

Function 10 – Winter 2015

Frankston
WINE
& FOOD
Society



PROUDLY FRANKSTON

Wednesday 5th August 2015

Noon for 12.30pm – Concluding 2.30pm

Taggarts Café Restaurant & Bar

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



Guest Winemaker

Toby Porter

D'Arenberg Wines
McLaren Vale Region
South Australia

Toby originally planned to be a physiotherapist and studied the course for a year before being attracted to the wine industry. While at Adelaide University, he gained experience working for Geoff Merrill (another McLaren Vale winery).

After graduating in 2001, Toby became a member of the Flying Winemakers club, gaining valuable experience in France, South Africa and Margaret River.

In 2003, Toby commenced work at d'Arenberg and has been fortunate enough to see the company's wine portfolio grow from 30 to now over 60 different wines. This extensive line up of wines keeps Toby and the winemaking team busy throughout the year.

The theme of today's Lunch will centre around Australia's First Families of Wine, of which d'Arenberg is a foundation member.

At this lunch we will hear first-hand from Toby about the wines and the rich history of d'Arenberg.

This is the 2nd in our Annual Series featuring a member of Australia's First Families of Wine. The 1st was Brown Brothers in August 2014.



Canapés

d'Arenberg NV Pollyanna Polly Sparkling
Chardonnay, Pinot Noir, Pinot Meunier

Entrée

2012 d'Arenberg The Money Spider Roussanne
2013 d'Arenberg Lucky Lizard Chardonnay

Main Course

2010 d'Arenberg The Galvo Garage Cabernet
Sauvignon, Merlot, Petit Verdot, Cabernet Franc
2011 d'Arenberg The Dead Arm Shiraz

Dessert

2011 d'Arenberg The Noble Wrinkled Riesling



d'Arenberg
ESTABLISHED 1912



Canapés on arrival

Warm chat potato barquette filled with tomato, olive, fetta, and basil tapenade

Char sui duck blinis

Pan fried scallop with lime, chilli & coriander

Entrée

Wild mushroom, chive & garlic strudel with truffle & mushroom veloute

Main Course

Roasted Saddle of West Gippsland venison with cherry & port wine demi glaze

Dessert

Waldorf Pudding - steamed pudding with walnuts, apple and raisins

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.



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





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 11 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

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Max Butler – 0419 343 989

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