

*Function 6 - Winter 2014*

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



**PROUDLY FRANKSTON**



**Wednesday 6th August 2014**

Noon for 12.30pm - Concluding 2.30pm

**Tagger's Café Restaurant & Bar**

Best Western Frankston International  
Cnr Nepean Highway and Fletcher Road, Frankston

## Guest Winemaker

### Ross Brown

Executive Director, Brown Brothers Milawa  
King Valley, North East  
Victoria

Ross joined the family business in 1970, and has seen its extraordinary development from a small winery, based around the cellar door, to a company that today enjoys both national and international recognition.

As Chief Executive Officer Ross led the company for a very successful decade. In early 2011 he moved to the position of Executive Director, a position which allows him to spend more time in the market place both domestically and abroad, as well as hold key positions within industry organisations.

For many years Ross was actively involved in the development of the wine tourism industry. These efforts were integral in developing strategies that positioned the north east of Victoria at the forefront of winery tourism in Australia.

In 2012 Ross completed a two year rotation as Chairman of Australia's First Families of Wine (AFFW) and he remains actively involved as a member of the Executive Committee. Brown Brothers is a proud, inaugural member of the AFFW, this membership allows Ross to combine his ongoing dedication to the family business with his commitment to endorsing the history and quality of Australian wine in Australia and overseas.

Ross is currently a Board member of Wine Victoria and is passionate about his responsibility to the industry and the contributions that he can make in regard to government advocacy; lobbying the big issues that threaten the viability of the Australian wine industry.

As a long time advocate of 'co-operation' within the industry, it is this lifelong philosophy that has gained Ross the respect of his peers, and continues to ensure that his contributions are meaningful and productive. At the core of his commitment is the importance of steering the family business into perpetuity and at the same time supporting and promoting the Australian wine industry at every opportunity.



### *Canapés*

2013 Limited Release Prosecco

### *Entrée*

2013 18 Eighty Nine Pinot Grigio, King Valley  
2013 Devils Corner Riesling, Tasmania

### *Main Course*

2008 Patricia Cabernet Sauvignon  
2010 Limited Release Heathcote Shiraz

### *Dessert*

2013 Orange Muscat & Flora





### *Canapés on arrival*

Lime infused chicken on mini toast

Smoked Salmon, sour cream, baby caper & dill  
on potato disc

Deep fried nut encrusted camembert  
with cranberry

### *Entrée - Frutti di Mare*

Pan fried prawns displayed on potato scallop  
with Lobster Bisque

### *Main Course*

Eye Fillet of Beef wrapped in prosciutto presented  
on potato rosti with red wine demi glaze &  
caramelised winter root vegetables

### *Dessert*

Warm crepes served with fresh orange segments  
infused in an orange & Grand Marnier reduction  
with fresh berries & crème chantilly

## **Guest Chef**

### **Anthony McHale**

Head Chef

Best Western 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 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

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