

*Function 15 - Spring 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 26th October 2016**

Noon for 12.30pm - Concluding 2.30pm



**Barn & Co.**

238 Myers Road, Balnarring, 3926

## Guest Winemaker Alfred Pizzini

### Pizzini Wines

175 King Valley Road, Whitfield

Alfred Pizzini and Katrina Pizzini began growing grapes in the King Valley in 1978, initial plantings included Riesling, Chardonnay and Pinot Noir. The fruit was sold to big wine companies around Australia. During this time the passion for Italian wine varieties grew and a decision was taken to begin production of Sangiovese, Nebbiolo and Pinot Grigio. In 1994 Pizzini released their first wines under the Pizzini label – Chardonnay and Cabernet Sauvignon. In 1996 Sangiovese was added. Over the last ten years Alfred Pizzini (along with a few other winemakers passionate about alternative varieties) has led the charge to grow awareness and love for Italian wine varieties in Australia. Currently Alfred spends his time overseeing the vineyards and working alongside son Joel who is the family's winemaker. Joel is a finalist in this year's Gourmet Traveller Winemaker of the Year awards, and the cellar door won Gold in the 2015 state and national tourism awards.



### *Canapés on arrival*

2016 Pizzini Prosecco

### *Entrée*

2016 Pizzini Sangiovese Rosetta (Rose')

2015 Pizzini Verduzzo

### *Main Course*

2014 Pizzini La Volpe Nebbiolo

2014 Pizzini Pietra Rossa Sangiovese

### *Dessert*

2015 Pizzini Brachetto

### **After 2.30pm**

Complimentary Cellar Door tasting of selected Pizzini Wines for Members wishing to stay on.





### *Canapés on arrival*

Goats cheese gougeres  
Duck liver pave / pain d epices / pear  
Croquette / apple / walnut

### *Entrée*

Beetroot cured ocean trout / golden beets  
broad beans / crème fraiche

### *Main Course*

Free range chicken leg and breast / rosemary  
chickpea bake / fennel / porcini cherry jus

### *Dessert*

Bull dog creek honey Nougat semifreddo  
biscotti / Merrick's rhubarb / citrus gel



## Guest Chef

### Bernard McCarthy

Bernard's background is in fine dining, training in Melbourne institutions such as Fanny's and Haskins & Tansys before taking on his first head chef role at Madame Jo Joe's in St Kilda. He was part of the launch team for The Hairy Cannary in Little Collins Street, famous for bringing tapas style dining to Melbourne. After a stint in Shanghai and Western Australia, Bernard and his wife Rachael settled on the Mornington Peninsula with their family.

From 2004-2012 Bernard owned & was executive chef at Salix. Rachael managed special events, including weddings and corporate functions for Salix, and has continued this at Barn & Co. In 2008 they won the best restaurant in a winery category for the inaugural Mornington Peninsula Regional Awards for Excellence and the Victorian State Award for Excellence.

Bernard says he is long past striving to copy dining trends. "I like to think that I have my own style that doesn't need to follow all the time. I'm confident in the way I cook and so I don't need to think about which style is better. I just like what I do."

Barn and Co is Bernard's latest venture in Balnarring; seeing a gap in the market and wanting to step away from fine dining, Bernard has opened the space he wanted to dine at. Sourcing local, free range and organic produce and making seasonal delights fresh daily. The space is casual & eclectic filled with locals on a daily basis, enjoying the open fire in winter or the outdoor area with games in the gardens.

The house made charcuterie, tapas dishes, stone oven pizzas and amazing desserts are enjoyed from Thursday-Mondays, dinner Friday & Saturdays.

Bernard and Rachael wish to acknowledge the valued assistance of head chef Shane Burke in today's menu construction and preparation.





## 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 17 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