

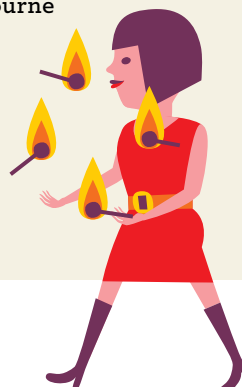
LANGHAM MELBOURNE MASTERCLASS

You now know who's coming to town, use this grid to plan and book your day or weekend experience.

Don't forget the *new twilight Friday FIRE MasterClass* – full details on page six.

YOUR LANGHAM MELBOURNE MASTERCLASS FULL DAY TICKET INCLUDES:

- > Tastings in all sessions (excluding Theatre of Ideas)
- > Morning and afternoon tea
- > Lunch served by The Langham, Melbourne or Melbourne Convention Centre
- > Refreshments throughout
- > Complimentary transfer service between venues
- > Gift bag and copy of *MasterClass Recipe Book*



HOW DO I BOOK? ✓

Step 1: You can mix and match between any of the sessions below to create your full day or weekend experience. Or you can purchase Theatre of Ideas, Acqua Panna Global Wine Experience and Liquid Lounge as single sessions.

Step 2: Use your ticked preferences when calling Ticketmaster.

For all full day or weekend purchases: **Ticketmaster MasterClass booking line on +613 8632 2255**

For all single session purchases: **Ticketmaster on 136 100 or ticketmaster.com.au**

PRICES

Mix and match any sessions:

DAY TICKET \$320.00
WEEKEND TICKET \$595.00

Single sessions:

THEATRE OF IDEAS: \$65.00*
ACQUA PANNA GLOBAL WINE EXPERIENCE: \$160.00
LIQUID LOUNGE: \$80.00



SATURDAY 10TH MARCH

Saturday MORNING Classes:

SESSION 1: 9.30AM - 10.45AM

| | | |
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| CHEF MASTERCLASS | 1A | BRETT GRAHAM <i>The Ledbury, UK</i> Huntin', Shootin', Fishin': Game On Moderator: <i>Jake Nicolson</i> |
| CHEF MASTERCLASS | 1B | SERGE VIEIRA <i>Restaurant Serge Vieira, France</i> An Affair of the Heart Moderator: <i>Andre Smaniotta</i> |
| CHEF MASTERCLASS | 1C | COREY LEE <i>Benu, USA</i> Old & New, East & West Moderator: <i>Andrew McConnell</i> |
| PERFECT MATCH | 1D | HAND-IN-HAND <i>Gilles Lapalus & Will Studd, Australia</i> Moderator: <i>Ralph Kyte-Powell</i> |

10.45am - 11.15am Morning break

SESSION 2: 11.15AM - 12.30PM

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| | 2A | TRINH DIEM VY <i>Morning Glory, Vietnam</i> Fresh from Vietnam Moderator: <i>Geoff Lindsay</i> |
| | 2B | IAN BURCH & DARREN PURCHASE <i>Burch & Purchase Sweet Studio, Australia</i> The Sweet Revolution |
| | 2C | SIMON WRIGHT <i>The French Café, New Zealand</i> French Food Through Fresh Eyes |
| | 2D | THE CHEF, HIS WINE & THE WINEMAKER <i>Phillip Jones & Jacques Reymond, Australia</i> Moderator: <i>Ralph Kyte-Powell</i> |

12.30pm - 2.00pm Lunch break

Saturday AFTERNOON Classes:

SESSION 3: 2.00PM - 3.15PM

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| | 3A | LUKE BURGESS <i>Garagistes, Australia</i> How to Flavour Bomb Your Food |
| | 3B | STEVIE PARLE <i>Dock Kitchen, UK</i> Food From Near & Far, Right Now Moderator: <i>Matt Wilkinson</i> |
| | 3C | MEIR ADONI <i>Catit & Mizlala, Israel</i> Modern Cooking From an Ancient Land Moderator: <i>Shane Delia</i> |
| | 3D | OUR LOVE OF VENETO <i>Marilisa Allegrini, Italy & Guy Grossi, Australia</i> Moderator: <i>Ralph Kyte-Powell</i> |

3.15pm - 3.45pm Afternoon break

SESSION 4: 3.45PM - 5.00PM

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| | 4A | RICH TORRISI & MARIO CARBONE <i>Torrissi Italian Specialties, USA</i> The Big Guys From Little Italy Moderator: <i>Frank Camorra</i> |
| | 4B | CLAUS HENRIKSEN <i>Dragsholm Castle, Denmark</i> Back to Your Roots Moderator: <i>Jacques Reymond</i> |
| | 4C | TSANG CHIU KING <i>Ming Court, Hong Kong</i> Mastering the Art of Cantonese Cuisine Moderator: <i>Anthony Ross</i> |
| | 4D | GAME, SET & MATCH <i>Bill Downie & Jerome Hoban, Australia</i> Moderator: <i>Ralph Kyte-Powell</i> |

or MORNING SESSION: 10.00AM - 12.30PM

NO MORNING SESSION

or AFTERNOON SESSION: 2.00PM - 4.30PM/5.00PM

| | | |
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| THEATRE OF IDEAS* | | |
| ACQUA PANNA GLOBAL WINE EXPERIENCE | 1F | FIRE IN THE BELLY MATT BROOKE <i>Australia</i> , PETER LESKE <i>Australia</i> , STEPHEN PANNELL <i>Australia</i> , TELMO RODRIGUEZ <i>Spain</i> , SCOTT WASLEY <i>Australia</i> Moderator: <i>Ben Edwards</i> |
| LIQUID LOUNGE | 1G | DRINKS OF THE GOLD RUSH ERA SEBASTIAN REABURN <i>Australia</i> & MATTHEW REES <i>Australia</i> Moderator: <i>Matthew Bax</i> |

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| 3E | COMMON GROUND BEN SHEWRY <i>Attica, Australia</i> Time & Place | & | RENÉ REDZEPI <i>Noma, Denmark</i> Why Nordic Chefs Dig Plants So Much | Note: Finishes at 5.00pm |
| 3F | THOSE BRILLIANT BURGUNDIANS | | KATE MCINTYRE MW <i>Australia</i> , ALLEN MEADOWS <i>USA</i> , PHILIP RICH <i>Australia</i> , VIRGINIE TAUPENOT <i>France</i> , PATRICK WALSH <i>Australia</i> Moderator: <i>Ben Edwards</i> | Note: Finishes at 4.30pm |
| 3G | BRILLIANT NEW BREWS | | MIKKEL BORG BJERGSØ <i>Denmark</i> , BEN KRAUS <i>Australia</i> , SHAWN SHERLOCK <i>Australia</i> Moderator: <i>James Smith</i> | Note: Finishes at 4.30pm |

VENUES

CHEF MASTERCLASS & PERFECT MATCH:
The Langham, Melbourne, 1 Southbank Ave, Southbank, VIC

THEATRE OF IDEAS & ACQUA PANNA GLOBAL WINE EXPERIENCE:

Melbourne Convention Centre
1 Convention Centre Place, South Wharf VIC

LIQUID LOUNGE:

The Boatbuilders Yard
Shed 4, 2A Clarendon Street, South Wharf VIC

* Those purchasing Theatre of Ideas tickets as part of a full day or weekend ticket receive priority reserved seating and a copy (on the day) of *Cooking with the World's Best - Celebrating 20 Years of Melbourne Food and Wine Festival* RRP \$49.99

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LIQUID LOUNGE: \$80.00

SUNDAY 11TH MARCH

Sunday MORNING Classes:

SESSION 1: 9.30AM - 10.45AM

| | | |
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| CHEF MASTERCLASS | 1A | BRETT GRAHAM <i>The Ledbury, UK</i> Huntin', Shootin', Fishin': Game On Moderator: Jake Nicolson |
| CHEF MASTERCLASS | 1B | SANG HOON DEGEIMBRE <i>L'Air du Temps, Belgium</i> A Breath of Fresh Air Moderator: Andre Smaniotta |
| CHEF MASTERCLASS | 1C | COREY LEE <i>Benu, USA</i> Old & New, East & West Moderator: Andrew McConnell |
| PERFECT MATCH | 1D | VISIONARY TWINS Matt Skinner & Tobie Puttock, Australia Moderator: Dan Sims |

10.45am - 11.15am Morning break

SESSION 2: 11.15AM - 12.30AM

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| 2A | ROSIO SANCHEZ <i>Noma, Denmark</i> Sweetness & Light |
| 2B | PETER GILMORE <i>Quay, Australia</i> Earthy Pleasures |
| 2C | SIMON WRIGHT <i>The French Café, New Zealand</i> French Food Through Fresh Eyes |
| 2D | STARS OF PIEDMONT Angelo Valazza & Luisa Valazza, Italy Moderator: Dan Sims & Giuliano Chiappa |

12.30pm - 2.00pm Lunch break

Sunday AFTERNOON Classes:

SESSION 3: 2.00PM - 3.15PM

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| 3A | DAN HUNTER <i>Royal Mail Hotel, Australia</i> Journey of a Dish |
| 3B | STEVIE PARLE <i>Dock Kitchen, UK</i> Food From Near & Far, Right Now Moderator: Matt Wilkinson |
| 3C | MEIR ADONI <i>Catit & Mizlala, Israel</i> Modern Cooking From an Ancient Land Moderator: Shane Delia |
| 3D | SWEET & STICKY David Lawler & Philippa Sibley, Australia Moderator: Dan Sims |

3.15pm - 3.45pm Afternoon break

SESSION 4: 3.45PM - 5.00PM

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|----|--|
| 4A | CHRISTIAN PUGLISI <i>Restaurant Relæ, Denmark</i> Pure & Simple Moderator: Ben Shewry |
| 4B | CHRISTINE MANFIELD <i>Universal, Australia</i> Passage to India |
| 4C | TSANG CHIU KING <i>Ming Court, Hong Kong</i> Mastering the Art of Cantonese Cuisine Moderator: Anthony Ross |
| 4D | CELEBRATING SAKE Mr Mizuno and Jun Yukimura, Japan Moderator: Dan Sims & Yuji Okada |

or MORNING SESSION: 10.00AM - 12.30PM

NO MORNING SESSION

| | | |
|------------------------------------|----|---|
| THEATRE OF IDEAS* | | |
| ACQUA PANNA GLOBAL WINE EXPERIENCE | 1F | SINGLE VINEYARD PERFECTION MARILISA ALLEGRINI Italy, DAVID BICKNELL Australia, JEAN-HERVE CHIQUET France, RANDALL GRAHM USA, ALLEN MEADOWS USA, BERT SALOMON Austria Moderator: Ben Edwards |
| LIQUID LOUNGE | 1G | THE GREAT MELBOURNE BEER BREAKFAST MIKKEL BORG BJERGSØ Denmark, DAVE BONIGHTON Australia, BEN KRAUS Australia Moderator: James Smith |

or AFTERNOON SESSION: 2.00PM - 4.30PM/5.00PM

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|----|--|---|--|--------------------------|
| 3E | WILD CARDS DAVID CHANG <i>Momofuku Restaurants, USA & Momofuku Seiðbo, Australia</i> David Chang Discovers Australia | & | MASSIMO BOTTURA <i>Osteria Francescana, Italy</i> Return to the Future | Note: Finishes at 5.00pm |
| 3F | 20-20 VISION MAX ALLEN Australia, JAMES HALLIDAY Australia, JEREMY OLIVER Australia, NICK STOCK Australia Moderator: Ben Edwards | | | Note: Finishes at 4.30pm |
| 3G | COCKTAILS OF THE HIGHEST ORDER MICHAEL MADRUSAN Australia, MATTHEW REES Australia Moderator: Matthew Bax | | | Note: Finishes at 4.30pm |

This program is correct at time of printing and may be subject to change.

Due to the limited number of tickets per session, your first preference may not be available. We regret it is not possible to refund or alter completed bookings. Ticketmaster bookings will incur a transaction fee in addition to ticket price.

Please note: as demonstration recipes are set in advance, dietary requirements cannot be catered for within sessions. For further details regarding accessibility at all events, please contact the Melbourne Food and Wine office.

* Those purchasing Theatre of Ideas tickets as part of a full day or weekend ticket receive priority reserved seating and a copy (on the day) of *Cooking with the World's Best - Celebrating 20 Years of Melbourne Food and Wine Festival* RRP \$49.99