Function 17 - Autumn 2017







Wednesday 3rd May 2017

Noon for 12.30pm – Concluding 2.30pm

Taggarts Café Restaurant & Bar

Best Western Frankston International Cnr Nepean Highway and Fletcher Road, Frankston

Guest Wine Identities Best's – Great Western

Justin Purser

Winemaker

Justin Purser brings extensive international experience and perspective to Best's Wines. After graduating from Adelaide University with a Bachelor of Science in Oenology, he worked at Primo Estate Wines in South Australia (also the home of Joseph Wines) for three years. From there he moved overseas where he worked vintages at Peregrine Wines in Central Otago, New Zealand, well known for its premium Pinot Noir, and Azienda Brezza Giacamo e Figli in Barolo, producer of fine wines from Italy. Since 2008, he has been based at Domaine de Montille, Volnay, Cote d'Or in Burgundy where he supervised a team involved in the production of Grand Cru and Premier Cru wines.

Hamish Thomson

Cellar Door Supervisor

From early childhood Hamish was actively involved in his family's winery, 'Best's Wines' in Great Western. His experience over nineteen years involved wine making, growing, irrigation, harvesting, barrel cleaning, laboratory testing, blend decisions, bottling line management, wholesale and retail, marketing and promotions. In 1991 Hamish travelled overseas for a couple of years, through North and South America, Europe and Kenya, experiencing farm life in South America, Kenya and was employed for a vintage in France. In 2004, he decided to leave the family business to further expanded his horizons outside of Best's. Hamish has now returned to Best's in a new and challenging role, along with Nicole Major, to administer and grow the online wine club, and to enjoy the fun of cellar door.



Canapés

2016 Best's Great Western Riesling

Entrée

2016 Best's House Block Riesling

2016 Best's Great Western Chardonnay

Main Course

2015 Best's Great Western Bin 1 Shiraz

2015 LSV Shiraz / Viognier

Dessert

2013 Best's Sparkling Shiraz

CELEBRATING

1866 2016

- YEARS -



Canapés on arrival

Pan fried scallop in tarragon cream sauce

Chicken, spinach, pancetta, pumpkin & macadamia nut roulade

Corn & sweet potato pikelet with sour cream & chive

Entrée

Baked flat head fillets on tomato, avocado & rocket salad with sauce Veronique

Main Course

Old English potted prime beef & blueberry in shortcrust pastry on creamy mash potato

Dessert

Warm chocolate & raspberry pudding with bitter chocolate sauce and vanilla ice cream



Frankston International

Accommodation Taggarts Café, Restaurant & Bar Panorama and Liardet Function Rooms Offsite Catering

Guest Chef Anthony McHale

Head Chef

Taggarts Cafe Restaurant & Bar, Frankston International

Anthony's first job as a qualified chef was at the Regent Hotel on the Isle of Man in 1976.

In 1979 he then went on to work with the Trust House Forte chain of Hotels across England for the next seven years achieving his role as a head chef in 1981 at the Kings Arms Hotel Keswick.

Anthony's cooking career became truly international when in 1986 he was appointed as Executive Chef with the Majestic Cruise Lines in the Caribbean working on the La Boheme & Freewinds ships. His responsibilities here included providing all meals 24/7 for 400 passengers and 220 crew. Amongst some of the more famous people Anthony cooked for included Maxine Nightingale, John Travolta, Tom Cruise & Nicole Kidman. Whilst working for Majestic Cruise Lines Anthony extended his culinary training under Master Chef Nico Cornelisse and was inaugurated into the Chaine des Rotisseur as a "Chef Rotisseur".

In 1995 Anthony moved to Hong Kong and opened Tony's Restaurant which was so successful that he purchased the premises next door and expanded. He then went on to buy another restaurant which he called Chippy Basement where a couple of his more famous customers included the Governor of Hong Kong and the Rolling Stones during their 40 Licks Tour.

Anthony relocated with his wife and children to Australia in 2006 and commenced as Head Chef of Best Western Frankston International in March 2008 where he is responsible for Taggarts Café Restaurant & Bar, all in-house Functions and Frankston International Catering.

Anthony's classic culinary training is evident by his homemade soups and classic sauces but his years of travel have enabled him to master European and Asian cuisines. His friendly nature and professional attitude makes him extremely popular with staff and guests.





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 20 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, Tony Bracy, Max Butler, Sue Droscher, Allison MacEwan and Robert Thurley.

CONTACTS

The FW&FS Committee

Chair, Kevin Johnson – 0438 093 300 Tony Bracy – 0418 268 060 Max Butler – 0419 343 989 Sue Droscher – 0409 805 678 Allison MacEwan – 0413 110 153 Robert Thurley – 0414 446 749

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another Frankston Dolphins initiative