

The sun is peeking, fruits are ripening and fresh asparagus has burst from the ground. Each event will champion local produce and the most unique & interesting wines & spirits available.

For event bookings phone (08) 9328 8255
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Bistro



Private Dining



Bar



Champagne Lounge

SEPTEMBER

Champagne Lunch with Clovis Taittinger

Thursday, 13th September 12:30-2:30pm

Join Clovis Taittinger for a casual affair in the Champagne lounge. Four Taittinger Champagnes including Comtes de Champagne, Millésime, Prestige Cuvée and Prestige Rosé, paired with a carefully curated lunch. Strictly Limited Numbers.

\$125pp Booking and prepayment essential.

30 Years of Frankland Estate

Thursday, 13th September 7-10:30pm

In the space of three decades, Frankland Estate has established itself as one of Australia's leading premium wine estates. To celebrate this milestone, the Smith-Cullam family, owners of Frankland Estate, will host a five-course dinner matched with current and museum catalogued wines.

Amongst the wines served will be the 2017 Poison Hill Vineyard Riesling, 2008 Isolation Ridge Vineyard Riesling, 2008 Olmo's Reward, 2004 Isolation Ridge Vineyard Shiraz (Magnums) and the 2017 SmithCullam Riesling.

\$135pp Booking and prepayment essential.

Sunday Soirée - StreetSide Paella

Sunday, 23rd September

Saffron, smoked paprika, and perfect crispy rice around the edges of the pan.

Russell Blaikie's famous Paella will be on show!

\$8 a serve. Valencia Spritz: \$12 a glass.

The Harlem Nocturnes play from 5:30pm.

OCTOBER

Embrace the bitterness - Aperitif Masterclass with Luca Baioni

Sunday, October 14th 3:30-5pm

Indulge in the dark arts of Bitter Liqueurs as Luca Baioni guides your palate through a number of European bitters including Campari, Averna, Aperol, Cynar & Cinzano.

You will leave with a deep appreciation for all things bitter!

\$65pp Booking and prepayment essential.

Cooking Masterclass Taittinger Champagne and Seafood

Sunday, 21st October 1-3pm

Ease into Sunday afternoon and let Russell take the challenges out of seafood cooking, a cuisine close to his heart. Sit back and sip on Taittinger while the master shares his secrets to simple seafood masterpieces using only the best in WA seafood. These classes fill quickly so book now to avoid disappointment.

\$150pp Booking and prepayment essential.

NOVEMBER

Mac Forbes @ Must

Thursday, 1st November 7-10:30pm

'...I reckon that before long Mac Forbes will be recognized as one of Australia's greatest winemakers (I suppose he may already be...).

His wines are fantastic and they represent an important facet of Australia's future fine wine dimension.' - Wine Anorak, UK.

This evening, Mac presents wines matched to a stunning 5 course menu, including a new vintage Riesling and Chardonnay alongside a collection of his much celebrated Pinots.

\$125pp Booking & prepayment essential.

Taittinger Melbourne Cup Lunch

Tuesday 6th November, 11am-4pm

Champagne Taittinger on arrival, freshly shucked oysters & delicious canapés with the race that stops the nation! Relax into a long lunch of 4-courses, fashion by Harry & Gretel and prizes to be won. With a reputation for being the best Melbourne Cup party in town, don't risk missing this one!

\$165pp Booking and prepayment essential. Non-refundable.



Campari Melbourne Cup After Party

Shhh...can you keep a secret? News travels fast about our legendary Melbourne Cup After Party... Free flowing nibbles matched with Campari based drinks amongst our brilliant new spritz list...think Americano's and Negroni Sbagliato

From 4.30PM free entry

DECEMBER

Midnight @ Must - New Year's Eve Dinner

Monday 31st December

Champagne Taittinger on arrival with delicious canapés followed by a generous shared table feast of three courses, featuring our favourite produce from Western Australia; Shark Bay Seafood, Wagin Duck, Hyden Beef & ripe fruit and vegetables from Carnarvon and the South West. A decadent evening to enjoy and linger over, with entertainment by our resident jazz duo, the Harlem Nocturnes and Fiona

Lawe Davies, open til 2AM... à la vôtre!

4 courses including a glass of Taittinger Champagne.

Early sittings (before 7pm) \$140, Late Sittings (from 7pm) \$160 Booking and prepayment essential. Non refundable.



JANUARY

Riff on Spritz - Spritz Cocktail Masterclass

Sunday January 20th 2019 3.30 - 5PM

Every city and town across Europe has their take on this delicious drink. Join master-spritzer Luca Baioni who'll share the history, classic recipes and a range of drinks for you to sample alongside Spritz friendly bites from the kitchen in this entertaining afternoon masterclass.

\$59 Booking and prepayment essential.

TASTE OF MUST

**Four Courses \$65. Optional matched wines \$45.
Bookings Recommended**

Taste of Must – The Gascoyne. Tuesday 2nd October

The food bowl of WA.

Sensational seafood, fantastic beef & delicious vegetables and fruit

Taste of Must - No Meat. Tuesday 13th November

Celebrating the abundance of fresh fruit, vegetables & cheese from WA

Taste of Must - Christmas. Tuesday 4th December

Christmas has come early! This will be a special event.

Taste of Must - Fire. Tuesday 8th January

Barbeque, smoke, fire – all treatments that we'll use to cook the delicious offering for this dinner