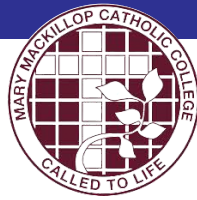


**SAVE THE DATE**

\*LIMITED SPOTS AVAILABLE



SWC &amp; RIEP

**CLASS CHEFS****AUG 9<sup>th</sup>**  
TERM 3  
W5SCAN THE  
QR CODE**BOOKINGS  
OPEN  
07/06/21!**Cucina 105:  
105 Moore St,  
Liverpool 2170ENJOY A NIGHT OF GOOD FOOD PREPARED  
& SERVED BY PBC & MMCC STUDENTS[classchefs.eventbritestudio.com](http://classchefs.eventbritestudio.com)**MENU****ENTREE**

Sharing Platters per table [Vegetarian Arancini, Calamari, Bruschetta &amp; Olive Bread]

**MAINS**

Chicken breast in creamy mushroom sauce, mash &amp; vegetables

Slow cooked lamb shanks, mashed potatoes &amp; seasonal vegetables

[Vegetarian] Penne with Napolitana sauce, eggplant &amp; crumbled salty Ricotta

**DESSERT**

Tiramisu

Panna Cotta

**DRINKS**

Soft Drink / Juice AND

Tea / Coffee

**KIDS MENU**

Penne Napolitana

+\$5 ice cream

**KIDS  
ONLY  
\$10**

3 COURSES &amp; DRINKS

**\$29****\$60 IN VALUE!**Queries, Contact: PBC | Ms J. Debattista | (02) 9728 4488  
MMCC | Ms K. Davis | (02) 9725 4322Limited seatings from  
5:30 to 7:00pmA partnership with South West Connect, Regional Industry Education Partnerships [RIEP],  
Cucina 105, Patrician Brothers' College Fairfield & Mary MacKillop Catholic College