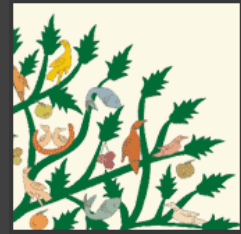


# KANGAROO ISLAND SOURCE EVENTS & COOKING CLASSES



October 2011 – February 2012

## OCTOBER 2011

### 1<sup>st</sup> & 2<sup>nd</sup> KANGAROO ISLAND ART FEAST:

**Colours of Kangaroo Island**  
Sumptuous Kangaroo Island foods served on Chris Guthleben's colourful pottery. Platters specialising in local produce include local Pork Tacos, juicy Lamb Meatballs, Salads, Dips & Antipasto all served on beautifully handmade pottery – colourful and delicious. Enjoy a selection of local wines and the beautiful views while you lunch on the deck, Bookings essential

**\$25.00/head**

**Dessert \$8.00**

**Wine & Beer from \$6**

**Open 12 noon - late**

**90 Cape Willoughby Road**

### 2<sup>nd</sup> KANGAROO ISLAND FARMERS MARKET

Kangaroo Island Source holds a stall at the Farmers Markets each month offering the wide range of locally grown condiments such as chutneys, jams, meat rubs & curry pastes. Also try the



delicious Island Pure Haloumi on Sourdough bread with Beetroot relish and rocket. Cooked on the BBQ for you to enjoy for brunch or lunch.

### 22<sup>nd</sup> or 23<sup>rd</sup> COOKING CLASSES - INDIAN SPICE KITCHEN, RAGINI DEY, Chef & Owner of The Spice Kitchen

Experience the real flavours of regional Indian cooking presented by Chef Ragini Dey. Ragini is passionate about real Indian food and loves sharing it with everyone. Ragini has over 25 years experience as a qualified Chef. She has participated in master classes during Tasting Australia festivals and her expertise is often used by the Culinary Institution and TAFE colleges.



**\$135/person, 10.30am-4pm**  
**Recipes, full hands on cooking class, lunch and beverages**

## NOVEMBER 2011

### 5<sup>th</sup> SOUTH AUSTRALIAN SURF PRO

Kangaroo Island Source will have a stall selling all our delicious condiments as well as Barbequed Haloumi on Sourdough with our famous Beetroot Relish.

### 6<sup>th</sup> KANGAROO ISLAND FARMERS MARKET

Kangaroo Island Source holds a stall at the Farmers Markets each month offering the wide range of locally grown condiments such as chutneys, jams, meat rubs & curry pastes. Also try the delicious Island Pure Haloumi on Sourdough bread with Beetroot relish and rocket. Cooked on the BBQ for you to enjoy for brunch or lunch.



**27<sup>th</sup> COOKING CLASS - TIM BOURKE from the exclusive Southern Ocean Lodge**  
Dining at Southern Ocean Lodge is both a dynamic delight for the senses and a true gastronomic journey of Kangaroo Island; the 'produce to plate' approach is a real passion for Chef Tim Bourke and his team. This November join Tim and the Kangaroo Island Source team in making sensational dishes which you can recreate at home for your friends and family. This class will change the way you look at our Islands fresh produce forever!

**\$125/person, 10.30am-4pm**  
**Recipes, full hands on cooking class, lunch and beverages**



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Kangaroo Island  
**SOURCE**

## DECEMBER 2011

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### 4<sup>th</sup> KANGAROO ISLAND FARMERS MARKET

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### 11<sup>th</sup> COOKING CLASS - MAXIMILLIAN LUNDIN (VEGETARIAN) Sweden's leading Organics Chef

This is a great one for the vegetarians. Join Maximillian Lundin in creating some of the most delicious and unusual vegetarian dishes you would only ever dream of. Max's passion for seasonal and local produce will take inspiration from the 'Greens' instead of the 'Reds'. This basic but creative class will see you taking flavours and nutrients from the vegetable kingdom.

**\$50/person, 11am-3pm**  
**Recipes, full hands on cooking class, lunch and beverages**



## JANUARY 2012

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### 1<sup>st</sup> KANGAROO ISLAND FARMERS MARKET

Kangaroo Island Source holds a stall at the Farmers Markets each month offering the wide range of locally grown condiments such as chutneys, jams, meat rubs & curry pastes.

Also try the delicious Island Pure Haloumi on Sourdough bread with Beetroot relish and rocket. Cooked on the BBQ for you to enjoy for brunch or lunch.



### 7<sup>th</sup> or 8<sup>th</sup> COOKING CLASSES - ROSA MATTO OUR FAVOURITE ITALIAN MAMMA

Guests are invited to enjoy hands on Pasta making on Saturday and Tastes of the Mediterranean on Sunday, or spoil yourself and come to both days. Learn how to make silky smooth pasta at home. This class will teach you to make traditional Italian pasta dishes including ravioli and gnocchi matched with incredible salads and vegetables using locally sourced ingredients.

**\$125/person, 10.30am-4pm**  
**Recipes, full hands on cooking class, lunch and beverages**

## FEBRUARY 2012

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### 1<sup>st</sup> KANGAROO ISLAND FARMERS MARKET

Kangaroo Island Source holds a stall at the Farmers Markets each month offering the wide range of locally grown condiments such as chutneys, jams, meat rubs & curry pastes.

Also try the delicious Island Pure Haloumi on Sourdough bread with Beetroot relish and rocket. Cooked on the BBQ for you to enjoy for brunch or lunch.

### 15<sup>th</sup> COOKING CLASS - JUSTIN HARMANS TASTE OF KANGAROO ISLAND

Let renowned abalone Chef Justin Harman demystify local ingredients including abalone & marron. Justin will take us through Kangaroo Island's best known produce as well as passing on some tricks of the trade to use at home.

**\$125/person, 10.30am-4pm**  
**Recipes, full hands on cooking class, lunch and beverages**

### 23<sup>rd</sup> FIELD DAY COOKING DEMONSTRATION - TBA



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