

ON WHAT'S / 2017

SNAPSHOT /

SEPTEMBER /	OCTOBER /	NOVEMBER /
7 PASTA MAKING CLASS \$75 6-9PM INTRO TO LIMONCELLO CLASS \$75 6-9PM	5 PASTA MAKING CLASS \$75 6-9PM INTRO TO LIMONCELLO CLASS \$75 6-9PM	2 PASTA MAKING CLASS \$75 6-9PM INTRO TO LIMONCELLO CLASS \$75 6-9PM
14 CHEESE MAKING CLASS \$75 6-9PM INTRO TO DISTILLING CLASS \$75 6-9PM	12 CHEESE MAKING CLASS \$75 6-9PM GIN BOTANICAL MASTERCLASS CLASS \$75 6-9PM	9 CHEESE MAKING CLASS \$75 6-9PM INTRO TO DISTILLING CLASS \$75 6-9PM
21 SAUSAGE MAKING CLASS \$75 6-9PM BREWING FOR BEGINNERS CLASS \$75 6-9PM	19 SAUSAGE MAKING CLASS \$75 6-9PM BREWING FOR BEGINNERS CLASS \$75 6-9PM	16 SAUSAGE MAKING CLASS \$75 6-9PM BREWING FOR BEGINNERS CLASS \$75 6-9PM

FREE EVENTS /

BREWERY TOUR [FREE]

SEPTEMBER /
SUNDAY 24TH 2-4PM

DISTILLERY TOUR [FREE]

OCTOBER /
SUNDAY 29TH 2-4PM

CELLAR DOOR TASTING [FREE]

NOVEMBER /
SUNDAY 28TH 2-4PM

CRAFTY CHRISTMAS MARKET [FREE]

DECEMBER /
SUNDAY 10TH 10AM-2PM



CLASSES /

INTRODUCTION TO DISTILLING PRICE \$75

SEPTEMBER / 14TH 6-9PM
NOVEMBER / 9TH 6-9PM

Join our house distiller at our inner city distillery for a class and tasting exploring all aspects of craft distillation. Over the last decade and a half, craft distilling in Australia has flourished. If you want to know and understand a little history, and a lot of practical knowledge, then this is the perfect class for you. We will guide you through the production methods of distillation, with details and tasting of local whisky, gin and some of our house made specialty spirits.

This class is perfect for those who want to know about distillation, and those who are looking at the first steps to getting involved in the blossoming craft spirits movement. Also included in the class is a gin & tonic on arrival with house charcuterie and cheese

CHEESE MAKING PRICE \$75

SEPTEMBER / 14TH 6-9PM
OCTOBER / 12TH 6-9PM
NOVEMBER / 9TH 6-9PM

This comprehensive and instructional class will teach you the different styles and guide you through the process of making cheese. You will take home course notes ensuring you're well equipped to make these cheeses at home yourself.

The class also includes a Craft & Co beverage on arrival and a selection of house made charcuterie and cheese.

BREWING FOR BEGINNERS PRICE \$75

SEPTEMBER / 21ST 6-9PM
OCTOBER / 19TH 6-9PM
NOVEMBER / 16TH 6-9PM

Attention all beer lovers: If you've ever wanted to brew your own beer, this is the class for you.

Our very own brewers will teach you everything you need to know about home brewing and the brewing process. Tour our brewery, learn about grains, hops and yeast, the key ingredients in beer and how they influence the final product, as well as the method of brewing and bottling so you can share your refreshing brew with the whole family, or save it all for yourself.

Complete the experience and quench your thirst afterwards with a tasting of our brews carefully matched with charcuterie and cheese. A true beer lovers' event.

SAUSAGE MAKING PRICE \$75

SEPTEMBER / 21ST 6-9PM
OCTOBER / 19TH 6-9PM
NOVEMBER / 16TH 6-9PM

Learn how to make traditional sausages with this informative and detailed demonstration held by our collaborative expert meatsmiths. Classes will cover how to make sausages and discuss the vast varieties that can be produced by slightly altering methods. Take home an information booklet of what is covered on the day and have a go at making it yourself.

Also included is a Craft & Co beverage on arrival and a selection of house made charcuterie & cheese, finishing the evening with dinner tasting the sausages made during the night.

PASTA MAKING PRICE \$75

SEPTEMBER / 7TH 6-9PM
OCTOBER / 5TH 6-9PM
NOVEMBER / 2ND 6-9PM

Come along and join our hands-on demonstration on how to make a variety of different pastas. Students will walk away with knowledge on the required equipment, correct measurements of ingredients for great homemade pasta every time, how to prepare the dough, dry the pasta and how to match pasta with specific sauces.

All attendees will get the chance to enjoy this freshly made pasta in a dinner that will be cooked by our head chef and served with a variety of sauces to best compliment the pasta made on the night. Also included a Craft & Co beverage on arrival and a selection of house made charcuterie & cheese.

INTRODUCTION TO LIMONCELLO PRICE \$75

SEPTEMBER / 7TH 6-9PM
OCTOBER / 5TH 6-9PM
NOVEMBER / 2ND 6-9PM

We are taking a small group through all the production to make your own Limoncello. This is a practical class where we teach you how it is made, the recipe we use, and how to manage all the ingredients. Each attendee will make 2 x 375ml bottles of their own Limoncello, preparing the citrus, botanicals and alcohol. We will then care for your Limoncello while it infuses over two weeks and matures and invite you to collect your bottled product once ready.

Also included is The Craft & Co Limoncello Spritz on arrival and a selection of house-made charcuterie and cheese.

GIN BOTANICAL MASTERCLASS PRICE \$75

OCTOBER / 12TH 6-9PM

Gin is one of the fastest growing spirit categories in the world. If you are a gin lover or interested in taking the first steps to creating and distilling your own gin, then this class is for you.

With a house-made gin & tonic on arrival, join our distiller as he talks everything gin and takes you through the entire production process of our very own The Craft & Co Gin, details our R&D process and shares our recipe with you.

You'll get the chance to taste the botanicals used in the production process and learn how they are distilled. Compliment the whole experience with a trio of Australian craft gins and learn what makes them unique.

