



Lake House, Daylesford

Hotel. Restaurant. Spa

The iconic Lake House has been a destination for lovers of food & wine since 1984 when owners Alla & Allan Wolf-Tasker first opened the doors of what has become one of Australia's most awarded retreats.

More than 30 years later; the property now includes 33 rooms & suites, the renowned restaurant, cellar, Waterfront Pavilion, Terrace Event space & Salus Spa set amongst 6 acres of country gardens on Lake Daylesford.

Two Chef's Hats
Australia's Top 30 Restaurants
Australia's Best Wine List (Hall of Fame)
Australia's Best Food and Wine Experience.

The Cooking School
At Lake House
 The purpose built Cooking School kitchen allows guests to interact with likeminded foodies and learn from some of Australia's best chefs & producers.

This calendar of classes and demonstrations is growing all the time so make sure you're on our mailing list to receive notification of new events.

Eat, Learn, Stay a while...

Why not combine an experience in The Cooking School with an overnight or weekend escape. Packages are available online.

All Wrapped Up

Cooking School tickets are great gifts for Christmas, birthdays, anniversaries or any random bursts of affection.

Print tickets online or request a hard copy *all wrapped up* through Lake House reservations.

At a Glance

2015

Spring Masterclass | 8 Nov
 Ashly Hicks, *Circa* | Scott Huggins & Emma McCaskill, *Magill Estate* | David Verheul, *The Town Mouse*

Christmas Cooking | 22 Nov
 Emma Dean, *Masterchef*

Summer Cooking Class | 6 Dec

2016

Cooking with Kids | 17 Jan
 Alice Zaslavsky, *Kitchen Whiz*

Summer Masterclass | 7 Feb
 Shane Delia, *Maha* | Peter Gunn, *Attica* | David Moyle, *Franklin*

Summer Cooking Class | 28 Feb

Regional Producers Day | 17 April

Autumn Masterclass | 1 May
 Ross Lusted, *The Bridge Room* | Scott Pickett, *Estelle Bistro* | Mitch Orr, *Acme*

Autumn Cooking Class | 29 May

Winter Masterclass | 19 June
 James Viles, *Biota Dining* | Clayton Wells, *Automata* | Paul Carmichael, *Momofuku*

Winter Cooking Class | 17 July

Words in Winter Festival | 7 Aug
 Adriano Zumbo, *Adriano Zumbo Patisserie* | Melissa Leong, *Fooderati*

Spring Masterclass | 4 Sept
 Victor Liang, *Lee Ho Fook* | Andrew Harmer, *The Point* | Lennox Hastie, *Firedoor*

Spring Cooking Class | 2 Oct

Swiss Italian Festa | 23 Oct
 Rosa Mitchell, *Rosa's Kitchen* | Johnny Di Francesco, *400 Gradi*

The Art of Fermentation | 6 Nov
 Sharon Flynn, *The Fermentary*

Summer Masterclass | 4 Dec
 Mat Lindsay, *Ester* | Ryan Squires, *Esquire* | Frank Camorra, *Movida*

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KitchenAid[®]

Book tickets online
www.lakehouse.com.au

Please note that whilst every effort is made to ensure all events continue as planned – we are subject to last minute changes in event of an unavoidable circumstances.



The Cooking School at Lake House

Cooking Class

HANDS ON IN THE KITCHEN.
 3 Hours plus lunch.

Hosted by Lake House's own chefs with a focus on the season and often influenced by the region's best produce. You'll get the opportunity to get into the kitchen and learn a few tricks of the trade; get to play with a few of the Lake House toys and enjoy a light lunch afterwards. Limited to 10 guests.



Seasonal Masterclass

DEMONSTRATION.
 Full Day including baguette lunch.

A full day in the demonstration kitchen with some of Australia's best chefs. Seasonal Masterclasses can include 3-4 visiting chefs and special interest talks from selected producers or winemakers. Each season brings a new round of demonstrations, tastings and recipes. Past chefs include Peter Gilmore of Quay, Jacques Reymond, Mark Best of Marque, George Calombaris of Press Club, Attica's Ben Shewry and more.



Culinary Director Alla Wolf-Tasker AM

Chef/Producer Workshop

DEMONSTRATION & TUITION.
 3 Hours.

Individual presentations by visiting chefs, cooks, producers and farmers. The focus is on the presenter's philosophies and industry expertise. In three hours you will gain insight into the individual presenters, their unique skills and the passion that makes them a leader in their field.



Group Experiences

Great for team building as part of your next conference or executive retreat. Throw your crew into the kitchen and watch the magic unfold.

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Classes at The Cooking School

Christmas Cooking with Emma Dean. **22 NOV 2015**

10am – 1pm
(coffee from 9.30am) / \$145 pp

Get ready for the festive season with an up close demonstration with cook, forager, author and MasterChef winner Emma Dean. She'll put together a Christmas banquet including her perfect pork crackling, pickled cherries, delicious sides and her ginger meringue cake with lemon curd. Emma will also reveal the secrets to that Australian classic, the pavlova! Emma will guide you through a fun workshop using regional and seasonal produce with a few tips from her book 'A Homegrown Table'. Includes 3 hour demonstration and a copy of her book.



Cooking with Kids with Alice Zaslavsky. **17 JAN 2016**

12pm – 2pm / for kids aged 8-13yrs
(coffee for parents from 11.30am) / \$135 pp

A fun and informative session for kids with Masterchef Alumni and KitchenWhiz host Alice "In Frames" Zaslavsky. Make sure you book yourself into lunch at Lake House whilst the kids are kept busy in the kitchen! Includes 90 minute class, fun lunch and a copy of Alice's book, "Alice's Food A-Z".




Daylesford Macedon produce

17 APR 2016

Autumn Masterclass. **1 MAY 2016**

10am – 4pm
(coffee from 9.30am) / \$265 pp

A full day of demonstrations and foodie discussion with some of Australia's top chefs including:
Ross Lusted – The Bridge Room, Sydney, NSW
Mitch Orr – Acme, Sydney, NSW
Scott Pickett – Estelle Bistrot, Estelle by Scott Pickett & Saint Crispin, Melbourne, VIC

Plus a specialty producer demonstration from Mt Franklin Organics.

Hosted by Lake House Culinary Director Alla Wolf-Tasker. The day includes all demonstrations, recipes, tastings, tea, coffee, baguette lunch and a glass of wine.





Spring Masterclass. **8 NOV 2015**

10am – 4pm
(coffee from 9.30am) / \$220 pp

A full day of demonstrations and foodie discussion with some of Australia's top chefs and producers, including:
Ashly Hicks – Circa, Melbourne, VIC
Scott Huggins & Emma McCaskill – Magill Estate, Rosslyn Park, SA
David Verheul – The Town Mouse, Melbourne, VIC

Plus a specialty producer demonstration from **The Farmer's Larder**.

Hosted by Lake House Culinary Director Alla Wolf-Tasker. The day includes all demonstrations, recipes, tastings, tea, coffee, baguette lunch and a glass of wine.





Summer Cooking Class. **6 DEC 2015**

10am – 2pm
(coffee from 9.30am) / \$340 pp

Join us for a 'hands on' Masterclass at Lake House – an exclusive opportunity to work with two chefs from the Lake House team in producing a beautiful seasonal menu.

Spend a few hours in the purpose built Cooking School kitchen working with the region's best produce and get to play with some of our "toys".

Includes a 3 hour cooking session, sit down lunch of the dishes produced, wine & folder of recipes.

Space is limited to 10 guests per class.



Summer Masterclass. **7 FEB 2016**

10am – 4pm
(coffee from 9.30am) / \$245 pp

A full day of demonstrations and foodie discussion with some of Australia's top chefs and producers, including:
Shane Delia – Maha, Melbourne, VIC
Peter Gunn – Attica, Ripponlea, VIC
David Moyle – Franklin, Hobart, TAS

Plus a specialty producer demonstration from **Real Eggs at Limestone Farm**.

Hosted by Lake House Culinary Director Alla Wolf-Tasker. The day includes all demonstrations, recipes, tastings, tea, coffee, baguette lunch and a glass of wine.





Regional Producer's Day, Daylesford Macedon Produce Harvest Festival. **17 APR 2016**

Breakfast with Producers: 9am – 10.30am / \$40 pp
Producers Day entry: 10.30am – 3pm / \$12 pp

Our annual celebration of the best producers, bakers, farmers, makers, brewers, cooks, butchers, chefs and distillers in our extraordinary region.

Come early and join Lake House Culinary Director Alla Wolf-Tasker AM and the producers for a casual country breakfast (bookings essential). Main gates open at 10.30am.

Taste your way around the market style event, watch cooking demonstrations, participate in hosted tastings and enjoy live music amongst the orchard and gardens.

There will be demonstrations with well-known chefs and cooks in The Cooking School Kitchen hosted by Alice "In Frames" Zaslavsky all day long.

Pop into the Alquimie Tasting Tent where you'll meet some of the best wine producers in Australia plus the great team behind Alquimie magazine itself.

Tastings, lunch from the wood fired oven & gourmet BBQ available all day. Come say hello!



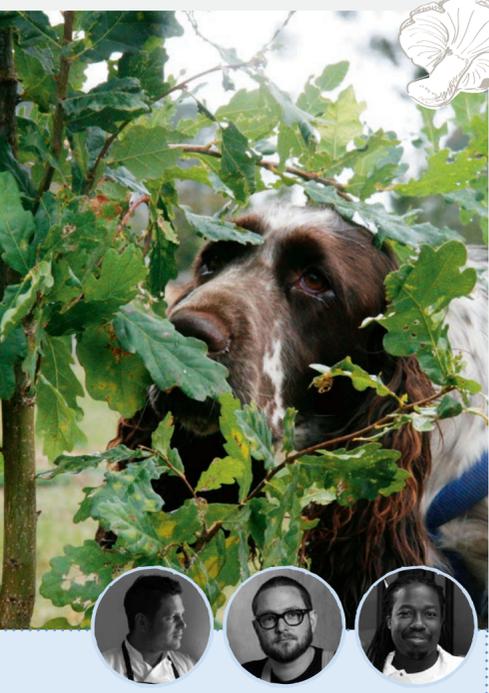
Autumn Cooking Class. **29 MAY 2016**

10am – 2pm
(coffee from 9.30am) / \$340 pp

Join us for a 'hands on' Masterclass at Lake House – an exclusive opportunity to work with two chefs from the Lake House team in producing a beautiful seasonal menu. Spend a few hours in the purpose built Cooking School kitchen working with the region's best produce and get to play with some of our "toys".

Includes a 3 hour cooking demonstration, sit down lunch of the dishes produced, wine & folder of recipes.

Space is limited to 10 guests per class.

Winter Masterclass. **19 JUN 2016**

10am – 4pm
(coffee from 9.30am) / \$265 pp

A full day of demonstrations and foodie discussion with some of Australia's top chefs and producers, including:
James Viles – Biota Dining, Bowral, NSW
Clayton Wells – Automata, Sydney, NSW
Paul Carmichael – Momofuku Seiobo, Sydney, NSW

Plus specialty producer **Aussie Truffle Dogs**.

Hosted by Lake House Culinary Director Alla Wolf-Tasker. Day includes all demonstrations, recipes, tastings, tea, coffee, baguette lunch and a glass of wine.





Winter Cooking Class. **17 JUL 2016**

10am – 2pm
(coffee from 9.30am) / \$340 pp

Join us for a 'hands on' Masterclass at Lake House – an exclusive opportunity to work with two chefs from the Lake House team in producing a beautiful seasonal menu. Spend a few hours in the purpose built Cooking School kitchen working with the region's best produce and get to play with some of our "toys".

Includes a 3 hour cooking session, sit down lunch of the dishes produced, wine & folder of recipes.

Space is limited to 10 guests per class.



Words in Winter Masterclass with Adriano Zumbo and Melissa Leong. **7 AUG 2016**

10am – 1pm
(coffee from 9.30am) / \$155 pp

As a part of the region's annual Words in Winter Festival, join Adriano Zumbo for a cooking demonstration with a difference. Moderated by food writer Melissa Leong (Fooderati), Adriano and Melissa will discuss all things sweet, as well as providing some insight into food writing, blogging and photographing that perfect dish.

Includes a 3 hour demonstration, tastings and refreshments.




Spring Masterclass. **4 SEP 2016**

10am – 4pm
(coffee from 9.30am) / \$265 pp

A full day of demonstrations and foodie discussion with some of Australia's top chefs and producers, including:
Victor Liang – Lee Ho Fook, Melbourne, VIC
Andrew Harmer – The Point, Albert Park, VIC
Lennox Hastie – Firedoor, Surry Hills, NSW

Specialty producer **Sidonia Hills Natural Beef**.

Hosted by Lake House Culinary Director Alla Wolf-Tasker. The day includes all demonstrations, recipes, tastings, tea, coffee, baguette lunch and a glass of wine.






Swiss Italian Festa with Rosa Mitchell and Johnny Di Francesco. **23 OCT 2016**

10am – 1pm
(coffee from 9.30am) / \$155 pp

Join in the fun of The Swiss Italian Festa with a Masterclass with two of Australia's most celebrated Italians. Rosa Mitchell and Johnny Di Francesco will share recipes, stories and tips on how to create authentic Italian cuisine.

Rosa Mitchell – Rosa's Kitchen and Rosa's Canteen, Melbourne, VIC
Johnny Di Francesco – 400 Gradi, Melbourne, VIC

Includes 3 hour demonstration, snacks and a glass of wine.



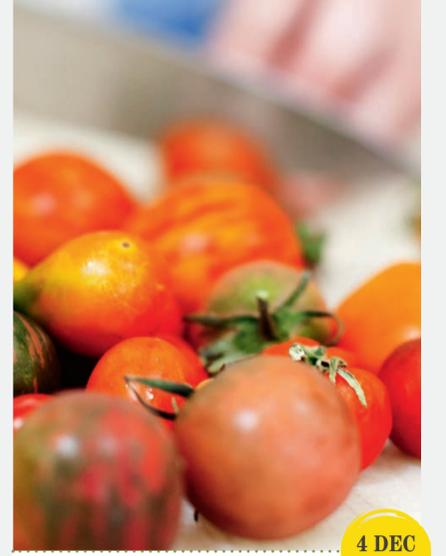

The Art of Fermentation with Sharon Flynn. **6 NOV 2016**

10am – 1pm
(coffee from 9.30am) / \$155 pp

Pick your S.C.O.B.Y. Gain confidence in the different cultures used to make your own fermented kombucha, water and milk kefir, Jun tea, ginger beer, country wines and sake.

Sharon from The Fermentary is a passionate fermentation revivalist and will send you home with lots of knowledge and your very own culture to get you started. Includes 3 hour semi interactive demonstration, jar and culture plus a copy of Sharon's new book.





Summer Masterclass. **4 DEC 2016**

10am – 4pm
(coffee from 9.30am) / \$265 pp

A full day of demonstrations and foodie discussion with some of Australia's top chefs including:
Mat Lindsay – Ester, Sydney, NSW
Ryan Squires – Esquire, Brisbane, QLD
Frank Camorra – Movida, Melbourne & Sydney

Hosted by Lake House Culinary Director Alla Wolf-Tasker. The day includes all demonstrations, recipes, tastings, tea, coffee, baguette lunch and a glass of wine.





Spring Cooking Class. **2 OCT 2016**

10am – 2pm
(coffee from 9.30am) / \$340 pp

Join us for a 'hands on' Masterclass at Lake House – an exclusive opportunity to work with two chefs from the Lake House team in producing a beautiful seasonal menu. Spend a few hours in the purpose built Cooking School kitchen working with the region's best produce and get to play with some of our "toys".

Includes a 3 hour cooking session, sit down lunch of the dishes produced, wine & folder of recipes.

Space is limited to 10 guests per class.