



RUM TASTING MASTERCLASS

ENJOY SIX PREMIUM RUMS WITH A TAPAS FOOD PAIRING

\$60pp, plus grats

Learn about the distilleries, the stories and the people behind the drink.

Enjoy 6 premium rums with a tapas food flight.

Masterclass times: every Saturday at 1pm or 3pm. Minimum of 6 participants required.

Masterclass duration: up to 2 hours.

NICARAGUA

RUM: FLOR DE CANA 18 YRS

PALATE NOTES: dry oak, cocoa, spices, toffee nut, baking spice.

FOOD PAIRING: spiced roasted nuts

GUATEMALA

RUM: ZACAPA 23 YRS

PALATE NOTES: strong apple/cognac flavors, oak, vanilla, dried fruits and some liquorice, spicy touch of cinnamon and ginger.

FOOD PAIRING: apple & blue cheese tartlet, black fig dressing

GUYANA

RUM: EL DORADO 21YRS

PALATE NOTES: dates, sultanas, blackcurrant and macadamia nuts, a touch of rosewater, too. Dark chocolate and nutmeg.

FOOD PAIRING: roast hoisin duck

CUBA

RUM: HAVANA CLUB SELECCION DE MAESTROS

PALATE NOTES: notes of chocolate oranges, espresso beans, cedar wood, cigar leaves, calves leather, musty woodsheds and crème caramel.

FOOD PAIRING: chargrilled Angus steak, Cassis sauce

VENEZUELA

RUM: DIPLOMATICO RESERVA

PALATE NOTES: orange, lemon, ginger, Christmas cake, oaky spice, cinnamon, cocoa, vanilla, brandy, plums and pepper.

FOOD PAIRING: baked Brie, sultana & ginger preserve bruschetta

BARBADOS

RUM: FOURSQUARE 'ISONOMY'

PALATE NOTES: a sweet rush of toffee, maple syrup, and milk chocolate, followed by rich dates and raisins. Walnuts, Seville orange and under ripe pineapple.

FOOD PAIRING: banana pudding, caramel sauce