



ESTATE TUSCANY

COOKING SCHOOL

POKOLBIN, HUNTER VALLEY





COOKING SCHOOL

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Thank you for your enquiry; we would be delighted to host your group.

The cooking school at Estate Tuscany is a relaxing and fun way to experience a spectacular meal whilst learning about culinary art.

Headed by our Executive Chef Emilio Llausas. You and

your team will be involved in an afternoon of hands on experience.

Get a group of friends, or colleagues together and escape to the Hunter Valley Wine Country for something a little different.

This is 3 hour team-based master chef challenge aimed

at building teamwork skills, cooperation and leadership whilst having fun at the same time. Cooking school requires a minimum of 8 guests.

Please find attached menu options we recommend; please keep in mind these can change seasonally.



COST \$135PP

(Inclusions)

3 hour master class with our executive chef Emilio to assist with refining your understanding of the art of cookery.

A choice of 3 three-course menu options (see guide). Eat what you cook.

Ingredients for all dishes cooked on the day.

Venue hire: the Location of each cooking school will depend on the group's size, time of day and style of cooking school selected.

Choose from The Mill or the Conservatory.

Each participant receives a glass of Tyrrell's Moore Creek Wine on arrival.

If you choose the Master Chef challenge the winning team will receive a bottle of Tyrrell's Moore Creek Sparkling to take home.

Additional beverages can be ordered on the day at the bar for individual guests or under a tab.

Minimum 8 guests

All prices include GST.

OTHER SERVICES

Wine & Dine

Visit the Thomas Wines cellar door and the Binnorie soft cheese factory. Delight your palate with fine dining at the Mill Restaurant, or a casual stop at the Brokenback Bar

Celebrate

Estate Tuscany is an ideal location for celebratory receptions all year round with stunning indoor and outdoor venues. Weddings, birthdays, and corporate functions.

Stay

Guests can experience a relaxing stay in Tuscan-style accomodation, with uninterrupted mountain views in the heart of Australia's premium wine country.



HOW IT WORKS

Teams each receive a "mystery Box", it is then up to each team to create a 3 course menu.

There will be a set time to create each course which is then judged by our Executive Chef and management.

There will be an overall team winner for the day and a chef's dish of the day.

The friendly, professional and dedicated staff offer an experience that makes you feel at home from the moment you arrive until you leave.

The food has a focus of local, organic and seasonal based menus with combinations of flavours which are simple yet mouthwatering; catering to all special eating requirements.

ROOM CHOICES (PENDING GROUP SIZE)



The Mill Restaurant

Larger groups will be located in The Mill Restaurant, situated atop a ridge overlooking 300 acres of grapevines and the Brokenback Range; a Hunter view second to none.



The Conservatory

Private dining room suitable for up to 20 guests; separate commercial kitchen adjoining. The Conservatory has stunning timber floor boards and a Tuscan feel, overlooking the swimming pool, rose garden and bush land setting.



SAMPLE MENU

Entrée

Pan fried gnocchi, sautéed wild mushrooms, white wine cream sauce and shaved parmesan

Truffled mushroom filo cigars served with saffron aioli

Spinach and ricotta filled ravioli, burnt butter and petit herbs

Mains

Miso poached chicken breast with snow pea , cherry tomato, spanish onion and avocado salad

Oven baked Barramundi, crab meat and green pea risotto and asparagus

House made pasta, garlic and chilli prawns, lemon and pan juices.

Dessert

Malteser chocolate soufflé, seasonal berry salad, vanilla bean ice cream

Apple and rhubarb crumble, warm anglaise and vanilla ice cream

Orange scented Crème brûlée, with mix berry and spun toffee

TESTIMONIALS

**Thank you for your email with all the photos.
We had a FANTASTIC day!!**

All of our staff have raved about their day, they all thoroughly enjoyed it and thought it was a great way to kick start their year.

Thank you to all of the wonderful staff that went above and beyond in making our day such as success. Great job, many thanks.

Tanya Darby
Muswellbrook Preschool Kindergarten Inc

Last night was absolutely wonderful.

My whole team was very impressed with the team-building exercise and all of them have said how much fun they had during the evening.

Emilio & Lauren were amazing, very professional and very attentive.

Also the apprentice who worked last night was amazing.

Thank you again for everything - I will definitely be recommending your venue to other colleagues in our company.

Lauren De Luca
Thales Australia

Thanks again for a great well run conference.

I have received a lot of positive feedback about the conference and in particular the team building even was a hands down success. All the staff involved in our stay were extremely friendly, professional and courteous. The conference facilities, restaurants and food were also excellent.

Thanks again to you and the team.

Denise Ody, Supply Chain Manager
Ingredion ANZ Pty Ltd

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8:00am till 8:00pm

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