



GROUP
DEMONSTRATION
COOKING CLASSES

INFORMATION PACK



Gather a group, sit back and learn in one of our group demonstration classes. Sample each dish as you learn how to create impressive duck dishes at home.

ALL CLASSES INCLUDE

Tea, coffee, hot chocolate on arrival

10% discount on retail product on the day

A printed copy of all recipes created in class

A glass of wine served with the main meal.

All wines sampled in classes are available for purchase at 10% off the listed prices at the end of the class.

To book, contact the Dux Kitchen on 03 8645 1201 or email showroom@luvaduck.com.au

DUCK DEMYSTIFIED



\$50_{pp}

\$35_{pp}
30+ guests

STANDARD

MAIN

Vietnamese Braised Duck Legs

Duck a l'Orange

Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts



\$55_{pp}

\$40_{pp}
20+ guests

PREMIUM

ENTRÉE

Peking Duck Pancakes

Smoked Duck and Feta Quiche

MAIN

Vietnamese Braised Duck Legs

Duck a l'Orange

Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts

\$60_{pp}

\$50_{pp}
20+ guests

WINE MATCHING

ENTRÉE

Peking Duck Pancakes

Smoked Duck and Feta Quiche

 **Innocent Bystander Pinot Gris**

MAIN

Duck and Red Wine Ragu

 **Tamara Ridge Pinot Noir**

Duck a l'Orange

 **Innocent Bystander Chardonnay**

Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts

 **Brown Brothers Cienna**

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ASIAN INSPIRED

\$50_{pp}

\$35_{pp}
30+ guests

STANDARD

ENTRÉE

Asian Peking Duck Leg Salad

MAIN

Salt, Pepper & Chilli Duck Breast

Cauliflower Rice

Duck Fat Roast Potatoes

\$55_{pp}

\$40_{pp}
20+ guests

PREMIUM

APPETISERS

Peking Duck Pancakes

Thai Style Duck Cakes

ENTRÉE

Asian Peking Duck Leg Salad

MAIN

Salt, Pepper & Chilli Duck Breast

Cauliflower Rice

Duck Fat Roast Potatoes

\$60_{pp}

\$50_{pp}
20+ guests

WINE MATCHING

APPETISERS

Peking Duck Pancakes

Thai Style Duck Cakes

🍷 **Tamar Ridge Riesling**

ENTRÉE

Asian Peking Duck Leg Salad

🍷 **Innocent Bystander Pinot Gris**

MAIN

Salt, Pepper & Chilli Duck Breast

Cauliflower Rice

Duck Fat Roast Potatoes

🍷 **Devil's Corner Resolution Pinot Noir**



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FESTIVE

\$50_{pp}

\$35_{pp}
30+ guests

STANDARD

MAIN

Vietnamese Braised Duck Legs
Duck Breast with Cherry & Port Sauce
Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts

\$55_{pp}

\$40_{pp}
20+ guests

PREMIUM

ENTRÉE

Apricot & Almond Duck Neck Stuffing
Confit Duck & Caramelised Onion
Tartlets

MAIN

Vietnamese Braised Duck Legs
Duck Breast with Cherry & Port Sauce
Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts

\$60_{pp}

\$50_{pp}
20+ guests

WINE MATCHING

APPETISERS

Apricot & Almond Duck Neck Stuffing
🍷 **Devil's Corner Riesling**

ENTRÉE

Confit Duck & Caramelised
Onion Tartlets
🍷 **Innocent Bystander Pinot Gris**

MAIN

Braised Duck Legs
Duck Breast with Cherry & Port Sauce
Duck Fat Roast Potatoes & Pumpkin
🍷 **Wine Master Series**

DESSERT

Duck Fat Chocolate Tarts
🍷 **Brown Brothers Cienna**

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