

*Function 5 – Autumn 2014*



**PROUDLY** FRANKSTON

**Wednesday May 7th 2014**

Noon for 12.30pm – Concluding around 2.30pm

**Ranelagh Club**

3 Rosserdale Crescent, Mt Eliza

## Guest Winemaker

### Fred Ursini

Massoni Wines,  
Mornington Peninsula and  
Pyrenees Regions Victoria

In July 2000, Massoni Wines was purchased by the Ursini family spearheaded by Fred Ursini. Guided by Ian Home and Wal Henning, (the founder of Taltarni), Fred Ursini put together the 250 hectare vineyard, Glenkara Estate in the Pyrenees.

For Fred Ursini, his passion for the land, farming and produce all started as a seven year old, when his parents purchased a sheep and cattle property in Whittlesea just north of Melbourne. His fondest memories as a child were having the whole extended family making tomato sauces, wines, hams, olives, breads and pasta. After graduating from La Trobe with an accounting major he co-founded Stanford Accounting, which through a chance encounter resulting in meeting Ian Home and Wal Henning. Whilst he enjoyed the interaction of commerce, hospitality was his passion.

In the beginning, Massoni Wines was established in 1984 by legendary chef Leon Massoni whose passion for Chardonnay brought him to Red Hill on the Mornington Peninsula. In 1996 Leon was joined by Ian Home, the founder of Yellowglen, who expanded the range to include Pinot Noir and sparkling wines.

Over the journey, Fred Ursini's wine interests have extended beyond Massoni into voluntary activities, with the formation in 2004 of the La Trobe Winebuffs Club. Alumni Charles Pellegrino (BA 1985) and Fred Ursini (BA 1987) set out to provide La Trobe Alumni, staff and friends with a comprehensive wine experience. It sounds a bit like the FWFS without the lunches!

Since 2000 Fred Ursini's focus has been to establish Massoni as a medium size winery that produces an array of wines that its clients deem to be both affordable and quality driven. The company has expanded its production base from circa 20 tonnes in the 1980's to over 500 tonnes today, with Mount Eliza Estate producing Chardonnay, Pinot Noir and Sauvignon Blanc, and Glenkara Estate producing Barbera, Cabernet Sauvignon, Merlot, Sangiovese and Shiraz.



### *Canapés*

Massoni Lectus Cuvée

### *Entrée*

2012 Massoni Chardonnay  
2011 Massoni Sangiovese

### *Mainfare*

2006 Massoni Shiraz  
2012 Massoni Cabernet

### *Dessert*

Massoni Cabernet Port



**MASSONI**



### *Canapés on arrival*

Juniper berry, lemon & beetroot cured Salmon  
with Apple & Dill

Chicken Saltimbocca w truffled mushrooms

### *Entrée - Frutti di Mare*

Baked Mussel w smoked garlic, almond  
& saffron butter

Seared Scallop w cauliflower puree

Consume of local Snapper with Salmon Roe

### *Mainfare*

Twice cooked flower pepper, honey & orange  
braised duck leg w stinging nettle potato gnocchi,  
roasted fennel puree, baby carrots & almond glaze

### *Dessert*

Stilton & peppered fig Brulee w toasted pecan &  
black sesame Grissini



## **Guest Chef**

### **Roong Saisombait Holtz**

#### Head Chef, Ranelagh Club

Chef Roong's life journey would make a blockbuster novel or a movie.

Roong was literally born on her mother's kitchen floor, and when surmising how long she has been cooking replies "for as long as I can remember"

Roong was raised in the country, starting her career in the northern city of Chiang Mai, Thailand. With rich curries, spicy salads, noodle soups and an untold number of street foods on the door step, it was only natural that this ambitious young lady, would go on to study at the first class cooking school in Chiang Mai.

An intro cooking class led her to ten years at a four star hotel, where she also learned the art of fruit and vegetable carving – a time honored Thai tradition.

Roong then helped establish the Chiang Mai International Cooking School, where she shared her love of cooking, and her recipes with westerners.

Taking her cooking further afield, Roong cooked her way around the world receiving glowing reviews in newspapers as diverse as the London Sunday Times, The Boston Globe and The Los Angeles Times.

In 2007, Roong made a life-changing decision to move to Australia, where she has cooked at various internationally regarded establishments, currently the head chef at the prestigious Ranelagh Club in Mt Eliza.

Roong loves to share the joy of food, and with her passion and knowledge in this area, has frequently hosted shopping trips to Springvale market, teaching where best to snap up the unique ingredients that you won't find on your local supermarket shelf. Her menus always source the freshest of local produce.

Throughout 2014 Roong will present numerous events at The Ranelagh Club, like today's food pairing with local wines. Others later in the year will include wines paired with Thai food, together with cooking demonstrations, her forte, where she shares the "know how" to some of her family and local village recipes in her Thai cooking classes.

## **Ranelagh Club**

The Ranelagh Club is a little slice of paradise located in the Ranelagh Estate in Mt Eliza. With private access to the beach and club house, there is a little something for everyone at the Ranelagh Club!



**PROUDLY FRANKSTON**

## PURPOSE

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

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