spices for the broth, making fresh rice noodles, the right cuts of beef to use and accompaniments it takes to create this wonderful staple. **Fresh Vietnamese Spring Rolls:** Hear the inspiring and self-sufficient story behind hand-made rice paper in the Mekong region. Get the tips on selection and preparation of Vietnamese vegetables and meats, the way to roll and preserve for later and learn two fantastic dipping sauces. **Hue Style Clay Pot Eggplant and Pork:** Get the tips to authentic clay pot cookery and the use of western vegetables in Vietnamese cookery such as eggplant. Learn the spices and sauces used in this classic dish. **Vietnamese Style Baguette Banh Mi:** This French influenced roll is the best lesson in East meets West. Learn the classic recipe of Vietnamese style pâté, selecting and pickling vegetables, secrets of making mayonnaise, and the cold cuts and herbs used.

Authentic Mexican

Discover authentic Mexican cuisine, the wonderful depth of flavour created by the use of earthy, savoury ingredients combined with spices, chilli and citrus. Using authentic ingredients learn how to create delicious Mexican dishes from scratch. Warning: no Tacos in sight! Includes a hands-on lesson, lunch, souvenir apron, recipes and a glass of wine or beer with lunch. Allow 3 hours. \$155 per person. **Molé and Salsa Rojas:** With its history dating back to the Aztecs the ambiguity of molé, how and when to use it can seem daunting. Learn the different types of molé before making a truly ageless classic, learn how complex the ingredients can be, where to find and how to prepare them. Teamed with a classic Salsa that incorporates jalapeños and fresh tomatoes. **Handmade Corn Tortillas:** Learn the story behind corn and its many uses in Mexican cooking, how to make masa and make your own tortillas. **Charred Pork Loin with Citrus Marinade:** Be inspired by this authentic Mexican citrus marinade for grilled meat, learn how to roast and the best accompaniments and ways to eat it. **Beef Empanadas:** Hear the lasting influence the Spanish had on cooking after the invasion of Mexico. Learn how to chorizo spice meat, make your own refried beans and how to seal the empanada pastry. **Black Beans:** Learn the art of cooking beans from dried and how to impart the flavours of Mexico through them.

All bookings made are subject to our Terms & Conditions

**Majors Lane Private Cooking Class
Booking Form**

Company Name (if applicable):	
Contact Name:	
Telephone:	
Email:	
Date & time (allow 3 hours): Date & time are subject to availability, please discuss with our team before booking	
Class Chosen:	
Number of participants (min. 6):	
Please specify the details of anyone in the group with allergies	
Purpose of event e.g. team building, Christmas party, birthday party etc	
How did you find out about us?	
I have read and understood the terms & conditions. Signature of authorised party	

Payment Options

Cash in store, credit card over the telephone or direct deposit:

Account name Yours In Hospitality Pty Ltd

Bank – BSB 112 879

Bank – account # 464 019 156

Terms & Conditions

- Payment in full is required at the time of booking to secure your preferred date and time
- Please advise us of food allergies at time of booking. We are unable to provide substitute ingredients or alternatives otherwise. Additional charges may apply for substitute ingredients/alternatives.
- Please arrive 5 minutes prior to the commencement of the class to ensure that the class starts on time. We are unable to delay the commencement of the class for late arrivals.
- Menu items listed in the schedule are a guide only. Menus and menu items are subject to variation without notice due to availability of produce.
- Classes are held outdoors in our covered courtyard, please wear appropriate clothing.
- Closed shoes must be worn, individuals wearing thongs, open toed shoes or high heels will not be allowed to participate in the class.
- Individuals participate at their own risk
- Depending on the class, alcohol consumption may be restricted until after cooking is complete for safety reasons
- Majors Lane Cooking School reserves the right to alter or cancel a class without notice.
- The group agrees to commence and finish the class at the agreed upon time. A charge of \$250 per hour or part thereof may be payable should the class not commence and finish on time
- Cancellations within 14 days of the class date are non-refundable and non-transferable to a different date.

