

Function 12 – Summer 2016

Frankston
WINE
& **FOOD**
Society

An illustration of a wine glass filled with red wine and a silver fork, positioned to the right of the main text.

PROUDLY FRANKSTON



Wednesday 2nd March 2016

Noon for 12.30pm – Concluding 2.30pm

Ranelagh Club

3 Rosserdale Crescent, Mt Eliza

Guest Wine Presenter

Matt Paul

Partner - Trembath & Taylor

Matt graduated from the William Angliss Institute in Melbourne and spent ten formative years in managerial and sommelier roles in some of Melbourne's leading restaurants working alongside celebrated innovators in that industry.

The George Melbourne Wine Room, where Matt cut his serious industry teeth, fortuitously materialised as the meeting place with Michael Trembath and Virginia Taylor. Matt joined Trembath & Taylor as a partner in 2004 where he is responsible for marketing, brand management and Barolo consumption.



TREMBATH & TAYLOR



Canapés en arrival

NV Rialto Prosecco, Veneto

Antipasto

2014 Bollini Pinot Grigio, Trentino

2014 Santadi Vermentino 'Villa Solais', Sardinia

Secondo

2012 Farnetella Chianti Colli Senesi, Tuscany

2013 Morgante Nero d'Avola, Sicily

Dolce

2015 Marcarini Moscato d'Asti, Piedmont



A selection of six Italian Regional wines specially imported for this Lunch by Matt Paul



Canapés on arrival

Two varieties of freshly shucked oysters (Le ostriche)

*Kumoto (SA) - Cetriolo compresso e Yarra Valley Caviale
(Kumoto (SA) - Compressed cucumber & Yarra Valley Caviar)

*Sydney Rock (NSW) - Naturale

Antipasto

King Fish Carpaccio di barbabietola w Australian lime,
Scalogo e Rafano

(Beetroot cured King Fish w finger lime, shallot & radish)

Secondo

Petto d'anatra arrosto con ortica saltata,
borek e Marc de Bourgogne

(Roasted Duck Breast w wilted nettle, borek and Marc de Bourgogne)

Dolce

Rabarbaro e Pistachio torrone w mirtilli
e sorbetto all'arancia

(Rhubarb & Pistachio Nougat w wild berries & blood orange sorbet)



Guest Chef Shane Smith

The much accomplished and Peninsula renowned chef Shane Smith has many accolades to his name. His youthful career began in 2003 when he started his chef apprenticeship under the guidance of well-known chef Pierre Khodja. His 13 years of hard work and extensive experience are just the beginning of his very successful career.

Shane has worked his way up in well-known establishments such as Middle Brighton Baths, The Vines at Red Hill, The Rocks in Mornington and Paringa Estate Winery. Amongst these distinguished establishments he also helped form the now famous Terminus restaurant in Flinders, this again was alongside his renowned head chef Pierre Khodja.

Three years ago, Shane took on the head chef role at Three Wild Ducks in Mount Eliza, working for restaurant entrepreneurs David and Tobey Morley. In this time Shane has established himself even further in the hospitality world and now proudly holds the 'Executive Chef' title of all of the Morley family establishments;

- The Bistro at The Ranelagh Club (Mt Eliza)
- Three Wild Ducks Restaurant (Mt Eliza)
- Six Keys Restaurant (Beaumaris)





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 14 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

Chair, Kevin Johnson – 0438 093 300

Max Butler – 0419 343 989

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

www.proudlyfrankston.com.au



PROUDLY FRANKSTON

another Frankston Dolphins initiative