

*Function 11 – Spring 2015*

*Frankston*  
**WINE**  
**& FOOD**  
*Society*



**PROUDLY FRANKSTON**

**Wednesday 28th October 2015**

Noon for 12.30pm – Concluding 2.30pm

**Merricks General Wine Store**

3460 Frankston-Flinders Road, Merricks

 **MERRICKS GENERAL** | WINE FOOD  
WINE STORE | ART PRODUCE

  
**ELGEE PARK**  
EST 1912  
BAILLIEU MYER

*Quality!*

## Guest Winemaker

### Tom McCarthy

#### Quealy Winemaking Team

Tom McCarthy's interest in wine happened at an early age, working in many local vineyards and wineries.

Graduating from Melbourne University with an Agricultural Science degree, he has completed vintages in France, Italy and across Australia to help him hone his skills. Tom understands the importance of site and variety selection, as well as developing great skill in managing vineyard blocks that seamlessly provide the necessary qualities for distinguished wine. Wine that reflects where it comes from.

Tom joined his family's winemaking business Quealy Winemakers in 2011. His role is across all aspects of the winemaking process especially viticulture and winemaking. Tom is connected with the Quealy philosophy of creating real wines that are intellectual and imaginative. He is specifically interested in the natural wine movement, making the point that such wines are about problem-solving: making wine with minimal intervention, no additions or subtractions, solving the problems that inevitably arise with knowledge, timing, skill, natural yeast and winery hygiene.

His baby is Turbul Friulano, introducing an important "natural wine" Italian variety and deliciously cloudy style of white wine. Quealy Winery Cellar Door is located at 62 Bittern-Dromana Rd Balnarring 3926, and is open daily for tastings inside the cool of the Barrel Room.

#### Elgee Park Wines

In the spring of 1972, Baillieu Myer AC planted 400 vines at Elgee Park, establishing the Mornington Peninsula's first commercial vineyard and beginning the evolution of a premium label.

Elgee Park vineyard now covers 4.5 hectares of sheltered, undulating land, enjoying a warm aspect in a cool maritime climate. While some original vines remain, the varieties have diversified and the vineyard has expanded. Over 40-plus years Elgee Park has benefited from the vision of vigneron and owner Baillieu Myer AC, the dedication of the vineyard team led by Laurence Tedesco and celebrated winemaker Geraldine McFaul.

Elgee Park wines can be purchased through Merricks General Wine Store at Merricks, just down the road from the vineyard.



#### *Canapés*

2011 Elgee Park Cuvee Brut  
Chardonnay, Pinot Noir

#### *Entrée*

2013 Quealy Turbul Friulano  
2015 Elgee Park Riesling

#### *Main Course*

2013 Quealy Musk Creek Pinot Noir  
2010 Elgee Park Cabernet Merlot

#### *Dessert*

2015 Quealy May Harvest Muscat





## *Canapés on arrival*

Caramelized onion & olive Pissaladiere

Pork & Cranberry terrine on croutons

## *Entrée*

Slow cooked and grilled octopus with spiced tomato concasse and Jamon shavings

## *Main Course*

Roasted Snapper fillet with sautéed kipfler potatoes & spinach, smoked paprika aioli, warm balsamic & herb dressing

## *Dessert*

Roasted apple & almond clafoutis with salted caramel ice cream

## Guest Chef

### Patrice Repellin

#### Merricks General Wine Store

Patrice spent his early years in Ancey, where his mother still lives today, and in Paris, where his father was born. He grew up in a family with a love of simple classic cuisine. He developed his passion for cooking when working at Poule au Pot, a restaurant in Auvergne opened by his father and stepmother. Deciding to take up an apprenticeship Patrice spent two years in the kitchens of the Hotel Sabrina in Auvergne's ski resort, Super Besse.

From then on his career took him to all corners of France: including stints at the then one-star Michelin rated L'Auberge des Deux Anes in Thoiry and at St Tropez' favourite retreat of the rich & famous, Hotel Byblos. In Geneva he spent two years at Le Richemond, whose signature restaurant, Le Gentilhomme had a Michelin star under Alain Frère, a disciple of Freddy Girardet and Alain Chapel.

Following this, Patrice was invited to open a new restaurant in Newport USA by the family that owned the Felix Restaurant in Cannes. Later, during a stint at the Hotel le Richemond, Patrice met his Australian wife, Catherine. Ambitious to know what goes on outside the kitchen, he took up a management position with the Accor mega-chain to open the Novotel in Lyon.

Moving to Australia, a year in Melbourne at the Regent (now Sofitel) was followed by an offer to move to NSW to open Jonah's at Whale Beach (now one of only two Australian hotels to be accepted into the renowned hotel group, Relais & Chateaux). After four years, two as head chef, Patrice and Catherine returned home to Melbourne, heading up the award-winning French restaurant, La Madrague.

Settling on Koots Salle à Manger in November 1999, Patrice and Catherine Repellin operated the small elegant restaurant for fifteen years and it soon became one of Melbourne's leading French establishments, receiving an Age Chef's Hat for ten years.

Selling Koots for a seachange saw them settle in Red Hill just a stone's throw from Merricks General Wine Store. The rest is history with Patrice now in the Head Chef's position at the Store where he has been bringing his fresh version of Modern French cuisine to this rustic gem for a year.





## 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 12 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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another Frankston Dolphins initiative