



PROUDLY FRANKSTON

PURPOSE

The purpose of the Frankston Wine & Food Society (FW&FS) is to provide a forum for wine and food lovers to come together at prescribed times each year in a relaxed environment, where they can enjoy a special selection of fine wines presented by a leading winemaker, together with a seasonal menu carefully matched to those wines by a local chef.

FW&FS understands reputation of the providers is paramount and the inaugural providers will set the standard. The wine producers will vary from function to function as will the caterers and chefs. It is expected that FW&FS will have a diverse membership base so it will cater for a broad selection of tastes. There will be a discerning number within the Society whose experience and opinions will help determine the overall success.

Many will be eager to soak up the information and wine knowledge and the objective is to invite the best and brightest providers and speakers in the industry. As well as the pundits there will be just as many punters who will engage with the Society for an all embracing stance and forum for much fun.

Alan Wickes, President
Proudly Frankston Campaign Inc.

The COMMITTEE

The Proudly Frankston Campaign Inc. inspired Frankston Wine & Food Society sub committee is Max Butler, Robert Thurley and chaired by Kevin Johnson.

Proudly Frankston Campaign Inc. contact details:

Kevin Johnson
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Treasurer

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Function 1 - Autumn 2013



PROUDLY FRANKSTON

May 29th 2013 Noon for 12.30pm
Concluding around 2.30pm

Frankston Park by the Bay
Kars Street Oval

**Guest Winemaker
KATHLEEN QUEALY**

Kathleen Quealy and husband Kevin McCarthy, who in 1990 established T'Gallant on the Mornington Peninsula, quickly gained a reputation as innovative winemakers and are recognized as the pioneers of Pinot Gris and Pinot Grigio in Australia. After T'Gallant was purchased by Fosters, they purchased Balnarring Vineyard which soon became the home of Quealy Winemakers. With over two decades of winemaking experience, Kathleen has somehow juggled the raising of five children with imaginative winemaking and exploring different varieties, including those presented at this Luncheon.

Her reputation is built on her Italian styled wines including her Pinot Grigio, Pobblebonk, a Sangiovese blend called Rageous and her Muscat Rouge, a refined gentle expression of a variety she loves. Her Pinot Noirs are dark & brooding. Understandably, Kathleen has been described in the Industry as a human dynamo.



WINE FOOD

Appetiser

Quealy Sparkling Moscato, 2010

Entrée

Quealy Pobblebonk, 2011

Quealy Friulano, 2010

Mainfare

Quealy Musk Creek Pinot Noir, 2010

Quealy Pyrenees Nebbiolo, 2011

Dessert

Balnarring Vineyard Late Harvest
Muscat Blanc, 2009

Balnarring Vineyard Muscat Rouge,
2010

Canapés on arrival

Assorted Danish savouries on dark rye

Peking duck and Chinese vegetable
pancakes

Entrée

Seared scallops on cauliflower puree
with palm sugar dressing, micro herbs

Mainfare

Veal wrapped in prosciutto resting on a
pea mash with a champagne jus & fried
leek, layered potato, asparagus spears

Dessert

Poached pear filled with a cherry brandy
marscopone & drizzled with a red
currant reduction

**Guest Executive Chef
TONY CARTER**

Tony did his apprenticeship with the Australian Army at the age of 19. It soon became apparent that he had exceptional skills and he was acting as Head Chef in the officer's mess. After leaving the army he worked in the private sector as Head Chef at the Royal Exhibition Buildings. He held this position for two years before moving on to an Executive Chef position with Society caterer Richard Dax Catering. A position he held for seven years. In 1986 he took on a position as Executive Chef with Peter Rowland Catering being responsible among other things for Melbourne's iconic Ripponlea Homestead.

In 1989 at the age of 35 Tony went into his own business, Wise Choice Fine Foods. As senior partner he has overseen the growth of a business that was recently recognised in the Financial Review as one of the Nations top businesses for Catering & event management. With a client base including some of Melbourne's most respected and well known identities and the leading caterers for Country Racing Victoria, the business is now regarded by most as the leading Catering business on the Mornington Peninsula. Wise Choice is well respected within the industry for fine Innovative food.



Quealy



Wise Choice
CATERING & EVENT MANAGEMENT