



MAJORS LANE COOKING SCHOOL

***Be inspired and broaden your horizons.
Learn the fine art of Asian cookery.***



- * Prepare and enjoy a sumptuous feast (4-6 dishes) inspired by the fusion of Asian cuisine and fresh Hunter Valley produce
- * Learn how to compile a tantalising menu, find and select the best local produce and balance the fundamental flavours of Asian cuisine
- * Fun, hands-on lessons with small class sizes (Maximum 14)
 - * Large range of Asian cuisines and menus available
- * Hosted by Majors Lane Restaurant's owner/chef Ben Sales
 - * Individuals and group bookings welcome
 - * No experience necessary and all equipment is supplied

Plus

- * Gift certificates available
(recipient chooses their class date – subject to availability)
- * Private cooking classes at a time that suits you for groups of 10 to 14 - perfect for Hen's Days, Birthday Parties and Corporate Team Building

Details

- * \$105 per person
- * Price includes lesson, lunch, souvenir apron, recipe booklet, tea, coffee and a glass of wine or beer with your meal
- * Classes held Saturdays & Sundays 10.00am – 1.00pm

**View schedule at www.majorslane.com
Majors Lane Cooking School @ Majors Lane Restaurant
64 Majors Lane, Lovedale
majorslane@bigpond.com**

Bookings Essential 02 49307832



MAJORS LANE

- COOKING SCHOOL -

2012 Schedule

\$105 per person

Price includes lesson, lunch, souvenir apron, recipe booklet, tea, coffee and a glass of wine or beer with your meal

Classes held Saturdays & Sundays 10.00am - 1.00pm

Open Ended Gift Certificates Available

Availabilities correct as at 1 March 2012

Date	Menu - Chili Rating Due to availability of produce, menus are subject to change without notice. Chilli rating is a guide only, participants can adjust seasoning to taste.	Places Available	
		Sat	Sun
Sat 3 Mar Sun 4 Mar	INDONESIAN MENU 1 - MILD Whole snapper baked in banana leaf. Satay chicken skewers. Beef Rendang. Steamed Jasmine rice. Pineapple sambal. Seroendeng (fried coconut and peanuts). Ongol Ongol (Indonesian sweet)	9	9
Sat 10 Mar Sun 11 Mar	VIETNAMESE MENU 1 - MILD Fresh crab rolls with peanut dipping sauce. Soy braised chicken. Steamed Jasmine rice. Stir fried eggplant with red bean paste. Sweet sticky coconut rice with banana	5	Booked Out
Sat 17 Mar Sun 18 Mar	VIETNAMESE MENU 1 - MILD Fresh crab rolls with peanut dipping sauce. Soy braised chicken. Steamed Jasmine rice. Stir fried eggplant with red bean paste. Sweet sticky coconut rice with banana	14	Booked Out
Sat 24 Mar Sun 25 Mar	VIETNAMESE MENU 1 - MILD Fresh crab rolls with peanut dipping sauce. Soy braised chicken. Steamed Jasmine rice. Stir fried eggplant with red bean paste. Sweet sticky coconut rice with banana	Booked Out	12
Sat 31 Mar Sun 1 Apr	SICHUAN MENU 1 - HOT Sizzling orange peel beef. Whole baked Sichuan pepper fish. Kung Pao chicken. Sticky rice. Assorted pickled vegetables	Booked Out	Booked Out
Sat 7 Apr Sun 8 Apr	SICHUAN MENU 1 - HOT Sizzling orange peel beef. Whole baked Sichuan pepper fish. Kung Pao chicken. Sticky rice. Assorted pickled vegetables	Booked Out	Booked Out
Sat 14 Apr Sun 15 Apr	THAI MENU 2 - MEDIUM Tom yum goong (hot and sour soup with prawns). Thai salmon fish cakes with sweet chilli sauce. Northern Thai sweet beef curry with peanuts. Thai Green Curry with chicken. Steamed Jasmine rice	14	14
Sat 21 Apr Sun 22 Apr	THAI MENU 2 - MEDIUM Tom yum goong (hot and sour soup with prawns). Thai salmon fish cakes with sweet chilli sauce. Northern Thai sweet beef curry with peanuts. Thai Green Curry with chicken. Steamed Jasmine rice	14	14
Sat 28 Apr Sun 29 Apr	THAI MENU 2 - MEDIUM Tom yum goong (hot and sour soup with prawns). Thai salmon fish cakes with sweet chilli sauce. Northern Thai sweet beef curry with peanuts. Thai Green Curry with chicken. Steamed Jasmine rice	12	14
Sat 5 May Sun 6 May	BALINESE MENU 2 - MILD Coconut pork curry with pineapple. Lemongrass and tumeric grilled fish fillets. Crunchy chilli beef with tomatoes. Fragrant rice. Cucumber salad	14	14
Sat 12 May Sun 13 May	BALINESE MENU 2 - MILD Coconut pork curry with pineapple. Lemongrass and tumeric grilled fish fillets. Crunchy chilli beef with tomatoes. Fragrant rice. Cucumber salad	14	Booked Out
Sat 19 May Sun 20 May	BALINESE MENU 2 - MILD Coconut pork curry with pineapple. Lemongrass and tumeric grilled fish fillets. Crunchy chilli beef with tomatoes. Fragrant rice. Cucumber salad	14	Booked Out
Sat 26 May Sun 27 May	SICHUAN MENU 2 - HOT Sichuan fried pork and eggplant. General Tso's chilli chicken with snow peas. Sizzling Sichuan Prawns. Sticky rice. Spicy Sichuan tofu with red bean oil	14	14
Sat 2 Jun Sun 3 Jun	SICHUAN MENU 2 - HOT Sichuan fried pork and eggplant. General Tso's chilli chicken with snow peas. Sizzling Sichuan Prawns. Sticky rice. Spicy Sichuan tofu with red bean oil	14	14

Sat 9 Jun Sun 10 Jun	INDONESIAN MENU 2 - MILD Banana leaf sticky rice rolls. Seafood laksa with noodles. Chicken cooked in coconut milk. Javanese fried meat balls with peanut satay. Spicy fruit salad	Booked Out	Booked Out
Sat 16 Jun Sun 17 Jun	INDONESIAN MENU 2 - MILD Banana leaf sticky rice rolls. Seafood laksa with noodles. Chicken cooked in coconut milk. Javanese fried meat balls with peanut satay. Spicy fruit salad	14	14
Sat 23 Jun Sun 24 Jun	INDONESIAN MENU 2 - MILD Banana leaf sticky rice rolls. Seafood laksa with noodles. Chicken cooked in coconut milk. Javanese fried meat balls with peanut satay. Spicy fruit salad	14	14
Sat 30 Jun Sun 1 Jul	VIETNAMESE MENU 2 - MILD Hue style stuffed pancake with crab. Chicken noodle soup with meat balls. Dumplings with cucumber chilli and fried eschalots. Smoky pork knuckle and peanut curry. Egg fried rice	14	14
Sat 7 Jul Sun 8 Jul	VIETNAMESE MENU 2 - MILD Hue style stuffed pancake with crab. Chicken noodle soup with meat balls. Dumplings with cucumber chilli and fried eschalots. Smoky pork knuckle and peanut curry. Egg fried rice	14	14
Sat 14 Jul Sun 15 Jul	VIETNAMESE MENU 2 - MILD Hue style stuffed pancake with crab. Chicken noodle soup with meat balls. Dumplings with cucumber chilli and fried eschalots. Smoky pork knuckle and peanut curry. Egg fried rice	14	14
Sat 21 Jul Sun 22 Jul	VIETNAMESE MENU 2 - MILD Hue style stuffed pancake with crab. Chicken noodle soup with meat balls. Dumplings with cucumber chilli and fried eschalots. Smoky pork knuckle and peanut curry. Egg fried rice	14	14
Sat 28 Jul Sun 29 Jul	THAI MENU 3 - MEDIUM Southern Thai fried chicken with sweet chilli sauce. Thai green curry chicken. Warm beef salad. Steamed jasmine rice. Banana shake.	14	14
Sat 4 Aug Sun 5 Aug	THAI MENU 3 - MEDIUM Southern Thai fried chicken with sweet chilli sauce. Thai green curry chicken. Warm beef salad. Steamed jasmine rice. Banana shake.	12	14
Sat 11 Aug Sun 12 Aug	THAI MENU 3 - MEDIUM Southern Thai fried chicken with sweet chilli sauce. Thai green curry chicken. Warm beef salad. Steamed jasmine rice. Banana shake.	14	14
Sat 18 Aug Sun 19 Aug	BALINESE MENU 3 - MILD Duck curry with oranges. Baby octopus with lime and chilli. Spice rubbed barbecued chicken. Coconut rice. Tomato and noodle salad	14	14
Sat 25 Aug Sun 26 Aug	BALINESE MENU 3 - MILD Duck curry with oranges. Baby octopus with lime and chilli. Spice rubbed barbecued chicken. Coconut rice. Tomato and noodle salad	14	14
Sat 1 Sep Sun 2 Sep	BALINESE MENU 3 - MILD Duck curry with oranges. Baby octopus with lime and chilli. Spice rubbed barbecued chicken. Coconut rice. Tomato and noodle salad	14	Booked Out
Sat 8 Sep Sun 9 Sep	SICHUAN MENU 3 - HOT Sichuan peppered crumbed beef with Hunan sauce. Chilli and garlic sizzling chicken with cashews. Sweet and sour pickled carrot. Steamed rice. Steamed whole baby snapper with ginger, chilli and shallot. Chocolate and banana spring rolls with caramel and chilli	14	14
Sat 15 Sep Sun 16 Sep	SICHUAN MENU 3 - HOT Sichuan peppered crumbed beef with Hunan sauce. Chilli and garlic sizzling chicken with cashews. Sweet and sour pickled carrot. Steamed rice. Steamed whole baby snapper with ginger, chilli and shallot. Chocolate and banana spring rolls with caramel and chilli	14	10
Sat 22 Sep Sun 23 Sep	INDONESIAN MENU 3 - MILD Prawn fritters. Javanese fried chicken. Garlic and onion rice with chilli. Beef with soy. Sweet lamb satay. Fried bananas with palm sugar caramel	14	14
Sat 29 Sep Sun 30 Sep	INDONESIAN MENU 3 - MILD Prawn fritters. Javanese fried chicken. Garlic and onion rice with chilli. Beef with soy. Sweet lamb satay. Fried bananas with palm sugar caramel	Booked Out	Booked Out
Sat 6 Oct Sun 7 Oct	INDONESIAN MENU 3 - MILD Prawn fritters. Javanese fried chicken. Garlic and onion rice with chilli. Beef with soy. Sweet lamb satay. Fried bananas with palm sugar caramel	14	14
Sat 13 Oct Sun 14 Oct	INDONESIAN MENU 3 - MILD Prawn fritters. Javanese fried chicken. Garlic and onion rice with chilli. Beef with soy. Sweet lamb satay. Fried bananas with palm sugar caramel	10	14
Sat 20 Oct Sun 21 Oct	VIETNAMESE MENU 3 - MILD Squid cakes with lime chilli and fish sauce. Sizzling caramelised pork spare ribs. Vietnamese style braised chicken with broccoli. Steamed rice. Coconut ice cream with fresh seasonal fruit.	14	14
Sat 27 Oct Sun 28 Oct	VIETNAMESE MENU 3 - MILD Squid cakes with lime chilli and fish sauce. Sizzling caramelised pork spare ribs. Vietnamese style braised chicken with broccoli. Steamed rice. Coconut ice cream with fresh seasonal fruit.	14	14

Sat 3 Nov Sun 4 Nov	VIETNAMESE MENU 3 - MILD Squid cakes with lime chilli and fish sauce. Sizzling caramelised pork spare ribs. Vietnamese style braised chicken with broccoli. Steamed rice. Coconut ice cream with fresh seasonal fruit.	14	14
Sat 10 Nov Sun 11 Nov	THAI MENU 4 - MEDIUM Thai spicy ground chicken with lettuce and cucumber (larb). Thai sticky rice. Red curry roasted whole baby snapper. Masaman curry duck. Thai iced tea	Booked out	14
Sat 17 Nov Sun 18 Nov	THAI MENU 4 - MEDIUM Thai spicy ground chicken with lettuce and cucumber (larb). Thai sticky rice. Red curry roasted whole baby snapper. Masaman curry duck. Thai iced tea	14	14
Sat 24 Nov Sun 25 Nov	THAI MENU 4 - MEDIUM Thai spicy ground chicken with lettuce and cucumber (larb). Thai sticky rice. Red curry roasted whole baby snapper. Masaman curry duck. Thai iced tea	14	14
Sat 1 Dec Sun 2 Dec	THAI MENU 4 - MEDIUM Thai spicy ground chicken with lettuce and cucumber (larb). Thai sticky rice. Red curry roasted whole baby snapper. Masaman curry duck. Thai iced tea	14	14

Terms & Conditions

- * Payment is required at the time of booking. We do not send written confirmation of bookings. Bookings are considered 'confirmed' once payment has been processed.
- * We are unable to take tentative bookings.
- * Please advise of food allergies at time of booking. We are unable to provide substitute ingredients or alternatives otherwise.
- * Please arrive 5 minutes prior to the commencement of the class to ensure that the class starts on time.
- * 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.
- * One glass of wine or beer per participant is included in your booking. For safety reasons, this alcohol is only to be consumed as part of the sit-down meal at the conclusion of cooking.
- * Cancellations within 14 days of the class date are non-refundable and non transferable. 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 course without notice.
- * For all bookings made with a Gift Certificate, you must present the certificate at class sign-in.