

Packed full of fun and fascinating stuff - wine dinners, masterclasses, street-side cooking and Taste of Must. Gather your friends and celebrate the good life.

JULY

French Week

Monday 10th - Sunday 16th July

Bistro classics are the specials this week.

Rustic dishes such as Escargots Bourguignon, Coq au Vin and Daube of Beef which typify the heart and soul of a French country kitchen.

Le Grande Bastille Dinner

Friday 14th July, two sittings from 6pm and from 8.15pm

A celebratory dinner with a sense of occasion. Beautiful food, wines from Champagne to Bordeaux and gorgeous French music to bring out the bon vivant in us all. \$85 for 4-courses. \$55 for matched wines including Taittinger Champagne. \$15 truffle upgrade for main course - it's hard not to make truffles bourgeoisie - they're expensive.

What's All the Kerfuffle?

Russell Blaikie's Truffle Masterclass

Wednesday 19th July, 6.30-8.30pm

Learn how to use a truffle - when to shave, grate or just infuse? The key is ensuring the ambrosial musk of this most sensual of fungi isn't lost. Four truffle-flavoured dishes including the star of the Truffle Hunters' Breakfast at the 2017 Manjimup Truffle Kerfuffle. Truffle-friendly wines with each dish. \$150 per person. Non-refundable and pre-payment required.

Sunday Soiree: French 'Haute Dog'

Sunday 18th July, from 5pm

The Chef is cooking street-side on the rue Beaufort. Music via the Harlem Nocturnes and bonhomie from the bar. \$8 a dog.

AUGUST

Sunday Soiree: Greek Chicken Souva

Sunday 13th August, from 5pm

No smashing of plates but plenty of fun. Greek style chicken souvlaki with pickled onion salad & tzatziki. \$8 a serve.

La Violetta Wine Dinner

with Winemaker-Owner Andrew Hoadley

Tuesday 29th August, 7pm

Andrew "AJ" Hoadley's fledgling winery (first release - 2008 La Ciornia, in 2010) has reimagined traditional styles in WA - that one of his wines named Das Sakrileg ("The Sacrilege") says a lot. Power, precision and drinkability in spades. All fermented spontaneously, and whilst none are filtered, some undergo a light fining. The La Violetta story is such an interesting one. \$95 per person. Non-refundable and pre-payment required.

SEPTEMBER

Spring Seasonal Masterclass

Monday 11th September, 6.30-8.30pm

Drag yourself out of hibernation with some inspired spring-time cooking. Lamb, asparagus and whatever is looking good at the markets. Matched with a swag of interesting wines plus recipes to take home. \$105 per person. Non-refundable and pre-payment required.

Sunday Soirée - Kembali Bali

Sunday 24th September, from 5pm

If you're not going to Bali for the long weekend, come to Must. Balinese fragrant coconut chicken with rice cooked by the Chef out on the pavement. \$8 a serve.

OCTOBER

Sunday Soirée - Ole' España

Sunday 15th October, from 5pm

Gambas al Pil Pil - an Andalusian favourite using new season wild-caught Shark Bay prawns sizzled in garlic & chilli. The perfect street food at \$8 a serve. Sangria \$12 each.

Beer Cooking Masterclass

Monday 23rd October, 6.30-8.30pm

Beer monsters beware! Learn to cook with it and discover the perfect beer/food match. WA's Gage Roads have a swag of beer awards under their belt and they're the stars in the masterclass. \$85 per person. Non-refundable and pre-payment required.

Giniversity

Sunday 29th October, 3-5pm

Gin Mistress Rebecca Cameron of Margaret River Distillery is bringing Giniversity to Perth. The practicalities of spirit making, the art of distilling and a greater appreciation for gin. Sample 4 distinct gins, then create your own recipe from a wide range of botanicals. You'll leave with your very own bespoke gin (100ml bottle). \$95 per person. Non-refundable and pre-payment required.

NOVEMBER

Melbourne Cup Lunch

Tuesday 7th November, 11am til late

Taittinger Champagne on arrival, freshly shucked oysters & canapés and the race that stops the nation. Then relax into a long lunch: 4-courses, fashions by Harry & Gretel and prizes to be won. Such a fun afternoon with a reputation for being the best party in town. \$165 per person. Non-refundable and pre-payment required.

Party Animals Masterclass

Tuesday 21st November, 6.30-8.30pm

Cocktails & canapés, punch & party food - this masterclass will ensure you're the ultimate host. The cocktails, tricks, tips and tastes will make your at-home entertaining a breeze. \$110 per person. Non-refundable and pre-payment required.

Sunday Soirée - Paella

Sunday 26th November, from 5pm

You can smell the saffron and paprika a mile away and there's a line of people down the street. What's the fuss? It's Russell Blaikie's paella and its got a massive fan club. \$8 a serve.

a taste of must

Always on a Tuesday

Chef's choice, based on a particular ingredient or theme.
Set menu \$65 for 4 courses. Optional matched wines.

July 4 - France • August 1 - Bali
September 5 - Beetroot & Chocolate
October 3 - Lamb • November 14 - Japan
December 5 - Cheese

For event bookings phone (08) 9328 8255
events@must.com.au | www.must.com.au



Bistro



Private Dining Room



Bar



Champagne Lounge