

Function 18 – Winter 2017



PROUDLY FRANKSTON

Regional Lunch
'Unearthing the Mornington Peninsula'

Wednesday 2nd August 2017

Noon for 12.30pm – Concluding 3.00pm

The Long Table Restaurant

159 Shoreham Road, Red Hill South



**Garagiste
Vintners**

GARAGISTE.COM.AU



Guest Winemakers

Luca Blanck

Tom McCarthy

Kerry Greens Wines

Old friends in a new world, Luca and Tom began making wine together in 2010, hosting each other on the Peninsula, then in Alsace for several vintages until Luca settled in Australia.



Along with their partners, Alyce and Sarah, the natural progression of their friendship was Kerri Greens; collaborative, patient wines made in deference to the vineyard. Fast track to 2017 and

Kerri Greens is making a name for itself combining the old world Alsatian heritage of Luca with Tom's new world naivety and the freedom of expression the Mornington Peninsula allows.

Cameron Marshall

Barnaby Flanders

Garagiste Wines

Amongst Barnaby Flanders' decade of vintages on the Peninsula are serious winemaking vintages in Italy, France ~ Côte-Rôtie under Stéphane Ogier, and California's Kevin Harvey of Rhys Vineyards. Inspiring him to unlock the nuance of sub-region and site.

The Garagiste label is supported by Le Stagiaire wines. Since 2009, Barney has been processing fruit in a less conventional way. Whole-bunch ferment Chardonnay, a prime example. Whilst the Côtier label sees classic varieties through a different lens. Cam Marshall and Barnaby manage all aspects of the viticulture and winemaking process.



Canapés

'Balcombe' gin & tonic

Entrée

Kerri Greens Pinot Gris 2016

Kerri Greens 'Chamino' Field Blend 2015

Main Course

Garagiste 'Merricks' Pinot Noir 2016

Côtier Pinot Gris by Garagiste 2016

Dessert

Côtier Gewürtztraminer by Garagiste 2016

Caffeine Matters 'Long Table' house blend coffee

'Slow Tea' loose leaf teas



*Garagiste
Dintners*

GARAGISTE.COM.AU



Canapés on arrival

Wild fennel cured salmon, locally foraged sea herbs
& soured crème

Smoked Main Ridge Dairy 'Caprinella' gougerè

Freshly shucked oyster with 'Balcombe' gin &
cucumber granita

Entrée

Sashimi of Port Phillip Bay scallops, Seven Oaks
apples, lemon verbena & house made buttermilk

Main Course

Chinese inspired roasted duck, Benton Rise Farm
mushrooms, Boneo Rd turnips & grilled grapes

Dessert

Red Hill rhubarb, white chocolate, roasted barley &
'Peninsula Honey'

Caffeine Matters 'Long Table' house blend coffee
'Slow Tea' loose leaf teas



Guest Chef Andrew Doughton

The Long Table Bar & Dining Room

Andrew's dishes are inspired by the seasons and the harvest it brings, creating a menu that is constantly evolving throughout the year. Husband & wife team, Andrew & Samantha established The Long Table over 13 years ago and pride themselves on their strong relationships with the producers, growers and winemakers of the region allowing visitors to experience the unique offerings of the Mornington Peninsula all in one venue. This relationship goes back much further, with Samantha having grown up in neighbouring Main Ridge.

When asked to describe their restaurant and the style of the food they offer, both Andrew & Samantha say it comes from the heart. "Like most of the neighbouring restaurants and wineries we are driven by the seasons and the produce that it delivers" says Andrew.

One thing that remains consistent in Andrew's food is innovation and the element of surprise. "Food should first and foremost taste great but I have always enjoyed the playful and fun side of food and this is what keeps me inspired to keep cooking."

In 2012 and 2013 The Long table was recognised with a chefs hat from the Age Good Food Guide.





PROUDLY FRANKSTON

A FEW WORDS ABOUT US

The purpose of the Frankston Wine & Food Society (FW&FS) is to provide a forum for Melbourne wine and food lovers to come together four times each year with Lunches reflecting flavours of the four Seasons.

The FW&FS was established under the auspices of Proudly Frankston Campaign Inc. in 2013 after being mentored by the acclaimed Melbourne Cricket Club Long Room Wine & Food Society. After seventeen events plus the annual Members Christmas Functions, the Society has gained a reputation for the ultimate dining experience.

DIVERSITY IN WINE

Local, National, Global.

To-date, guest winemakers have been invited not only from the Mornington Peninsula, but other Regions throughout Australia, thus continuing the theme of diversity in wine experiences for members. The FW&FS is a wine society dedicated to providing a National and Global view of the wine world.

Such unique taste experiences have been made possible by each guest chef carefully creating a seasonal menu matched to pre selected wines. The Society is grateful for the invaluable support from its winery and restaurant partners. The FW&FS is looking at adding relevant and varied events such as an international wine appreciation occasion and an 'Old Bottle' Day.

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

Proudly Frankston Inc.

President: Alan Wickes
PO Box 793, Mornington Vic 3931
E: thinkingpeople@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

W: frankstonwinefoodsociety.com.au

E: events@frankstonwinefoodsociety.com.au



another Frankston Dolphins initiative