

Function 3 - Spring 2013



PROUDLY FRANKSTON

Wednesday October 30th 2013

Noon for 12.30pm - Concluding around 2.30pm

The Gallery Bar & Grill @ Manyung

1408 Nepean Highway, Mt Eliza

Guest Winemaker ROS RITCHIE

Ros Ritchie Wines, Upper
Goulburn, Mansfield,
Victoria

Ros grew up on a cattle and sheep farm in the beautiful Mansfield valley. She loved mustering the cattle and sheep on horseback, and also helping in her parent's vineyards, which were planted when she was 10 years old.

After graduating from Roseworthy Agricultural College, Ros returned home to Mansfield to help establish and set up the Delatite Winery. She was the winemaker for Delatite for the next 25 years, producing and growing their range of wines. These included the classic aromatics, method champenoise sparkling, as well as red varietals and blends. Many of these wines gained consistent critical acclaim both nationally and internationally, with 13 trophies, 39 gold, 67 silver and over 210 bronze medals.

Over the years she took several opportunities to travel within France, Germany and Italy, but especially to Alsace, Baden, the Mosel, Rheingau and Pfalz, whose wines strengthened her passion for Riesling and Gewurztraminer and stimulated her interest in Pinot Gris. These aromatic varietals were the inspiration for Ros to found Ros Ritchie Wines in 2008.

At around the time Ros and John were planning to build a small winery, they met up with Charlie and Maria Orrico who own Buller View Wines in Mansfield. This happy coincidence resulted in them leasing the vineyard and winery in July 2008, and they were ready for their first harvest in 2009.

Since then, Ros has carefully crafted many award-winning cool climate wines made with fruit from a range of High Country vineyards. Her most recent successes include a Best in Show and Best New Release at the December 2012 and June 2013 Federation Square Wine Awards.



Canapés

2010 Ros Ritchie Wines Cuvée

Entrée

2012 Ros Ritchie Wines Riesling
2012 Ros Ritchie Wines Gewurztraminer

Mainfare

2011 Ros Ritchie Wines Tempranillo
2012 Ros Ritchie Wines Nebbiolo

Dessert

2011 Ros Ritchie Wines Late Harvest
Riesling



Made by Ros Ritchie.



Canapés on arrival

Foi gras parfait w poppy seed crisps
Scallop gratine w lime dill
Salad shaved fennel & lemon sauce pot

Entrée

Tasmanian oyster salad salmon roe
redhill apple vinaigrette

Mainfare

Macadamia nut lamb cutlets w mango
chutney & celeriac purée

Dessert

Vacherin w strawberry soup



Guest Chef ROB LICCIARDO

The Gallery Bar & Grill

Rob, head chef, completed his apprenticeship with Herman Scheider at Two Faces, South Yarra. After working with the Roux Brothers in the Waterside Inn, London (3 Michelin stars) Rob was the first Australian to be accepted and was followed by other Australian chefs such as Luke Mangan.

Rob returned to Australia as head chef of Donlevy's (The Age rating 1 hat), Cotswold House (The Age rating 2 hats & meal of the year) and Lynches (The Age rating 1 hat). To pursue his love of cooking and surfing, Rob decided to open a restaurant in Mt Eliza and has stayed for 21 years.

Those who enjoyed Rob's cooking at 'Licciardo's' in Mt Eliza, will welcome his return to the newly established Gallery Bar & Grill.

The Gallery Bar and Grill possesses a distinctly London feel, both cool and contemporary in design, once inside its stylish interior, it's strictly party time and the outside world is a distant memory.

Manyung Gallery at Mt Eliza

The proprietors of Manyung Gallery have kindly made available their premises for Members to gather on arrival and enjoy Rob Licciardo's Canapés and Sparkling Cuvée by Ros Ritchie.

Please enter the distinctive Tuscan inspired Gallery through the entrance to the left of the car park and view the current exhibition of contemporary art.

At the conclusion of the Luncheon, Members are invited to participate in an Art Floor Talk in the Gallery.

Our thanks go to the gallery directors David and Sharyn Wemyss-Smith.

Manyung Gallery



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 at prescribed times each year in a relaxed environment, where they can enjoy a special selection of fine wines presented by a leading winemaker, together with a seasonal menu carefully matched to those wines by a local chef.

FW&FS understands the reputation of the providers is paramount and in this regard the winemakers and chefs have set an impeccable standard. Going forward, the wine producers will continue to vary as will the venues and chefs. The FW&FS now has a diverse membership base having already reached its initial target of 100, thus catering for a broad selection of tastes. There will be a discerning number within the Society whose experience and opinions will help determine the overall success.

Many will be eager to soak up the information and wine knowledge and the objective is to invite the best and brightest providers and speakers in the industry. As well as the pundits there will be just as many punters who will engage with the Society for an all embracing stance and forum for much fun.

Alan Wickes, President
Proudly Frankston Campaign Inc.

CONTACTS

The FW&FS Committee

Chair, Kevin Johnson – 0438 093 300
Max Butler – 0419 343 989
Robert Thurley – 0414 446 749
Irene Day – 0413 299 209

Proudly Frankston Inc.

President: Alan Wickes
PO Box 11090, Frankston, Vic. 3199
E: thinkingpeople@bigpond.com
M: 0417 351 568

Secretary: Kevin Johnson
E: kevinjohnno@optusnet.com.au
M: 0438 093 300

Treasurer: Simone Wickes
E: simonegwickes@hotmail.com
M: 0414 779 962

www.proudlyfrankston.com.au

