



AUSTRALIAN BARBECUE ACADEMY

SUMMER CLASS OF 2010

BALGOWNIE ESTATE CAMPUS,
YARRA VALLEY, VICTORIA

"Barbecue is the enlightened application of heat, smoke, spices and ingenuity to protein, fruit and vegetables ... out of doors" — Bob Hart

ENROLMENTS ARE NOW OPEN FOR AN INNOVATIVE MASTERCLASS WHICH WILL TEACH, ENTERTAIN AND REWARD YOU IN THE LUXURY LIFESTYLE EDUCATION OFFERING FOR 2010, THE AUSTRALIAN BARBECUE ACADEMY IN DECEMBER.

THE CONCEPT

Innovative but simple. Over three days, a comprehensive but highly enjoyable and interactive barbecue masterclass will be conducted at the luxurious, 4.5 star Mercure Yarra Valley Balgownie Estate Vineyard Resort & Spa.

www.balgownieestate.com.au

THE CURRICULUM

Delivers a deeper appreciation of all types of barbecues; care and maintenance; preparation of rubs, barbecue and "mop" sauces; and the vital use of wood smokes in the barbecue process.

The course covers beef, lamb, pork, poultry and game, plus seafood such as salmon, snapper, prawns, oysters, scallops, mussels and more. Techniques such as grilling, roasting, slow-cooking and wood-smoking will be fully explored.

THE FACULTY

The course will be led by the remarkable Bob Hart, food writer, author and broadcaster. Bob is a passionate and knowledgeable master of all aspects of gourmet barbecuing. Other presenters include Melbourne chef and expert butcher Adrian Richardson, camp-oven maestro Andrew Dwyer and Balgownie's award-winning winemaker Mark Lane.

THE 3 DAY SEMESTER

Morning sessions of tuition and hands-on preparation and cooking under expert supervision close with lunch: demonstrated dishes prepared and served by resort chefs, with wines selected by Mark Lane.

Afternoons and evenings are free: explore the resort's Natskin Spa Retreat, indoor heated pool, gym, walking and jogging trails. Also, balloon flights from the resort, Yarra Valley excursions, golf at Yering Meadows, fly-fishing tuition, visits to Healesville Sanctuary and other leisure activities can be arranged by expert resort staff.

Evenings are free: participants are encouraged to explore dining opportunities in the resort or elsewhere in the Yarra Valley. One unique option is an intimate gourmet dinner focused on complex and luxurious barbecue fare and Balgownie museum wines, presented and hosted by Bob Hart and Mark Lane. These exclusive dinners are restricted to a maximum of 20 people, at a cost of \$100 per person.

THE COURSE

Expert tuition and hands-on preparation of classic barbecue dishes as well as contemporary and distinctly Australian offerings. Participants will prepare entrées, mains and even desserts on a range of barbecues including gas grills, charcoal kettles and smokers.

SUNDAY DECEMBER 5 – WEDNESDAY DECEMBER 8 2010

ENROLMENTS: Robyn Trehwella at Balgownie Estate | P 03 9730 0723 | E functions@balgownieestate.com.au

ENQUIRIES: Bob Hart at A.B.A | P 0412 583 420 | E hartbeat@me.com

AUSTRALIANBARBECUEACADEMY.COM

THERE HAS NEVER BEEN A LIFESTYLE PROGRAM QUITE LIKE THIS ONE: PARTICIPANTS FROM ANY AND ALL LEVELS OF EXPERTISE WILL LEAVE WITH A FRESH UNDERSTANDING OF ONE OF THE FASTEST-GROWING FOOD TRENDS IN AUSTRALIA - THE ART OF BARBECUE.



WHAT 2010 GRADUATES WILL RECEIVE

- A welcome cocktail party (also for partners/families).
- Three days of luxury and life-changing education and entertainment.
- A signed, frame-quality certificate to confirm their graduation from the Australian Barbecue Academy.
- All methods and recipes in extensive course notes.
- Graduation pack of six bottles of outstanding Balgownie Estate wines chosen by Mark Lane.
- Quality Australian Barbecue Academy merchandise including a cap, an apron and a heat-proof barbecue mitt.

ACADEMY COURSE FEES

From \$1997* (total, all-in cost) per course participant

Includes:

- Three nights accommodation
- Welcome cocktail party
- Full breakfast daily
- All sessions with all materials provided
- Gourmet lunch daily
- Balgownie Estate wine pack and ABA merchandise.

Additional options:

- Luxury 1 bedroom spa suite accommodation add \$50 per night; other luxury suite options also available
- Exclusive degustation dinner \$100 per person

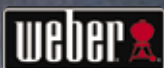
*Subject to availability. Prices are based on single occupancy, and partners are welcome for the additional price of breakfast each day. Non-participant partners are also welcome to attend social events (charges may apply). All prices are subject to availability, and not available with Advantage Plus or other discounts. 10% deposit on booking, balance 30 days prior, refundable up to November 5, 2010.

WHEN AND WHERE

Sunday 5 – Wednesday 8 December, 2010

Mercure Yarra Valley Balgownie Estate Vineyard Resort & Spa
Corner Melba Highway and Gulf Road, Yarra Glen, Victoria

www.balgownieestate.com.au



Australian Barbecue Academy gratefully acknowledges the support of Weber Australia and Heat Beads® Barbecue Briquettes. Images courtesy of Dean Cambray.

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