



ESTATE TUSCANY COOKING SCHOOL

POKOLBIN, HUNTER VALLEY





COOKING SCHOOL

ESTATE TUSCANY 2019

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. 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 two-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 2 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

I would like to take this opportunity to thank you so much for your support, patience and assistance with our 3rd workshop.

Your staff are extremely welcoming, happy and helpful.

It is lovely to arrive on day one and receive a warm, friendly welcome back, on a first name basis; it made me feel like I was coming home.

I understand you have a new executive chef. The meals were of a particularly high standard and the personal touch added to the experience when the chef introduced himself to our group on the second evening. There was real pride in the meals presented.

It was lovely to see the attention given to dietary requirements as well. Also a special thank you for assisting behind the scenes with the group lunchtime activity of preparing a meal.

This was a fantastic activity, enjoyed by all participants.

We had a wonderful experience staying at Tuscany Estate and look forward to our return in July.

M.Cowie
Singleton Council

The service you provided to us from arrival to departure was excellent.

The rooms were clean and comfortable. The highlight was the food. We ate in both restaurants and wow, the staff couldn't have been more attentive and having the chef come and talk to us was a nice finishing touch. Congratulations to all involved. I would recommend Tuscany Estate to anyone looking for a Hunter Valley escape or team bonding workshops. Will definitely be back.

Bianca
Ability Option

ESTATE TUSCANY

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Open 7 Days
8:00am till 8:00pm

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