



# MAJORS LANE COOKING SCHOOL



*Be inspired and broaden your horizons!*

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

- A variety of Chef-lead classes are available including hands-on and demonstrative classes
- 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
- Individual and group bookings are welcome
- We are a Covid Safe venue and have an extensive Covid Safety Plan
- Class schedules will be released approximately 1 month in advance (due to uncertainty surrounding Covid)
- Private classes at a time that suits you are available, perfect for bachelor parties, hen's parties, birthday parties and corporate team building (minimum 6 participants/maximum 8 participants)
- No experience is necessary, all equipment is supplied
- Gift certificates are available. Gift certificates have a 3 year expiration period
- View [www.majorslane.com](http://www.majorslane.com) for the class schedule
- Soak up the beautiful vineyard views, learn some great new skills and have a fantastic time with friends

*"Just wanted to thank you for a lovely experience at your cooking class on Saturday. We were there as part of a weekend long celebration for my mum's 80th birthday and she absolutely loved it...all three of us did. Thankyou for making her feel a bit special, she definitely knows Thailand pretty well and she was most impressed with your knowledge too. Thankyou again for an interesting and fun day. Hope to come back one day for another one!!! Regards, Louise"*

**For bookings please visit our website [www.majorslane.com](http://www.majorslane.com).**

**Inquiries please call (02) 49307832**

**64 Majors Lane, Lovedale NSW 2320**

# MAJORS LANE COOKING SCHOOL

## *Class List*

### **1. Vibrant Thai Street Food**

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.

**Thai Red Curry Chicken with Eggplant:** Learn the hidden secrets to this iconic Thai Street food. Make a fresh Thai Red Curry paste from scratch. Learn about using fresh Thai herbs and spices and how to balance the flavour.

**Thai Style Omelette:** Get the technique to this vibrant staple and make a beautiful fluffy Thai Style omelette stuffed with a unique blend of Thai herbs and sauces.

**Jasmine Rice:** Hear the story behind Jasmine rice, learn how to select the best rice and how to cook your rice to bring out its uniquely Thai fragrance.

**Warm Beef and Noodle Salad with Peanut Dressing:** Learn a secret Thai marinade for beef to give it a perfect sticky char. Hear the story behind rice noodles and how to blend them with Thai herbs and an authentic peanut dressing to make a wonderful salad.

**Pork Laab:** Laab is a simple yet mouth watering dish, but its packed full of flavour. Combining the freshness of mint with the sourness of lime and spice of chilli, this dish is a real treat for your tastebuds.

### **2. Low and Slow Smoking**

Our Low and Slow Smoking Class will give you all the knowledge and skills you need to make top-grade, mouth-watering slow smoked meats including beef brisket and chicken wings. Whilst meats smoke in the Traegar smoker in front of you, our Pitmaster Ben will cover topics such as meat selection, preparation, smoking methods, cooking temperatures, cooking times, smoker types and timber selection.

You will learn to make your own rubs and barbecue sauce as well as a selection of side dishes.

Once the smoked meats are ready, you will enjoy a meat-sweat inducing meal complete with the sides you create.

# MAJORS LANE

## COOKING SCHOOL

### Terms & Conditions

- Class size is limited to 8 participants and our classes fill quickly, book early to avoid disappointment.
- Bookings close 48 hours in advance of each class.
- We are unable to take tentative bookings. Payment is required at the time of booking.
- For all bookings made with a Gift Certificate, you will be required to quote the Gift Certificate number upon booking. For Bookeyo Gift Certificates, simply enter your unique Voucher Code when booking online. For non-Bookeyo Gift Certificates (the gift certificate number will have a "CS" prefix) you will need to call us to make a booking (02) 49307832.
- 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.
- Space is limited and out of respect to paying participants/guests, spectators are not permitted for these classes, nor can they join the group for lunch.
- 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.
- Where a glass of wine or beer per participant is included in your booking, this alcohol is only to be consumed as part of the sit-down meal at the conclusion of cooking.
- Cancellations within 48 hours of the class date are non-refundable and non-transferable to a different date. Should you be unable to attend a class, you may nominate someone to attend in your place.
- Majors Lane Cooking School reserves the right to alter or cancel a class without notice for example if extreme weather is predicted which makes holding the class unsafe.

### Covid Safety Initiatives

The team at Majors Lane Cooking School are committed to providing a Covid-19 Safe cooking class experience for our participants. We have developed a thorough Covid-19 Safety Plan which runs alongside our Covid-19 Safety Plan for our Café. The following initiatives have been implemented:

- Class sizes have been reduced to ensure we can provide adequate physical distancing.
- Please arrive 5 minutes prior to the commencement of the class so our staff can go through your class orientation.
- Upon arrival all guests are required to check-in using our QR Code.
- Every participant must maintain 1.5m physical distancing.
- Handwashing facilities are available, you will be asked to thoroughly wash your hands upon arrival. Hand sanitiser is available at all entry and exit points.
- Frequently touched areas throughout the premises are sanitised by staff multiple times each day.
- Customers are advised to contact us to reschedule their booking if they are sick or if they are displaying symptoms of COVID-19 (please see our cancellation policy).
- Food and alcohol may only be consumed whilst seated.
- Each participant will have an individual work station, which will be spaced 1.5m apart. Participants attending together will be placed near each other wherever possible.

- Each participant will have their own individual cooking equipment and utensils. All equipment is thoroughly washed and sanitised before use in a commercial grade dishwasher using commercial grade detergent and sanitiser.
- Single use tableware, cutlery and cups will be used.
- Food safe gloves and masks are available upon request.
- To limit movement throughout our premises participants must remain at their workstation/chair except for using the bathroom. If additional equipment etc is needed your host will deliver it to you.
- Access to the café kitchen is restricted to staff only
- Participants will prepare, cook, and consume their own food. Any food that is being prepared for the entire class will be handled by the Chef hosting the class.
- Participants have the option of dining at their work-station or can take their food home at the completion of the class.

**For gift certificates sold prior to 21 June 2018 - please note:**

On 21 June 2018 significant changes to our class schedule, pricing and inclusions were introduced. As such; the following applies

- All “Majors Lane Cooking School Gift Certificates” sold prior to 21 June 2018 (valued at \$125) are transferable to our new classes which are valued at \$155. You will not be asked to pay a supplement in order to book into one of these classes.
- “Lovedale Smokehouse Smoking & Curing Masterclass Gift Certificates” (valued at \$80) sold prior to 21 June 2018 are valid only for the “Smoking & Curing Masterclass – An Introduction” class. As availability for these classes is limited, if bearers of these vouchers are unable to find a class date that suits they may use them in our café or gourmet pantry or use them towards purchasing a ticket to a different class of higher value.