# Class Calendar

## July

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
<th>Class</th>
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<tbody>
<tr>
<td>Friday</td>
<td>6pm</td>
<td>2013 The Asian Adventure</td>
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<tr>
<td>Saturday</td>
<td>10am</td>
<td>2013 Indian Banquet</td>
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<tr>
<td>Sunday</td>
<td>2pm</td>
<td>2013 Asian Banquet</td>
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<tr>
<td>Monday</td>
<td>10am</td>
<td>Kids Lunch Master Class</td>
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<tr>
<td>Friday</td>
<td>6pm</td>
<td>2013 Middle Eastern Mezze</td>
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<tr>
<td>Saturday</td>
<td>5pm</td>
<td>Vegetarian Thai 2</td>
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<td>Sunday</td>
<td>2pm</td>
<td>2013 Essential Thai</td>
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<td>Saturday</td>
<td>10am</td>
<td>2014 new Spirit House Menu</td>
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<tr>
<td>Sunday</td>
<td>2pm</td>
<td>Essential Asian</td>
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<tr>
<td>Monday</td>
<td>10am</td>
<td>2013 Essential Asian</td>
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## August

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<tr>
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<tbody>
<tr>
<td>Friday</td>
<td>6pm</td>
<td>2013 Stars of Siam</td>
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<tr>
<td>Saturday</td>
<td>10am</td>
<td>Spice Trail</td>
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<tr>
<td>Sunday</td>
<td>2pm</td>
<td>2013 Spanish Tapas</td>
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<tr>
<td>Friday</td>
<td>6pm</td>
<td>TYs Thai Banquet</td>
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<tr>
<td>Saturday</td>
<td>10am</td>
<td>Tys Thai Banquet 2</td>
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<tr>
<td>Sunday</td>
<td>2pm</td>
<td>2013 Entertaining Thai</td>
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<tr>
<td>Saturday</td>
<td>5pm</td>
<td>Thai and Vietnamese Banquet</td>
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<tr>
<td>Sunday</td>
<td>10am</td>
<td>New Travelling Chef</td>
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<tr>
<td>Saturday</td>
<td>5pm</td>
<td>Essential Asian</td>
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<tr>
<td>Sunday</td>
<td>2pm</td>
<td>2013 Moroccan Spice</td>
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## September

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<tr>
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<tbody>
<tr>
<td>Sunday</td>
<td>2pm</td>
<td>2013 Taste of Vietnam</td>
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<tr>
<td>Friday</td>
<td>6pm</td>
<td>The Asian Adventure</td>
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<tr>
<td>Saturday</td>
<td>10am</td>
<td>2014 Essential Spanish</td>
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<tr>
<td>Sunday</td>
<td>2pm</td>
<td>2013 Stars of Siam</td>
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<tr>
<td>Saturday</td>
<td>10am</td>
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<tr>
<td>Sunday</td>
<td>2pm</td>
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<tr>
<td>Friday</td>
<td>6pm</td>
<td>Taste of Asia</td>
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<tr>
<td>Saturday</td>
<td>10am</td>
<td>2014 Moroccan Delights</td>
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<tr>
<td>Sunday</td>
<td>2pm</td>
<td>2013 Quick and Healthy Thai</td>
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<tr>
<td>Friday</td>
<td>6pm</td>
<td>2013 Entertaining Thai</td>
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<tr>
<td>Saturday</td>
<td>10am</td>
<td>2014 Travelling Chef</td>
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<tr>
<td>Sunday</td>
<td>2pm</td>
<td>Essential Asian</td>
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</table>
2012 Thai Seafood Feast
Freshly Shucked Oysters w Chili Lime Juice; Soft Shell Crab w Red Curry Sauce and Lesser Ginger;Seared Scallops w Roasted Chili Broth; Steamed Prawn Stir Fry with Garlic and Pepper; Thai squid salad w galangal, lemongrass and Nam jim.

Essential Spanish
Pan fried baby squid served with romesco sauce. Beef Sofrito cooked in Pedros Ximenez, on potato, broad bean salad with Saffron Mayonnaise. Emmaditos (Pastries filled with Horizo, tomato, preserved lemon and Tuna). Oven baked Chicken in capsicums, tomato with Saffron. Spanish Churros coated in cinnamon sugar and dipped in bitter dark chocolate.

2013 Asian Banquet

The Asian Adventure
Malay-Bee 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 cauli and pomelo salad and red chilli Nah Jim. Brunei Darussalam- baked coconut slice.

2014 Spanish Tapas
Grilled sardines on tomato and garlic grilled sourdough. Seared scallops wrapped in Spanish Ham, Cauliflower & chickpea puree and sherry and choroizo dressing. Dates wrapped with Speck, stuffed with Manchego and fennel. Traditional Paella (Traditional mix, chorizo, chicken, white beans). Green Bean salad with Ortiz Anchovies and mustard dressing. Drunken Baked (lemon Madeline style cake) in Sherry.

Entertaining Thai
Coconut stuffed King prawns with chilli jam and lime dressing. Crispy barramundi with coconut manna and crispy papaya salad. Sweet and sour glazed pork with sweet chilli coriander sauce. Spicy Stir-fried chicken with garlic, chilli and pineapple. Sweet spring rolls with red bean paste.

Taste of Singapore
Char grilled Beef Satays with peanut sauce. Chicken Rice with pandanuns served sliced with fresh ginger and chilli sauce. Chili King Prawns. Spicy Fish grilled in banana leaves.

Greek Mezes

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. Quick Mango mousse.

Stars of Siam
Crispy Spring Rolls w Sweet Chili sauce; Green Curry of Prawn with Thai Basil. Stir-fry Chicken and Cashew with Dried Chilli, Baby Corn and Thai Banana leaf. Hot and Sour Dressing, Banana Fritters with Palm Sugar Syrup.

2013 Taste of Vietnam
BBQ Pork Skewers w Vietnamese Mint and Hoi Sin dipping sauce. Char grilled beef salad w lettuce, noodles and Vietnamese dressing. Marinated grilled beef served w nuoc Cham and Vietnamese Herb Salad. Chargrilled Chili lemongrass Chicken. Salty Sticky Rice w seawae and peanut paste.

Indochine

2013 Thai Feast For Friends
Crispy king prawn Served w a tamarind caramel & coriander dipping sauce. Turmeric Marinated Chicken w glass noodle, coriander salad tossed w peanut sesame dressing. Slow braised beef ribs in master stock w sweet red curry sauce finished w peanuts & kaffir lime. Grilled garlic, pepper mushrooms in tamarind & Thai basil relish.

2014 Moroccan Delights

2013 Middle Eastern Meze

Thai Banquet
Chiang Mai duck larb w lettuce cups. Seared Red Snapper Fillet w fresh Turmeric and Coconut cream sauce. Grilled prawns and quail eggs wrapped w egg noodles then deep fried and served with fresh Lemongrass, Thai basil and holy basil. Green curry of chicken w plantains and Thai eggplants.

Banquette 2
Thai Fish cakes w sweet vinegar dressing w chilli and cucumber. Pork belly w dancing duck eggs simmered in coconut cream with yellow beans, chilli and green papaya- served with vegetables. South African squid served w spinach and spicy sambal. Grilled fish w fresh thyme, coconut milk and holy basil. Seared Red Snapper Fillet w fresh Turmeric and Coconut cream sauce. Grilled prawns and quail eggs wrapped w egg noodles then deep fried and served with fresh Lemongrass, Thai basil and holy basil. Green curry of chicken w plantains and Thai eggplants.

2013 Essential Thai

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.

Spice Trail

Essential Asian
Vietnamese Chicken rice noodle soup. Steamed Thai style Chicken dumpling served w light red curry sauce. Stir fried crispy pork belly w Chinese broccoli and deep fried Thai basil. Grilled lemon grass beef served w tangy Papaya salad and Vietnamese herbs.

2014 Taste Of India
Potato stuffed naan bread (also kulcha) PUNJAB. Kathy Moppas or chicken simmered in spiced coconut milk with curry leaves, tomato and green chilli KERAL. Konkan duck curry (Badak Vinodalo) GOA Sweet and sour spiced cabbage (Bhandai Khopoe Tarkari) PENDAL. Fish grilled In banana leaf w pineapple and sweet chilli bean paste. Banana lace cake. Chilli King Prawns. Spicy Fish cake with 

2013 Vietnamese Banquet
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.

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2014 Fish and Seafood Class

2013 Essential Thai

2014 Thai Banquet
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2013 Australian Indian Banquet
Punabi style Indian fish kebab with ajwain green chilli. Puree of mild green chilli. Good platter of Indian fish kebab with achar and lemon.

2014 Essential Thai

2014 Fish and Seafood Class

2013 Essential Thai

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Chiang Mai duck larb w lettuce cups. Seared Red Snapper Fillet w fresh Turmeric and Coconut cream sauce. Grilled prawns and quail eggs wrapped w egg noodles then deep fried and served with fresh Lemongrass, Thai basil and holy basil. Green curry of chicken w plantains and Thai eggplants.

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2014 Essential Thai

2014 Fish and Seafood Class
**Class Calendar**

**October**
- Friday 04  6pm  The Asian Adventure
- Saturday 05  10am Greek Mezes
- Saturday 05  5pm  2014 Spanish Tapas
- Sunday 06  2pm  2013 Entertaining Thai
- Friday 11  6pm  Tys Thai Banquet 2
- Saturday 12  5pm  2014 Moroccan Delights
- Saturday 12  10am  Tys Thai Banquet
- Sunday 13  2pm  2013 Vietnamese Feast
- Friday 18  6pm  Thai and Vietnamese Banquet
- Saturday 19  10am  Spice Trail
- Sunday 20  2pm  The Asian Adventure
- Friday 25  6pm  2013 Asian Banquet
- Saturday 26  5pm  New Spanish Tapas 2
- Saturday 26  10am  2014 Taste of India
- Sunday 27  2pm  2013 Japanese and Sushi Workshop

**November**
- Friday 01  6pm  2013 Stars of Siam
- Saturday 02  5pm  Thai and Vietnamese Banquet
- Saturday 02  10am  2014 Travelling Chef
- Sunday 03  2pm  2013 Asian Banquet
- Friday 08  6pm  Taste of Asia
- Saturday 09  10am  2013 Moroccan Spice
- Sunday 10  9.30am  New Spanish Tapas 2
- Sunday 10  4pm  2013 Stars of Siam
- Friday 15  6pm  2013 Essential Thai
- Saturday 16  10am  Sri Lanka and South India
- Saturday 16  5pm  Healthy Asian
- Sunday 17  2pm  The Asian Adventure
- Friday 22  6pm  2014 Vegetarian Adventure
- Saturday 23  10am  Spice Trail
- Saturday 23  5pm  Essential Asian
- Sunday 24  2pm  2013 Taste of Singapore
- Friday 29  6pm  Spice Adventure
- Saturday 30  10am  2014 Essential Spanish
- Saturday 30  5pm  2013 Thai Seafood Feast

**December**
- Sunday 01  2pm  2013 Asian Banquet
- Friday 06  6pm  2013 Thai Feast For Friends
- Saturday 07  10am  2014 new Spirit House Menu
- Sunday 08  2pm  2013 Stars of Siam
- Friday 13  6pm  Essential Asian
- Saturday 14  10am  2013 Middle Eastern Mezze
- Sunday 15  2pm  Taste of Spain
- Friday 20  6pm  2013 Entertaining Thai
- Saturday 21  10am  2014 Spanish Tapas
- Sunday 22  2pm  The Asian Adventure
- Saturday 28  5pm  2013 Entertaining Thai

**Reviews and News**

For new news and media reviews of what we offer
We are also now on Trip advisor and would love your reviews!

**Gift Vouchers**

As always our Cooking Class Vouchers are a great gift idea and are available to purchase and redeem online or by phone. It couldn’t be easier!

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To Book Classes! Book online at
www.stickyricecookingschool.com.au
or phone the office 8339 1314.

Cost $145pp includes tuition, ingredients, lunch or dinner and wine.

Download our latest class calendar from
or browse the menus online.

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