

*Function 14 – Winter 2016*

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

A line-art illustration of a wine glass containing a small amount of red wine, positioned to the right of the word 'WINE'. Below the glass is a fork, also in line-art style, positioned to the right of the word 'FOOD'.

**PROUDLY FRANKSTON**

**Wednesday 3rd August 2016**

Noon for 12.30pm - Concluding 2.30pm

**Taggarts Café Restaurant & Bar**

Best Western Frankston International

Cnr Nepean Highway and Fletcher Road, Frankston

*Penfold's*



## Penfolds Global Ambassador Jamie Sach

Born and raised in wine country, South Australia, Jamie Sach has always been intrigued by the world of fine wine – a passion which has gone on to define his career.

An established member of the Penfolds family, Jamie first joined the winery in 1999, when he was appointed Sommelier at Magill Estate Restaurant. Whilst working at the restaurant, Jamie returned to university to complete a Bachelor of Media Studies degree, his second after obtaining a degree in International Hotel Management in 1993.

Upon completing his studies in 2004, Jamie was appointed to the role of Penfolds Ambassador - a cross-functional role which capitalised on his extensive knowledge of the winery's portfolio. Jamie went on to hone his skills by hosting tastings, engagement sessions and educational events with customers, consumers, journalists, and distributors in a variety of diverse global forums.

With the wonderful ability to share his enthusiasm for wine in an interesting and formative manner, Jamie has been integral to numerous Penfolds initiatives, including the implementation of Re-corking Clinics in Australia and around the world. His experience in tasting and assessing Grange since first arriving at Penfolds, makes him one of the world's foremost experts on the subject.

Jamie also led the coordination of tastings for the seventh edition of the ultimate Penfolds form guide, The Rewards of Patience, which saw 30 of the world's finest wine writers and commentators examine wines spanning six decades.

In 2013, Jamie became the Global Ambassador for Penfolds, leading an international team of educators and advocates to continue sharing the heritage, history and wines of Penfolds the world over.



### *Canapés on arrival*

2015 Penfolds Koonunga Hill Autumn Riesling

### *Entrée*

2014 Penfolds Cellar Reserve Adelaide Hills  
Sauvignon Blanc

2015 Penfolds Max's Chardonnay

### *Main Course*

2013 Penfolds Bin 150 Marananga Shiraz

2012 Penfolds St Henri Shiraz

### *Dessert*

2015 Penfolds Cellar Reserve Barossa  
Valley Viognier

**Cheese Board to the Table**  
Penfolds Father Grand Tawny





### *Canapés on arrival*

Mini pumpkin, carrot, and ginger soup

Tempura Prawns with mild chilli aioli

Mini Vietnamese vegetarian rice paper rolls

### *Entrée*

Deconstructed Atlantic Salmon sushi

### *Main Course*

Kangaroo medallions with Lyonnaise potato,  
sweet potato puree, red cabbage and red  
currant jus

### *Dessert*

Vanilla bean panacotta with Lemon & Raspberry  
iced crush, and coconut & macadamia crumb

#### **Cheese Board to the Table**

King Island Brie & Warrnambool Cheddar with  
quince paste, greens & crackers

## **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 Rotisseurs 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 16 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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**PROUDLY FRANKSTON**

another Frankston Dolphins initiative