

Function 16 - Summer 2017

Frankston
WINE
& **FOOD**
Society

A line-art illustration of a wine glass and a fork, positioned to the right of the main title text.

PROUDLY FRANKSTON



Wednesday 1 March 2017

Noon for 12.30pm - Concluding 2.30pm

Ranelagh Club

3 Rosserdale Crescent, Mt Eliza

Guest Winemaker

Scott Wasley

Principal
'The Spanish Acquisition'
Importer of fine Spanish &
Portuguese wines, Melbourne

Scott Wasley's past record is a mixed bag: retail wine store and restaurant management (Bar Corvina in Melbourne, The Universal Wine Bar in Adelaide), interspersed with periods of academicism, lecturing in Politics and Media Studies at The University of Adelaide while a PHD candidate.

Working freelance as a "Wine Guy", Scott wrote for Divine Magazine, consulted on wine lists, advised on corporate and personal cellars, and ran his own wine education courses, before creating himself a real day job – running his own business importing premium contemporary Spanish wine and distributing it nationally via The Spanish Acquisition.

15 years down the track, TSA represents the finest 60 wine producers in Spain and Portugal and a trickle of fine foodstuffs as well. He hopes one day to learn to speak proper Spanish but for now his rough-and-ready road-learnt lingo will have to do...

TSA

Oscar Alegre and his wife Eva Valgaño, who will soon be cult stars of the Rioja Region. They are among our very special producers of the Spanish wines presented today.



Canapés on arrival

AGUSTI TORELLO MATA Reserva Brut 2011

Entrée

CASTRO MARTIN Albarino 2014

ALEGRE & VALGAÑÓN Clarete 2015

Main Course

TELMO RODRIGUEZ 'Gaba do Xil' Mencia 2012

ALEGRE & VALGAÑÓN 2012 Tempranillo-
Garnacha

Dessert

Romate Pedro Ximenez 'Cardenal Cisneros'



A selection of six Spanish
Regional wines specially
imported for our Lunch
by Scott Wasley, The
Spanish Acquisition



Canapés on arrival

Racions (Share plates)

Salt cod croquette, Tomato gazpacho, Grilled morcella w scallop

Entrée

Beef cheek & piquillo pie
(Empanada de buey y piquillos)

Chorizo filled potato bombs

(Bombas con salsa breava y mojo picon)

Braised pork neck with oloroso sherry & prunes
(Estofado de cerdo)

Fried peppers w sherry (Peppers de padron)

Arroces (Rice)

Main Course

Seafood & chicken chorizo paella served from the pan on the deck

Pastres (Dessert)

Coffee & rum granita w crème Catalan foam
(Granizado carajillo con crema catalana)

Guest Chef Shane Smith

In 2003, Shane started his chef apprenticeship under the guidance of well-known chef Pierre Khodja.

With 14 years experience, Shane has worked his way up in well-known establishments such as Middle Brighton Baths, The Vines at Red Hill, The Rocks in Mornington and Paringa Estate Winery. Amongst these distinguished establishments he also helped form the now famous Terminus Restaurant in Flinders, this again was alongside head chef Pierre Khodja.

Four years ago, Shane took on the head chef role at Three Wild Ducks in Mount Eliza, working for restaurant entrepreneurs David and Tobey Morley. In this time Shane has established himself even further in the hospitality world and now proudly holds the 'Executive Chef' title of all of the Morley family establishments including Six Keys Restaurant (Beaumaris) and The Bistro at Ranelagh Club (Mt Eliza).



Shane, assessing the wines for today's lunch

For this Lunch, Shane has been joined by Paella specialist, Jono Starmer of Spanish Caravan Catering. With Shane, Jono will be presenting Paella on The Deck just to add a bit of flair to our International Lunch theme. Jono has been a chef for over twenty years and together with wife Meg McDowell, has worked around the world, living in Spain for over a decade.





PURPOSE

PROUDLY FRANKSTON

The purpose of the Frankston Wine & Food Society (FW&FS) is to provide a forum for wine and food lovers to come together four times each year with Lunches reflecting a seasonal flavour, Summer – Autumn – Winter – Spring.

FW&FS features a relaxed environment, where a special selection of fine wines is presented by a leading winemaker. The seasonal menu is carefully matched to those wines and caringly prepared by an award-winning local chef.

FW&FS was established in 2013 after being mentored by the acclaimed Melbourne Cricket Club Long Room Wine & Food Society.

After just 19 events including the annual Members Christmas Function, the Society has quickly earned an enviable reputation.

The Society has a diverse membership base, thus calling for each menu to meet a broad range of tastes. Since the first function in 2013, individual members have become keen critics of the wine and food options presented. The Society has also enjoyed strong support from its winery and restaurant partners, and has been fortunate to develop relationships with others, such as the MCC Long Room Wine & Food Society and the Ranelagh Wine Club, who have been represented at past lunches.

In future the FW&FS will consider relevant and varied events such as an annual dinner, international wine appreciation occasions and an 'Old Bottle' Day. Above all, being a member based society with a passion for wine and food, gatherings will continue to engender the uncompromising benefit of great company, relaxed camaraderie and good humour.

Kevin Johnson, Chair for the FW&FS and Secretary to the Proudly Frankston Campaign Inc. on behalf of Frankston Wine & Food Society committee members, Max Butler and Robert Thurley.

CONTACTS

The FW&FS Committee

Chair, Kevin Johnson – 0438 093 300

Max Butler – 0419 343 989

Robert Thurley – 0414 446 749

Proudly Frankston Inc.

President: Alan Wickes

PO Box 793, Mornington Vic 3931

E: alan.wickes@bigpond.com

M: 0417 351 568

Secretary: Kevin Johnson

E: kevinjohnno@optusnet.com.au

M: 0438 093 300

Treasurer: Tim Perceval

E: timp@flinderspartners.com.au

P: 03 9781 3155

www.proudlyfrankston.com.au



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