

COOKING CLASSES WITH MASTER CHEF MARCO BARRILA

Don your apron, roll up your sleeves and learn to cook authentic Italian dishes from an expert chef, Marco Barrila. Set in an open Eatery, you'll learn all the tricks behind creating your favorite Italian dishes such as orecchiette, tagliatelle and ravioli, paired with matching sauces. Savour delicious antipasto and local and Italian wine as you cook up a storm and uncover how simple it is to make fresh, homemade bread. All ingredients used in the class are fresh and sourced from local farm's or imported producers. After the class, sit down as a group and enjoy all the mouth-watering dishes you have whipped up. Sit back and relish in insatiable food and great conversation with Chef Marco.

What's Included?

- Classes taught by an experienced Chef
- All ingredients and equipment required for the class
- All recipes to take home
- Apron provided for use during the class or for purchase
- Takeaway containers for your yummy creation

Session Length

- Most classes are a duration of 2-2.5 hours (depending on the number of attendees)
- Weeknight classes commence at 6:30pm
- Weekend day classes commence either 11.00am or 3.00pm

Italian Pasta Cooking Class with Meal - 4 Hours - For 2

One of the best places in the world to learn how to cook authentic Italian. In this hands-on class you will learn to whip up pastas, sauces, breads and desserts using the freshest ingredients. You'll learn the basics behind some of the best Italian dishes like tortellini and ravioli as well as risotto, semifreddo and more.

Ticket	Price
Adult	\$155
Group of 4/+	\$115
Youth (9-17yrs)	\$89

Gnocchi and Ravioli Cooking Class

Ever fantasized about making fresh gnocchi at home? With this Italian pasta making class you finally can. You'll even have a go at making other favorites such as ravioli, tortellini with signature sauces to compliment. Make and take-home fresh pasta, cut just how you like it. Your Italian master chef will even teach you a few cheats to help you make authentic restaurant quality pasta you crave at home. Buon appetito!

Ticket	Price
Adult	\$155
Group of 4/+	\$115
Youth (9-17yrs)	\$89

Rustic Italian Cooking Class

Our #1 class! Learn the art of delicious handmade Focaccia, Ravioli and delicate Panna Cotta! Make your own Pasta! Best of all you'll eat what you make on the night AND get some to take home! Vegetarian, Vegan and Dairy Free options available.

Ticket	Price
Adult	\$155
Group of 4/+	\$115
Youth (9-17yrs)	\$89

Rustic Italian 2 - Cooking Class

Delicious Arancini, Gnocchi, Ciabatta, Ricotta and Cannoli! A wonderful hands-on session, enjoy a feast of the meals we prepare! Gluten Free, Vegetarian available.

Ticket	Price
Adult	\$155
Group of 4/+	\$115
Youth (9-17yrs)	\$89

Express Pizza Making Masterclass

Express 2hr Class! Learn how to make authentic dough, hand-stretch and shape the dough, how to choose and add your toppings and most important of all, how to cook your pizza. Available Vegan, Vegetarian or Gluten Free options.

Ticket	Price
Adult	\$89
Group of 4/+	\$80
Youth (9-17yrs)	\$69

Express Pasta Masterclass

Come join us for the best **Express 2hr** Pasta Masterclass in town! Make your pasta from scratch and learn multiple techniques including tortellini, fettuccini, spaghetti. We can show you them all! Dairy-Free, Vegetarian & Vegan options are available.

Ticket	Price
Adult	\$89
Group of 4/+	\$80
Youth (9-17yrs)	\$69

Breakfast Brunch Masterclass

Think brioche, croissant, hollandaise and amazing breakfast with a twist. Learn valuable chef skills for breakfast and brunch menus to help you live happily ever after! Vegetarian and Dairy Free options available.

Ticket	Price
Adult	\$119
Group of 4/+	\$99
Youth (9-17yrs)	\$89

A Taste of the Mediterranean Cooking Class

Gorgeous Mediterranean Cuisine, a perfect match for our climate! Are you wanting divine culinary inspiration, fresh delicious recipes and ideas? Available Gluten Free, Dairy Free and Vegetarian options.

Ticket	Price
Adult	\$97
Group of 4/+	\$92
Youth (9-17yrs)	\$89

Spanish Paella Feast Cooking Class - 2 Hours

Ever wanted to discover the secrets of cooking a perfect Paella? Join in the fun of a Spanish fiesta with this Spanish Paella cooking class! Learn how to prepare some delicious dishes from Spain while sipping sangria. Then sit back and relax. When all the cooking is down, you will sit down to enjoy a wonderful Spanish feast.

Ticket	Price
Adult	\$155
Group of 4/+	\$115
Youth (9-17yrs)	\$89

Spanish Tapas and Paella Cooking Class

Spanish Tapas are the perfect way to enjoy a meal, entertain friends and family or escape on a culinary adventure! Learn the art of delightful Tapas and Paella and create your own meals! Gluten Free, Dairy Free options available.

Ticket	Price
Adult	\$119
Group of 4/+	\$99
Youth (9-17yrs)	\$89

Sensational Seafood Hands On Cooking Class – 3 Hours

This is the perfect class for anyone that loves seafood and wants to gain more confidence cooking it. Learn where to buy, how to prepare and how to present fantastic seafood. This class assumes no knowledge but the more you already know about cooking, the more you'll learn from experienced chefs. Mediterranean inspired recipes showcase a stunning range of local seafood, which can be easily replicated in your home kitchen. More than just watching a chef showing how it's done, this lesson is also hands on. This means you get lots of practice before being let loose to create your lunch or dinner.

Ticket	Price
Adult	\$175
Group of 4/+	\$135
Youth (9-17yrs)	\$109