

Function 4 – Summer 2014



PROUDLY FRANKSTON

Wednesday March 5th 2014

Noon for 12.30pm – Concluding around 2.30pm

Function Room

Mornington Yacht Club @ The Rocks

Schnapper Point Drive, Mornington

Guest Winemakers Michael & Tony Lee

Foxeys Hangout, Red Hill, Mornington Peninsula, Victoria

After two decades of owning and running popular and award-winning Melbourne hospitality businesses, brothers Michael and Tony Lee planted their first vineyard in 1997, at Merricks North near the iconic Peninsula road junction named Foxeys Hangout, from which their label takes its name.

The pair later assumed the management of the former Massoni vineyard at Red Hill then owned by their mentor, the Australian sparkling wine pioneer Ian Home. The brothers have undertaken further plantings of pinot noir, chardonnay and pinot gris in Red Hill on a historic farming property, the home of Foxeys' winery and cellar door.

Inspired by the benchmark vintages of France's Champagne region, Michael Lee believes that the Mornington Peninsula's potential as a producer of great sparkling wine is yet to be fully realised. With this in mind, he assumed responsibility for Foxeys' sparkling winemaking and unique cellar door sparkling disgorgement program.

Tony Lee was 15 when he spent a week on work experience at Fergusson's Winery in Victoria's Yarra Valley - and he was hooked. Two years later he was off to South Australia's Roseworthy College to study winemaking, before later moving on to Charles Sturt University in New South Wales in the 1990s.

In the intervening years, Tony trained as a chef as well as training his palate in highly specialised industry wine courses and competitions. He is primarily responsible for the production of Foxeys' still wines, as well as cooking for visitors at the cellar door kitchen.



Canapés

2012 Foxeys Sparkling White Cuvée

Entrée

2013 Foxeys Pinot Gris
2012 Foxeys Chardonnay

Mainfare

2012 Foxeys Pinot Noir
2012 Foxeys Shiraz

Dessert

2012 Foxeys Late Harvest Pinot Gris



**FOXKEYS
HANGOUT**
MORNINGTON PENINSULA



Canapés on arrival

Crab meat tostada, avocado,
cabbage & jalapeno

House made wagyu beef dumpling,
chilli & soy

Entrée

4 oysters, 2 bays, 2 ways with ponzu dressing
& Crittenden verjuice & finger lime

Mainfare

Chicken tajine, slow braised chicken, raisins,
pistachio, preserved lemon & faro

Dessert

Vanilla bean & coconut panna cotta, pine
apple & papaya, freshly grated coconut

the rocks
mornington

Guest Chef Xavier Nalty

The Rocks, Mornington

Xavier started his apprenticeship here in St Kilda Melbourne in 1999, before joining Donovan & Phillipa Cooke at Luxe. As many great chefs do to add to their experience, Xavier then moved to work at Le Restaurant at the Sofitel, Melbourne where he completed his apprenticeship in 2003.

Once Xavier became qualified, he moved to Sydney to work alongside well known executive chefs Brent Savage & Mark Best where he worked for a couple of years furthering his culinary skills.

In 2005 Xavier decided to relocate back to Melbourne where he joined the Rocks Mornington as sous chef. After only 6 months Xavier then took over the position of head chef at the Rocks where he has been cooking to this day.

Xavier's extensive knowledge of food reflects throughout the Rocks menu, having travelled throughout South America, Asia & Europe where he draws a lot of his menu design. He particularly enjoys the casual street food eating whereby he bases a lot of his share style dishes.

Australia being very multi cultural and its influences from around the world, inspires Xavier to create a variety of dishes to reflect these flavours and keep the Rocks' menu interesting.

Mornington Yacht Club

We are fortunate that The Rocks is in partnership with the Mornington Yacht Club, thus presenting members of the FW&FS with a unique waterfront dining experience overlooking the Mornington Harbour.

Our thanks go to the MYC and The Rocks Restaurant.





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.

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another Frankston Dolphins initiative