



1. IRON CHEF MASTERCLASS – Herb Faust – Perth's only Iron Chef winner. Monday 4 July 2011 – 7pm start – \$100pp

Herb Faust, Scotch College's head chef, rose to prominence after beating Melbourne restaurateur Guy Grossi in Iron Chef Australia 2010.

With a long held passion for fresh and interesting food, Herb has worked in a wide variety of restaurants including modern Italian, Latin American and contemporary Australian cuisine.

In this very special masterclass, an awe-inspiring 5 course dinner will be matched exclusively to wines by Howard Park.

Wines by Howard Park
www.howardparkwines.com.au

www.herbfaust.com

2. FINE MOD OZ FARE – Iain Robertson from Xanadu Winery. Monday 18 July 2011 – 7pm start – \$80pp

Iain Robertson is synonymous with inventive menus, refreshing flavours and fresh, local produce. Be it Asian-inspired dishes, or those with a European influence, Iain has a wealth of gastronomic knowledge under his belt.

Head chef at the Gold Plate award-winning restaurant at Xanadu Winery, Iain's skills lie in developing a perfectly balanced food and wine relationship featuring great produce.

Wines by Xanadu
www.xanaduwines.com

3. CHEESE APPRECIATION CLASS – Grae Vitnell from Blue Cow Cheese Company. Monday 1 August 2011 – 7pm start – \$80pp

Calling all cheese lovers - this class will guide you through a mouth-watering selection of oozing, gooey, delicate and tangy cheeses that exhibit textures and flavours like you've never tasted before!

Presented by Grae Vitnell from the Blue Cow Cheese Company, you'll see why they're the experts in sourcing traditional, handmade and artisanal cheeses from the best cheesemakers in the world.

Wines by Shenton Ridge
www.shentonridge.com.au

www.bluecow.com.au

4. MODERN EUROPEAN CUISINE – Ben Toye from E'Cucina. Monday 15 August 2011 – 7pm start – \$80pp

When you dine at Perth's E'Cucina Wine Bar and Restaurant, you'll experience Chef Ben Toye's talent for showcasing fresh produce, creating sublime flavours and matching these with his artistic culinary flair.

This class will give you an insight into Ben's impressive local and international culinary know-how, stemming from his time working with French chefs in London to his experience at award-winning Darlington Estate Winery.

Wines by Lenton Brae
www.lentonbrae.com

www.ecucina.com.au

5. SENSATIONAL INDIAN – Rajinder Singh Rajawat from Indian Ocean Bar & Bistro. Monday 29 August 2011 – 7pm start – \$80pp

Enjoy a hot and spicy experience in this class as you're taken on a journey through the wonderful world of Indian cuisine.

You will not only get an insight into Rajinder's secret cooking methods, but you will get to touch, smell and taste your way through the exotic herbs and spices that Indian cuisine is famous for.

Join in for a feast of the senses.

Wines by Cape Grace
www.capegracewines.com.au



6. WHOLEFOOD HEAVEN – Jude Blereau. Monday 12 September 2011 – 7pm start – \$80pp

Whole food cooking is all about real food, that's good enough to eat and has the ability to heal, nourish and delight.

Jude Blereau is an expert in all things wholesome, and is presenting this class to help you learn about good food – what it is, how to use it, where to get it and to give you the tools and information you need to create your own delightfully wholesome dishes. Don't miss this class, ahead of the release of her new book!

Wines by Settlers Ridge
www.settlersridge.com.au

www.wholefoodcooking.com.au

7. FOOD WITH FINESSE – Aaron Carr from Vasse Felix. Monday 10 October 2011 – 7pm start – \$80pp

The creative drive that fuels Aaron Carr's innovation is just as strong after 13 years in the kitchen at Margaret River's renowned Vasse Felix restaurant.

In this class, Aaron will guide you through his perfected style of producing modern Australian cuisine that is delicate, edgy and lets the fresh produce speak for itself.

Wines by Vasse Felix
www.vassefelix.com.au

8. THE COOKING PROFESSORS – Dany Angove and Rob Broadfield. Friday 14 October 2011 – 7pm start – \$80pp

The cooking professors are back! Join us for a night of fun and foodie frivolity as the entertaining Dany Angove of Leeuwin Estate teams with famed food writer and restaurant critic Rob Broadfield.

Sharing their combined wealth of culinary knowledge, this will be a unique opportunity to take home some superior cooking secrets.

Wines by Leeuwin Estate
www.leeuwinestate.com.au

9. MASTERING PORK BELLY – Brad Burton from the Subiaco Hotel. Monday 24 October 2011 – 7pm start – \$80pp

At the helm of the upmarket Subiaco Pub for over eight years, Brad is an old favourite of the Aspenz kitchen.

With his consistent, polished 'pub grub' style of food, Brad is joining us to reveal his secrets as to how to create the best ever pork belly!

A class for the meat and beer lovers!

Beer by Moody Cow
www.capelvale.com

www.subiacohotel.com.au

10. KITCHEN CREATIONS WITH KATE 1 – Kate Lamont. Sunday 30 October 2011 – 1pm start – \$80pp

One of our most successful chefs, Kate Lamont is a household name amongst WA foodies.

Creating simple yet delicious recipes, Kate joins us in the Aspenz kitchen to share her special flair for seasonal cooking and her enthusiasm for life and all its ingredients.

A fine lesson in letting the food 'speak for itself.'

Wines by Lamonts
www.lamonts.com.au

11. KITCHEN CREATIONS WITH KATE 2 – Kate Lamont. Sunday 30 October 2011 – 6pm start – \$80pp

One of our most successful chefs, Kate Lamont is a household name amongst WA foodies.

Creating simple yet delicious recipes, Kate joins us in the Aspenz kitchen to share her special flair for seasonal cooking and her enthusiasm for life and all its ingredients.

A fine lesson in letting the food 'speak for itself.'

Wines by Lamonts
www.lamonts.com.au



12. KITCHEN CREATIONS WITH KATE 3 – Kate Lamont. Monday 31 October 2011 – 7pm start – \$80pp

One of our most successful chefs, Kate Lamont is a household name amongst WA foodies.

Creating simple yet delicious recipes, Kate joins us in the Aspenz kitchen to share her special flair for seasonal cooking and her enthusiasm for life and all its ingredients.

A fine lesson in letting the food 'speak for itself.'

Wines by Lamonts
www.lamonts.com.au

13. TEMPT THE TASTEBUDS – Nigel Harvey from Voyager Estate. Monday 7 November 2011 – 7pm start – \$80pp

Voyager Estate's honour roll of awards and accolades has played a key role in establishing its reputation as one of the most popular winery restaurants in the Margaret River region.

Head chef Nigel Harvey's philosophy is based around sourcing the best possible main ingredient and then 'twisting' the other elements of the dish to ensure harmony, balance and visual appeal.

Don't miss this class!

Wines by Voyager Estate
www.voyagerestate.com.au

14. CHRISTMAS FEAST AND FANFARE – Sophie Zalokar from Foragers Field Kitchen, Cooking School, Chalets and Farm Cottages. Monday 21 November 2011 – 7pm – \$80pp

Want to really impress your family and friends with your cooking prowess this Christmas?

In this class, you will learn how to create simple yet stunning food fit for the festive season from the wonderful Sophie Zalokar of Foragers in Pemberton, famous for her nourishing and honest country fare.

Bring a healthy appetite to this class!

Wines by Barrecas
www.foragers.com.au

HOW TO REGISTER – Please phone (08) 9791 9455, fax (08) 9791 8455 or email kitchen@aspenz.com.au

Class Number(s): _____

Name: _____

Address: _____

Postcode: _____

Phone: _____

Fax: _____

Email: _____

PAYMENT METHODS – Please make cheques payable to: Aspenz in the kitchen

Enrolments are strictly in order of receipt of payment. I wish to pay a total of \$ _____ by (please tick the appropriate box):

Cash Mastercard Visa Diners Amex Gift Voucher Eftpos Cheque

Card number

Cardholder's name: _____

Expiry: / _____

Cardholder's signature: _____

All classes are held at Aspenz in the kitchen, 42 Wellington St, Bunbury.

Terms & Conditions: Fee per class is **\$80 incl. GST** per person unless stated otherwise. Telephone bookings will be accepted **with payment**. Enrolments are accepted strictly in order of receipt of payment. Receipts will be issued only upon request. No refunds or transfers will be given for sessions not attended. However, you are most welcome to send someone in your place. All classes commence at 7.00pm. Class duration is 2 – 2.5 hours.