PASTA IN THE VALLEY

SUNDAY MASTERCLASSES

Join our chefs and make your pasta from scratch, then enjoy your creation among the grapevines.
November & December 2026.

SUNDAY 15 NOVEMBER



10:30AM · 1 HOUR

Pasta from Scratch

FRESH PASTA

$50pp

SCAN TO BOOK



12:00PM · 1.5–2 HOURS

When in Rome

FRESH PASTA & CARBONARA

$110pp

SCAN TO BOOK

SUNDAY 22 NOVEMBER



10:30AM · 1 HOUR

Pasta from Scratch

FRESH PASTA

$50pp

SCAN TO BOOK



12:00PM · 1.5–2 HOURS

Holy Ravioli

FRESH RAVIOLI & FILLINGS

$110pp

SCAN TO BOOK

SUNDAY 29 NOVEMBER



1:30PM · 1.5–2 HOURS

A Taste of the North

GNOCCHI THREE WAYS

$110pp

SCAN TO BOOK

SUNDAY 13 DECEMBER



10:30AM · 1 HOUR

Gnocchi from Scratch

FRESH GNOCCHI

$45pp

SCAN TO BOOK



12:00PM · 1.5–2 HOURS

A Taste of Bologna

FRESH TORTELLINI & FILLING

$110pp

SCAN TO BOOK

Masterclasses include a recipe booklet, a glass of vino and an apron to take home. Scan the QR code beside your class to book online.

Phone
0419 741 936

Email
bookings@pastainthevalley.com.au

Address
2931 West Swan Road, Caversham WA 6069