

TOP CHEFS COOKING DEMONSTRATIONS 2012



PROGRAM FOR SEMESTER 1

MONDAY 23RD APRIL: Join Executive Chef, **Tony Twitchett**, from the iconic **Taxi Dining Room** at Federation Square and sample tastes from Taxi's latest **Seasonal Menu**. Expect a modern take on complementary Asian and European flavours. This is Tony's second class, and the third time we have profiled Taxi in the Top Chefs Program due to popular request – enrol early for to be part of our first class for 2012. **COST: \$99**

MONDAY 7TH MAY: Chef-Partner in Richmond's popular new dining spot, **Nicky Riemer**, will demonstrate **Signature Dishes from Union Dining**. This new initiative by co-owners Nicky, and front-of-house partner Adam Cash (ex-Cutler & Co) has been one of the dining sensations of 2011 in inner Melbourne. An experienced and highly respected chef around the local dining scene (ex-Melbourne Wine Room, ex-Trunk, ex-Langton's), Nicky creates provincial European food by matching fresh produce to her own creative passion for tasty cooking. **COST: \$99**

MONDAY 28TH MAY: **Adam D'Sylva**, partner and head chef of CBD restaurant **Coda**, returns to present **Coda Classics**. Formerly Head Chef at **Pearl**, Adam was declared the Age Good Food Guide's 2008 Young Chef of the Year. Since the launch of Coda, the crowds have just kept on coming to enjoy Adam's big-flavoured contemporary take on food from a diversity of cultures. Book early to join in this class celebrating Coda's 3rd birthday. **COST: \$99**

MONDAY 18TH JUNE: **Winter Goodness** from the award-winning restaurant at Red Hill's **Montalto Winery** is sure to be a winner with Head Chef **Barry Davis** at the helm. Barry is no stranger to the Top Chefs program, having several times assisted Philippe Mouchel, under whose expert tutelage he developed his skills as a chef. Since taking over at Montalto, Barry has lifted the contemporary menu to new heights using locally sourced ingredients, many from Montalto's own kitchen garden and the awards have kept on coming. Be sure to book early! **COST: \$99**

*Classes are held in the Demonstration Kitchen, Language & Culture Centre from 7.00 – 9.30pm.
Limit of 28 people per class. Book early to avoid disappointment! Failure to attend class will forfeit your fee.*

TOP CHEFS ENROLMENT FORM - SEMESTER 1, 2012

SURNAME: _____ NAME: _____

ADDRESS: _____ P/CODE: _____

TEL (H) _____ (W) _____ (MBL) _____

Please charge my Mastercard / Visa Card **OR** cheque payable to Scotch College Expiry Date

Signature of Cardholder Indicate your choice of Chef and number of people below:

	No. ppl		No. ppl
23 rd April - Tony Twitchett, Taxi	<input type="text"/>	28 th May - Adam D'Sylva, Coda	<input type="text"/>
7 th May - Nicky Riemer, Union Dining	<input type="text"/>	18 th June - Barry Davis, Montalto Winery	<input type="text"/>

Complete and return this form to:
 Scotch College Language & Culture Centre **TOTAL COST \$** _____
 1 Morrison Street, Hawthorn. Vic 3122 **OR**
 Tel: 98104407 Fax: 98104437