

*Function 13 - Autumn 2016*

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

A line-art illustration of a wine glass and a fork. The wine glass is on the left, partially overlapping the word 'WINE', and contains a small amount of red wine. The fork is on the right, partially overlapping the word 'FOOD'. Both are rendered in a simple, elegant line style.

**PROUDLY FRANKSTON**

**Wednesday 18th May 2016**

Noon for 12.30pm - Concluding 2.30pm



**Port Phillip Estate Dining Room**

263 Red Hill Road, Red Hill South

## Guest Winemaker

### Glen Hayley

Port Phillip Estate

Kooyong Wines

Glen Hayley's winemaking philosophy is driven by authenticity; wine that speaks of place, preserving the character of the fruit and celebrating the vineyard in which it was grown.

It is the fine balance between scrupulous attention to detail and minimal intervention that allows wine to fully express provenance. Glen's passion for natural fermentation techniques extends beyond wine to sour beer, cider and fermented food.

Serendipity saw Glen discover the world of wine. A job in the industry on a gap year in Vancouver offered an addictive glimpse of his future vocation. Returning to Melbourne, Glen completed a Bachelor of Viticultural Science and Wine Production, while working in cool and warm climate wineries across Australia, France, Germany, New Zealand and the USA. His time with premium new world Chardonnay and Pinot Noir producers in Central Otago and Sonoma County, along with a concentration on white wines in the Loire Valley and the Mosel, helped shape his thinking.

His desire to focus on Pinot Noir and Chardonnay saw Glen join Kooyong and Port Phillip Estate in 2009 and he has been an integral part of the winemaking team since. Following six years working alongside predecessor Sandro Mosele, in 2015 Glen became Chief Winemaker.

The viticulture and winemaking teams at Kooyong and Port Phillip Estate are intensely collaborative. The team includes chief viticulturist Steve Faulkner and Peter Murray and winemakers Marco Vallesi and Luke Hipper.



### *Canapés on arrival*

2015 Port Phillip Estate Sauvignon Blanc

### *Entrée*

2015 Port Phillip Estate Chardonnay

2015 Kooyong Beurrot Pinot Gris

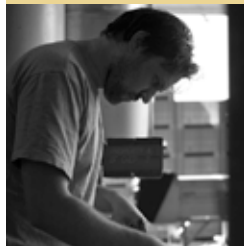
### *Main Course*

2013 Port Phillip Estate Balnarring Pinot Noir

2013 Port Phillip Estate Shiraz

### *Dessert*

2014 Quartier Moscato





## Guest Chef Stuart Deller

### Head Chef Port Phillip Estate

The Dining Room at Port Phillip Estate seeks a modern take on the classics, more elegant than rustic. Dishes balance femininity and robustness, produce is the focus, showcasing tastes and textures without losing the integrity of the key ingredients.

Stuart's contemporary cuisine is infused with a strong European sensibility. His menu changes regularly, highlighting the best of the season. The relationship between food and wine is symbiotic, in both pursuits we strive to highlight terroir and seasonality.

Stuart began his career in London working at a number of fine dining establishments including the Quo Vadis and the Oak Room under Marco Pierre White. In the early 2000s Stuart relocated to Australia and following senior positions at a variety of highly-regarded regional restaurants assumed the role of Head Chef at Port Phillip Estate in May 2014.

Dishes are driven by region and season with a bias to local and cool climate produce. Local ingredients that are regular features on the Port Phillip Dining menu are mussels and whiting from Port Phillip Bay, organic rhubarb and asparagus from Koo Wee Rup, prawns and bugs from Lakes Entrance, olive oil and olives from the Peninsula, vegetables from Whitehill Road, cherries from the neighbouring property, quinces from the orchard and herbs from the kitchen garden.

There is a focus on traditional practises and produce, the full flavours of grass fed beef, rare breed Wessex Saddleback and Berkshire pork and local game meats are all signature ingredients and are well suited to the wines produced in the Mornington Peninsula.

### *Canapés on arrival*

Salmon "Mi-Cuit", crackling, apple, horseradish wood sorrel

### *Entrée*

Rabbit belly, salt and vinegar brassica

### *Main Course*

Aylesbury duck breast, artichoke, watercress and pickled mustard seeds

### *Dessert*

Moscato poached pear, granola and honey





## 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 15 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