

2017 HERE WE COME WITH 6 MASTERCLASSES IN 6 MONTHS...

JANUARY

Magical Botanical Gin Masterclass

Sunday 15th January, 4 - 5.30pm



If you are a lover of gin and want to know more about it, you'll love this session. A cocktail on arrival and then it's down to business: Taste a selection of gins from Tanqueray, the new Jinzu and WA's awarding winning West Winds. Our Gin Masters will talk you through gin's history, how it's made, different styles - with gin-friendly canapés. Booking and pre-payment essential. \$55.

Cocktail & Canapés Masterclass with Russell Blaikie

Sunday 29th January, 1 - 3pm



Need a few party tricks up your sleeve? Drink the cocktails and taste as you go at this 2-hour cooking class. All recipes provided. Grab some friends, have some fun and become the host with the most. Booking and pre-payment essential. \$95pp.

FEBRUARY

Valentine's Day

Tuesday 14th February, Lunch or Dinner



Love in the afternoon with a Valentine's Day Lunch... two courses with a glass of Taittinger Champagne. Booking and pre-payment essential. \$60 pp. Or the classic dinner will be canapés + three courses (three choices per course). Booking and pre-payment essential. \$125 pp.

Seafood and Chardonnay Masterclass with Russell Blaikie

Tuesday 21st February, 6.30 - 8.30pm



Stop the press!!! The secret to Russell Blaikie's Angel Hair Crab Pasta will be revealed and his take on classic bouillabaisse using Shark Bay seafood. You'll learn (and eat) four amazing seafood dishes including cured ocean trout, pickled cucumber, shisito pepper salsa, shimichi - each paired with a Chardonnay. Lovers of seafood and Chardonnay, book early. Booking and pre-payment essential. \$110 pp.

MARCH

Sunday Soirée - Street Side: Paella

Sunday 5th March, from 5pm



Look out! Russell's getting out his big paella pan for a bit of sidewalk cooking action. Delicious Paella at \$8 a serve and White Sangria, \$12 a glass.

Spanish Masterclass with Russell Blaikie

Tuesday 28th March, 6.30 - 8.30pm



The incredible flavours of Spanish food, demonstrated here for you to recreate at home. There'll be pan con tomate with feta foam, seafood paella, grilled farmers' market vegetables with Romesco sauce and then some. All matched with Spanish wines. Exquisite. Booking and pre-payment essential. \$95pp.

APRIL

Sunday Soirée - Street Side: Italian Meatballs & Polenta

Sunday 9th April, from 5pm



The best veal and pancetta meatballs ever! Cooked on the grill right on Beaufort Street and served with the zing of gremolata and velvet soft polenta stirred with ricotta cheese. It's ridiculous and it's fun. \$8 a serve and Americanos at \$12 each.

MAY

Mothers' Day

Sunday 14th May, Lunch or Dinner



Don't mess with Mothers' Day. Let us spoil her with true hospitality, our amazing wine list and really good food.

Deep Woods Estate Dinner

Thursday 18th May, 7pm



The 2014 Deep Woods Estate Reserve Cabernet Sauvignon won the 2016 Jimmy Watson Memorial Trophy for Best Young Red Wine at the Royal Melbourne Wine Awards and now it's almost impossible to buy. Here's your opportunity to taste it along with a stunning range of wines from the Deep Woods portfolio. Hosted by the enigmatic, entertaining & articulate Deep Woods winemaker Julian Langworthy, 5 courses with 8 wines. Booking and pre-payment essential. \$95.

Limeburners Whisky Masterclass

Sunday 28th May, 4 - 5.30pm



Awarded Champion Australian Distillery 2016, Limeburners craft Single Malt Whisky in their distillery on the harbour's edge in Albany. It's complex and elegant, distilled in traditional small batch copper pot stills from local barley. If Whisky is your thing (or you'd like it to be) come along and hear it from Limeburners founder and co-distiller Cameron Sime. Whisky Sour on arrival, canapés and 5 Whiskies to try. Booking and pre-payment essential. \$79.

JUNE

Cognac & Armagnac Masterclass

Thursday 22nd June, 7 - 8.30pm



What do oak, Christmas cake, dried tea, toffee and marmalade have in common? They're all characteristics of Cognac's taste and smell, and then there's Armagnac! Taste from great houses including Paul Giraud & Delord, 4 Cognacs & 2 Armagnacs with canapés. Booking and pre-payment essential. \$85.

Shin, Shank & Cheek with Blockbuster Reds

Thursday 29th June, 7pm



Some things should never change and this is one of them. Now in its 15th year, this dinner is legendary. Slow cooked to melting perfection these cuts from beef, goat, lamb and veal have incredible flavour and texture. Matched with wines that stand up to the challenge this mid-winter feast is sublime. Booking and prepayment essential. \$135.

EOFY

Friday 30th June



Lock It In. Last year we turned away way too many who left it too late to book. This year the long lunch, the dinner party, or your celebratory drinks at the bar can be secured if you lock it in early. Contact Rynae Lombardi, events@must.com.au

a taste of must

Always on a Tuesday

Set Menu \$65 for 4 courses based on a particular theme or ingredient. Optional matched wines \$45.

February 7th - Fig
March 14th - Spain
April 4th - Italy

May 2nd - Duck
June 13th - Nuts & Grains



Bistro



Private Dining Room



Bar



Champagne Lounge

For event bookings phone (08) 9328 8255
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