

# Sticky News



cooking journeys  
for food lovers

MAY 18 - MAR 19



## **Our special 10 year anniversary Celebrity Chef event is Cheong Liew Chefs Table Sunday Oct 21st at 6pm.**

Tickets on sale now and strictly limited for this up close and personal gourmet experience with legendary chef Cheong Liew.

You will be treated to a 5 course progressive degustation dinner whilst also being invited into the kitchen to see Cheong at work.

Truly spectacular dishes will be created for you and paired with exquisite wines.



## **Dessert Bar master classes are back**

**Our popular dessert bar classes are back  
in full swing this season. Choose from  
2 great class menus in the calendar  
now and priced at only \$125pp.  
Classes limited to 12 people.**

Chocolate delicé, peanut  
butter mousse and salted  
sesame brittle.

Chai Brûlée tarts.

Brown butter, star anise and  
pear friands.

Raw raspberry and lemon  
cheesecake.

OR

Espresso soufflé, Dark  
chocolate sorbet and  
Frangelico ganache.

Caramelised white chocolate  
and banana cheesecake.

Mango jelly, coconut mousse,  
pineapple and mint salad.

Raw hazelnut and vanilla tart  
with berries.



**INSIDE:**

**Class Calendar**

May 2018 – March 2019

**Class Menus**

## Class Calendar *May 2018 – April 2019*



May		
Friday 04	6pm	Vietnamese Feast
Saturday 05	10am	Indian Banquet
Saturday 05	5pm	Asian Adventure
Sunday 06	2pm	Yum Cha Class
Friday 11	6pm	Taste of Asia
Saturday 12	10am	Sensational Seafood
Sunday 13	2pm	Taste of Japan
Saturday 19	5pm	Tasting Thailand
Saturday 19	10am	Spanish Tapas
Sunday 20	2pm	Thai and Vietnamese Banquet (GF)
Tuesday 22	6pm	Dessert Bar Master Class
Friday 25	6pm	Stars of Siam
Saturday 26	10am	Middle Eastern Feast 2
Sunday 27	2pm	Essential Asian

June		
Friday 01	6pm	New Tastes of Thailand
Saturday 02	9.30am	Thai Feast for Friends
Sunday 03	2pm	Thai Seafood Feast
Tuesday 05	6pm	Dessert Bar Master Class
Friday 08	6pm	Asian Banquet 2
Saturday 09	10am	Travelling Chef
Sunday 10	2pm	Thai and Vietnamese Banquet 2 (GF)
Friday 15	6pm	Thai Banquet
Saturday 16	10am	Taste of Morocco
Saturday 16	5pm	Asian Adventure
Sunday 17	2pm	Taste of Asia
Tuesday 19	6pm	Dessert Bar Master Class
Friday 22	6pm	Tasting Thailand
Saturday 23	10am	Vegetarian Feast
Saturday 23	5pm	Vietnamese Feast
Sunday 24	2pm	Essential Asian
Monday 25	6pm	Monday Class \$99 #1 Master Class
Friday 29	6pm	Spice Adventure
Saturday 30	10am	Essential Spanish

July		
Sunday 01	2pm	Thai Feast
Tuesday 03	6pm	Dessert Bar Master Class
Friday 06	6pm	Essential Thai
Saturday 07	10am	Tagines from Morocco
Sunday 08	2pm	Asian Adventure 2
Friday 13	6pm	Stars of Siam
Saturday 14	10am	Taste of Asia
Saturday 14	5pm	Tasting Thailand
Sunday 15	2pm	Yum Cha Class
Friday 20	6pm	Asian Adventure
Saturday 21	10am	Thai and Vietnamese Banquet 2 (GF)
Sunday 22	2pm	Asian Banquet 2
Friday 27	6pm	Taste of Vietnam
Saturday 28	10am	Essential Spanish
Saturday 28	5pm	Thai Banquet
Sunday 29	2pm	Quick and Healthy Thai

August		
Friday 03	6pm	Vegetarian Adventure
Saturday 04	10am	Spanish Tapas
Sunday 05	2pm	Asian Adventure 2
Monday 06	6pm	Monday Class \$99 #2 Master Class
Friday 10	6pm	Thai Seafood Feast
Saturday 11	10am	Middle Eastern Meze 2
Saturday 11	5pm	Vietnamese Feast
Sunday 12	2pm	Tasting Thailand
Friday 17	6pm	Taste of Asia
Saturday 18	10am	Travelling Chef
Sunday 19	2pm	Japanese Banquet
Friday 24	6pm	Stars of Siam
Saturday 25	10am	Moroccan Delights
Saturday 25	5pm	Thai Feast
Sunday 26	2pm	Thai and Vietnamese Banquet (GF)
Friday 31	6pm	Asian Adventure





# Sticky Rice Cooking School Awarded a Top 6 Best Food Experience in Australia



September		
Saturday 01	10am	Travelling Chef
Sunday 02	2pm	Essential Asian
Friday 07	6pm	Asian Banquet 2
Saturday 08	5pm	Essential Thai
Saturday 08	10am	Spanish Tapas
Sunday 09	2pm	Yum Cha Class
Friday 14	6pm	Thai Banquet
Saturday 15	10am	Middle Eastern Meze 2
Sunday 16	2pm	Stars of Siam
Friday 21	6pm	Taste of Asia
Saturday 22	10am	Sensational Seafood
Saturday 22	5pm	Spice Adventure
Sunday 23	2pm	Quick and Healthy Thai
Friday 28	6pm	Asian Adventure 2
Saturday 29	10am	Tasting Thailand
Sunday 30	2pm	Thai and Vietnamese Banquet 2 (GF)

October		
Friday 05	6pm	Vietnamese Feast
Saturday 06	10am	Vegetarian Feast
Saturday 06	5pm	Stars of Siam
Friday 12	6pm	Taste of Asia
Saturday 13	10am	Travelling Chef
Sunday 14	2pm	Tasting Thailand
Monday 15	6pm	Monday Class \$99 #3 Master Class
Friday 19	6pm	Essential Thai
Saturday 20	10am	Spice Trail 5
Sunday 21	6pm	Cheong Liew Chefs Table
Friday 26	6pm	Asian Adventure 2
Saturday 27	5pm	Japanese and Sushi Workshop
Saturday 27	10am	Indian Banquet
Sunday 28	2pm	Thai Feast

November		
Friday 02	6pm	Stars of Siam
Saturday 03	10am	Spice Trail 2
Saturday 03	5pm	Essential Asian
Sunday 04	2pm	Asian Adventure 18
Friday 09	6pm	Vegetarian Adventure
Saturday 10	10am	Middle Eastern Feast 2
Sunday 11	2pm	Thai and Vietnamese Banquet (GF)
Friday 16	6pm	Tasting Thailand
Saturday 17	10am	Taste of Morocco
Saturday 17	5pm	Asian Adventure 2
Sunday 18	2pm	Yum Cha Class
Friday 23	6pm	Taste of Vietnam
Saturday 24	2pm	Essential Spanish
Sunday 25	2pm	Thai Banquet
Friday 30	6pm	Tasting Thailand

December		
Saturday 01	10am	Sensational Seafood
Saturday 01	5pm	Asian Adventure
Sunday 02	2pm	Taste of Japan
Friday 07	6pm	Quick and Healthy Thai
Saturday 08	10am	Travelling Chef
Saturday 08	5pm	Tasting Thailand
Sunday 09	2pm	Taste of Asia
Friday 14	6pm	Thai and Vietnamese Banquet 2 (GF)
Saturday 15	10am	Essential Thai
Sunday 16	2pm	Vietnamese Feast
Friday 21	6pm	Asian Banquet 2
Saturday 22	10am	Stars of Siam
Sunday 23	2pm	Asian Adventure 2

## Class Calendar *May 2018 – April 2019*



### January 2019

Saturday 05	10am	Travelling Chef
Sunday 06	2pm	Essential Spanish
Friday 11	6pm	Tasting Thailand
Saturday 12	5pm	Essential Asian
Saturday 12	10am	Asian Adventure
Sunday 13	2pm	Stars of Siam
Friday 18	6pm	Thai Seafood Feast
Saturday 19	10am	Taste of Morocco
Sunday 20	2pm	Yum Cha Class
Friday 25	6pm	Taste of Vietnam
Sunday 27	2pm	Thai Feast

### February

Friday 01	6pm	Taste of Asia
Saturday 02	10am	Essential Spanish
Sunday 03	2pm	Essential Thai
Monday 04	6pm	Monday Class \$99 #4 Master Class
Friday 08	6pm	Asian Adventure
Saturday 09	10am	Taste of Morocco
Saturday 09	5pm	Taste of Japan
Sunday 10	2pm	Tasting Thailand
Friday 15	6pm	Spice Adventure
Saturday 16	10am	Middle Eastern Feast 2
Sunday 17	2pm	Thai and Vietnamese Banquet 2 (GF)
Friday 22	6pm	Asian Adventure 2
Saturday 23	10am	Vegetarian Feast
Saturday 23	5pm	Stars of Siam
Sunday 24	2pm	Vietnamese Feast

### March

Friday 01	6pm	Thai and Vietnamese Banquet (GF)
Saturday 02	10am	Travelling Chef
Sunday 03	2pm	Taste of Asia
Saturday 09	10am	Middle Eastern Meze 2
Sunday 10	2pm	Asian Adventure
Friday 15	6pm	Quick and Healthy Thai
Saturday 16	2pm	Essential Spanish
Sunday 17	2pm	Yum Cha Class
Friday 22	(6pm)	Asian Banquet 2
Saturday 23	10am	Sensational Seafood
Sunday 24	2pm	Essential Asian
Friday 29	6pm	Thai Banquet
Saturday 30	5pm	Stars of Siam
Saturday 30	10am	Tajines from Morocco
Sunday 31	2pm	Taste of Vietnam

# Class Menus

## Thai And Vietnamese Banquet (GF)

Homemade Beef And Peanut Sausage On Betel Leaves With Onion Jam. Char Grilled Prawn And Zucchini Flower Salad W Hot And Sour Dressing. Aromatic Chicken In Penang Spice Paste W Tamarind And Fresh Coconut. Whole Snapper In Lotus Leaf With Lemongrass, Turmeric And Chilli. Char Grilled Pineapple W Rum And Coconut Syrup.

## Thai And Vietnamese Banquet 2 (GF)

Hot And Sour Prawn Soup. Ground Beef Kebabs On Lemongrass Stalks Served With Lime And Pepper Sauce. Vietnamese Five Spiced Sweet, Sticky Bbq Pork Served With Vermicelli Rice Noodles, Lettuce, Roasted Peanut Salad And Nuoc Mam Cham Dressing. Char Gilled Baby Squid Stuffed With Garlic Fried Rice, Served With Chilli Jam Dressing. Thai Bbq Chicken (Gai Yang) With Garlic, Lime Salt, Black Pepper And Coriander.

### **NEW** Thai Banquet

Banana blossom chicken salad. Massaman Curry of Beef with potato, peanuts and pickled pink ginger. Seafood Drunken noodles. Ma ho -Pineapple with sticky pork and peanuts. The popular authentic dish. Black Sticky Rice dessert.



### **NEW** Thai Feast

Pork and Prawn Wonton dumpling soup. Warm salad of crispy salmon with lemongrass, mint and ground roasted rice. Pad Ka Prao- This dish is one of Thailand's most popular street food dishes. Our recipe uses free range pork mince, all the chilli you can handle and fresh Holy basil. Served with a crispy fried egg and Nam Pla Prik. Aromatic Yellow Curry of Chicken served with spiced Paw Paw pickle. Thai pandanus coconut custard served with brioche.

## Travelling Chef

Burmese – Spiced crispy chicken with coriander. Cambodia – Deep fried flathead pieces coated in sweet and salty sauce with green papaya salad served with a green papaya, tomato and beansprout salad. Vietnamese – Stir fried beef strips marinated in lemongrass and lime leaves. Singapore Ayam kapitan or chicken curry showcases the Malaysian style of dry, thicker curries with intense aromatic flavour. Indonesian – Wajik-An Indonesian sweet treat made with glutinous rice, palm sugar and coconut milk cooked in the wok until thick and sticky. Traditionally set in banana leaf until hard then cut into diamond shaped pieces to serve.

## Asian Adventure

Malay-Beef Satays With Peanut Sauce. Thai-Red Curry Of Chicken With Kaffir Lime Leaf. Vietnamese- Lemongrass Pork With Caramel Soy, Black Pepper And Sesame. Cambodian-Chargrilled Calamari, Crispy Fish And Pomelo Salad With Red Chili Nahm Jim. Brunei Darussalam- Baked Coconut Slice.

## Asian Adventure 2

Korean Crispy Crab Potato Patty Served With Chilli Aioli. Cambodia Khmer Curry With Chicken. Thai Crying Tiger Char-Grilled Beef With Roasted Rice, Peanut And Spicy Citrus Dipping Sauce With Glass Noodle Salad. Thai Kingfish Ceviche. Cambodia Grilled Eggplant Topped With Pork And Coriander.

### **NEW** Asian Banquet 2

Braised master stock duck with cinnamon, star anise and mandarin served with Asian greens. Salt and pepper crispy barramundi with green mango, chilli and peanut salad. Singapore Beef satays with peanut sauce. Crispy Coconut King prawns with chilli and lime dressing. Sake pannacota served with ruby grape fruits.

## Taste Of Asia

Spicy Singapore Chicken Laksa W Coconut Milk And Homemade Chilli Sambal. Vietnamese Salt And Pepper Squid . Thai Sticky Caramel Pork Belly With Green Mango Salad And Nam Jim Dressing. Vietnamese Shredded Chicken Salad W Lemon And Chilli Dressing.



## Spice Adventure

Spicy Prawn with Lemongrass and Green Paw Paw Salad, mint and chilli jam. Chang Mai Chicken Curry with Cinnamon, Star Anise and peanuts. Warm Salad of Pork and Chilli Eggplant w Lemongrass, Fried Shallots and Garlic. Traditional Drunken Rice Noodles w Chicken, kaffir lime, holy basil, Chinese broccoli. Tapioca Coconut dessert w palm sugar syrup.

## Vietnamese Feast

Vietnamese Crispy Pancakes With Pork And Shrimps. Vietnamese Chicken And Lemongrass Curry. Steamed Barramundi With Ginger And Sizzling Spring Onion Oil. Hot And Sour Stir Fry Beef With Watercress Salad With Fried Garlic. Tapioca Pearls Simmered In Sweet Coconut Milk With Banana And Candied Sesame.

## Taste Of Vietnam

BBQ Pork Skewers W Vietnamese Mint And Hoi Sin Dipping Sauce .Char Grilled Prawns With Lotus Root Salad And Vietnamese Dressing .Marinated Grilled Beef Served W Nuoc Cham And Vietnamese Herb Salad. Chargrilled Chilli Lemongrass Chicken. Salty Sticky Rice W Sesame And Peanut Paste.



## Class Menus

*Book and Browse class menus online at [www.stickynews.com.au](http://www.stickynews.com.au)*

### Stars Of Siam

Crispy Spring Rolls W Sweet Chilli Sauce; Green Curry Of Prawn With Thai Basil. Stir-Fry Chicken And Cashew With Dried Chilli And Baby Corn. Thai Beef Salad W Hot And Sour Dressing. Banana Fritters With Palm Sugar.

### Essential Thai

Tom Yum Prawn Soup. Choo Chee Prawn Curry. Stir Fry Beef With Fresh Spice Paste, Lemongrass And Thai Ginger. Thai Fish Cakes W Cucumber And Mint Salad. Sticky Rice W Mango.

### Tasting Thailand

Melting Confit Duck Parcels. Crispy Salt And Pepper Soft Shell Crab With Green Shallot And Chilli, Lime, Pepper. Stir Fried Beef With Kaffir Lime And Thai Eggplant. Lemongrass Chicken Salad With Sesame Peanut Dressing. Thai Chicken Salad With Sesame Dressing. Quick Mango Sorbet.



### Quick And Healthy Thai

Steamed Prawn And Pork Dumplings W Peanut Nam Jim. Stir-Fried Prawns With Pineapple And Sweet Chilli Bean Paste With Cashew. Steamed Salmon With Lime And Kaffir Lime. Pad Thai Noodles With Nam Pla Prik. (Traditional Stir Fried Rice Noodle Sticks W Chicken, Tamarind , Soy And Pickled White Radish Served With The Traditional Accompaniment Of Spicy Nam Pla Prik.) Quick Mango Mousse.

### Thai Feast For Friends

Crispy wontons.filled with pork, prawns & coriander served with homemade sweet chilli sauce. Wok seared king prawns with ginger caramel, black pepper & spinach . Poached coconut chicken with Thai chilli jam, kaffir lime & lemongrass. Steamed Barramundi with ginger, chilli & black beans. Coconut ginger tapioca pudding w seasonal fruit.



### New Tastes Of Thailand

King prawn Satays & cucumber pickle. Shredded green pawpaw tossed with sweet sticky pork, coriander, mint & cashew nuts dressed with a green chilli & lime Dressing. Red curry of duck slow braised duck Marylands in a spiced red curry infused with lemongrass, kaffir lime & Pineapple. Stir fried chicken w green peppercorns.

### Japanese Banquet

Japanese Tasting Plate (Marinated Atlantic Salmon Sashimi. Natural Oysters Served With Ponzu Sauce And Chilli Radish. Grilled Japanese Hokkaido Scallop Served With Sweet Miso Paste. Fish Escabeche.) Braised Pork Belly With Plum Wine Sauce. Kari Kari Yaki Chicken. Octopus And Avocado Salad Served With Citrus Dressing. Agedashi Dofu (Deepfried Tofu With Potato Starch Served With Tempura Sauce, White Radish And Ginger With Chilli Powder.

### Taste Of Japan

Okonomiyaki Osaka style savory pancakes with thinly sliced pork served with sweet BBQ sauce and Japanese mayonnaise. Skewered Snapper fillet with sansho mountain pepper. Crispy prawns with seven flavored chili and sweet sake marinade. Grilled squid stuffed with fried rice sprinkled with Yukari. Diced Tomato, Mizuna greens and Daikon radish salad with sweet soy and mirin vinaigrette.

### Yum Cha Class

Steamed Prawn And Pork Siu Mai ( Dim Sims) With Chilli Soy Dipping Sauce. Prawn Dumpling ( Har Gao) With Chives Served With Chilli Oil And Soy. Steamed Pork Buns, Learn How To Make Bao From Scratch And Filled With Chopped Pork Loin With Bamboo Shoot, Shiitake Mushrooms, Garlic And Ginger With Hoisin Sauce. Crispy Prawn Toast With Sesame Seeds Served With Sweet Chilli Sauce. Hong Kong Style Beef Rice Noodle Roll Served With Sweet Soy. Chinese Broccoli With Oyster Sauce, Fried Garlic And Sesame Oil. Coconut Jelly.

### Vegetarian Adventure (VE)

Taro Potato And Shiitake Mushroom Dumpling Soup In Aromatic Vegetarian Broth With Asian Greens And Garlic Chips. Stir-Fried Thai Eggplant With Green Curry Paste And Bean Sauce; Learn How To Make Green Curry Paste And Stir Fry With Thai Eggplant And Bean Sauce. Serve It With Sliced Chili And Thai Basil. Crispy Vermicelli Rice Noodle Salad With Yam Bean, Yellow Tofu And Cashew Nuts With Spicy Tamarind Dressing. Stuffed Zucchini Flower Deep Fried In Coriander Paste Batter Served With Lime Soy Dressing. Very Moist Vegan Banana Cake; Made From Non-Dairy Products With Banana, Palm Sugar, Pecan Nuts And Cinnamon. Vegan Friendly Menu.

### Vegetarian Feast

Beetroot Tartare, Goats Curd, Pickled Black Walnuts, Crostini. Polenta Gratinée With Sweet And Sour Peppers, Basil And Balsamic. Curried Cauliflower Steaks, Hung Yoghurt, Smoked Almonds And Marsala Soaked Muscatels. Kabuli Palaw- An Afghan Rice Dish. Mushroom Medley And Talegio Pithivier, Leek Puree, Eggplant Jam. Mushroom And Cheese Pie Made With Flaky Puff Pastry. Grilled Heirloom Carrots, Honey Glaze, Persian Feta And Dukkah. White Chocolate Ganache, Strawberry Soup, Pistachio Crumble, Lemon Verbena And Berries.

### Vegetarian Mezze

Zucchini And Haloumi Fritters. Za'Atar Coated Labneh Cheese Balls. Broad Bean, Walnut And Dill Omelette. Chickpea Falafel With A Freekah Salad. Goat Fetta, Spinach And Spring Onion Pastries. Yoghurt Flat Bread. Fresh Dates Stuffed With Almond And Orange Flower Syrup Served With Sheep'S Milk Yoghurt.

### Sensational Seafood

Prawn, Scallop And Lime Leaf Spring Rolls With Coconut Hoisin Dipping Sauce. Atlantic Salmon Tartare, Cucumber, Citrus, Avocado Crème, Finger Lime Caviar And Black Olive Crustini. Chermoula Baked Barramundi With Cous Cous, Smoked Almonds Greens And Sautéed Samphire. Spanish Style Potato, Caramelised Tomato And Squid Tagliatelle. Pavlova Roulade With Lemon Curd And Coconut Mascarpone.

# Sticky Rice Cooking School Awarded a Top 6 Best Food Experience in Australia

[www.stickyricecookingschool.com.au/school.php](http://www.stickyricecookingschool.com.au/school.php) or by phone 83391314



## Thai Seafood Feast

Freshly Shucked Oysters w Chilli Lime Juice; Soft Shell Crab w Red Curry Sauce and Lesser Ginger; Seared Scallops w Roasted Chilli Ginger Vinaigrette; King Prawn Stir fry with Garlic and Pepper; Thai squid salad w galangal, lemongrass and Nam jim.

## Spice Trail 5

Lamb Koftas Simmered In A Deliciously Creamy Spiced Almond Sauce. Walnut, Eggplant And Fresh Cheese Dip W Homemade Flat Bread. Learn The Secret How To Make Your Own Flatbread At Home. Crispy Layered Chicken Pilaf With Saffron Rice, Barberries And Pistachios. Delicate Fish Fillets Braised In An Aromatic Tamarind And Fenugreek Broth. Dessert Of Homemade Rosewater Ice Cream.

## Middle Eastern Mezze 2

Köfte- A Turkish classic. Minced beef dumplings spiced and braised in a rich tomato sauce. Kibbeh Naye- it is made from the leanest sweetest young lamb, ground to a paste with cracked wheat and dressed with lemon juice and olive oil. Fasulye Piyazi- In this Meze simple white beans are elevated with a dressing of sesame and toasted pinenuts with lemon, garlic and fresh herbs. Ijje- This very simple mezes takes zucchini from being boring and watery to delicious and full flavoured. Ceerkez Tavugu- An elaborate, light Turkish dish of finely shredded poached chicken dressed with a rich walnut dressing. Samak Mahshi- squid dish from Turkey embracing all of the flavours of the silk road, filled with Basmati rice, braised in a saffron broth until tender. Sambousek Bi Jibne- these little turnovers are delicious. Crisply fried, these pastries enclose mild cheese and fresh herbs.

## Middle Eastern Feast 2

Hummus With Barbequed Flatbread And Za'Atar. (Experience The Difference With Your Own Homemade Hummus And Flatbread) Barbequed Lamb Skewers Marinated In 'Hilbeh' Served With A Baby Spinach Salad, Pomegranate, Mint And Yoghurt Dressing. (Hilbeh, A Fenugreek And Coriander Paste From Yemen That Works Beautifully With Lamb.) Chicken Breasts, Butterflied Then Marinated In Chermoula And Barbequed. (Chermoula Is A Classic North African Marinade That Is Perfect For Charring On The Barbeque.) Harissa Marinated Prawns, Barbequed And Served With Roasted Eggplant And Tomato Salad. (Hot And Spicy Prawns With A Rich And Flavourful Salad.) Spiced Couscous With Fresh Herbs. Deep Fried Almond Pastries With Honey And Orange Blossom Syrup.

## Tajines From Morocco

Chef Genevieve Harris Holds A Class Dedicated To Tajine Cooking And Moroccan Flavours. Roasted Chicken Wingettes Marinated In Harissa. Lamb And Eggplant Tajine W Ras El Hanout. Spiced Chickpea And Tomato Tajine. Chicken, Olive And Preserved Lemon Tajine. Buttered Couscous. Moroccan Bread. Almond, Cinnamon And Orange Flower Water Filo Pastry Snakes.

## Taste Of Morocco

Marinated Chicken Kebabs With Preserved Lemon And Harissa Yogurt Dressing. Lamb Tagine With Ras El Hanout Served With Dates, Walnuts And Parsley Couscous. Sour & Spicy Fish Moroccan Fish (Tagine) With Pistachio Served With Cucumber, Fetta And Za'Atar Salad. Maakouda (Potato Patties With Fresh Coriander, Cumin And Paprika) Served With Hot And Spicy Harissa. M'Smen (Flaky & Buttery Bread) With Smoked Capsicum And Pomegranate Syrup Pesto. Sfenj (Moroccan Doughnut) With Saffron And Vanilla Crème Anglaise.

## Spanish Tapas

Salted Cod and olive Croquettes served with sherry Aioli and sweet fig lavender Jam. Grilled King Prawns deglazed with Pedros Ximinez, Picada and served on Sanfaina sauce. Pork and veal meatballs baked in almond sauce. Traditional Paella with Chicken, Chorizo and Mussels. Valencian salad of Endives, Oranges, Artichokes heart and Green olive tapenade. Hot Churros coated in cinnamon sugar and dipped in Bitter dark chocolate.

## Essential Spanish

Crispy porkbelly with Quince Alioli. Oaked smoked beef thinly shaved with roasted beetroot, sherry vinegar and an almond sauce. Deep fried stuffed Zucchini flowers and Piquillo peppers. Scallops Baked in their Shells with garlic, fino, parsley and crispy breadcrumbs. Chestnut and chocolate truffle cake.



## Indian Banquet

Lamb and Fenugreek Samosas & Masala Vadaai (Masala Vadaai is a small dumpling similar to a Falafel) Served with tomato Kasundi and coconut chutney. Prawn Patia (Slightly sweet and sour tomato based curry from the Parsee of Maharashtra around Mumbai). Chetnad black pepper chicken (A spicy chicken on the bone curry from the Chetinar merchants of North East Tamil Nadu). Lamb Hara Dahnaya Korma (A mild curry of slow cooked lamb in a Green coriander and spinach sauce). Spiced cauliflower stuffed Poratha (Flaky flat bread filled with deeply roasted spiced Cauliflower). Coconut Panna cotta with grilled pineapple and Kithul treacle (A creamy interpretation of a the classic panna cotta sauced with smokey Kithul Treacle from the South Indian states).





## Private Chef Experiences

Sticky Rice Cooking School offers people the chance to plan a private session during the week when our public classes are not running. You can either stay with us in the villas and we will come to you or for more participation in the cooking, you can book to come for lunch or dinner at the cooking school and get a bit more involved. You are in charge of the menu choices as you will be offered a choice of 4 tempting appetizers, entrees, mains and desserts.

Whether you're a 'sit back and watch' type or a 'get in there and have a go' type the 4 courses of restaurant quality fare matched with great wines will have the same effect on everyone- A very satisfied smile, a radiant glow and a full belly!

The cost of the Private Chef experience is \$500 for 2 people minimum, \$900 for 4 people and \$1200 for 6 people. Discounts apply if you are staying in the villas and you have more than 2 people. Allow 2-2.5 hours duration.



## Villa Accommodation and Cook and stay Packages

Don't forget that the very best way to enjoy both the cooking class with a villa stay is to book the short or weekend cook and stay package. Not only do you get discount, you get extras, like a bottle of Adelaide Hills Wine, a full wheel of Udder Delights Cheese, 2 Sticky Rice Aprons to take home and a bag of our favourite brand of Asian condiments to get your home creations started. Short Cook and stay packages are \$610 and Weekend Packages \$970.



## Private Group Bookings

We can tailor-make private classes for all your corporate, party or group needs. We can do team building formats, fun competitions or social group focussed classes. Just get a group of more than 10 together and give us a call 8339 1314.

### Gift Vouchers

The most popular voucher amount is between \$145 and \$155 because this is the price of most of our classes. You can, of course, order a voucher in any amount you want.

Our accommodation prices start from \$320 and packages are also available starting at \$610.

Vouchers can be ordered online or by phone and are valid for a full 12 months.



## Come and try our \$99 Monday night Thai master classes for a great taste of Sticky Rice Cooking School.

**Various menus in the online calendar. 25th June • 6th August • 15th Oct • 4th Feb**

To Book Classes! Book online at [www.stickyricecookingschool.com.au](http://www.stickyricecookingschool.com.au) or phone the office **8339 1314**.

Cost includes tuition, ingredients, lunch or dinner and wine.

Download our latest class calendar from [www.stickyricecookingschool.com.au/newsletter.php](http://www.stickyricecookingschool.com.au/newsletter.php) or browse the menus online.



**sticky rice cooking school**  
96 Old Mount Barker Road, Stirling, SA 5152  
P 08 8339 1314  
E [admin@stickyricecookingschool.com.au](mailto:admin@stickyricecookingschool.com.au)  
[www.stickyricecookingschool.com.au](http://www.stickyricecookingschool.com.au)