

*Function 7 – Spring 2014*

*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 29th October 2014**

Noon for 12.30pm – Concluding 2.30pm

**Stillwater Restaurant @ Crittenden**

25 Harrisons Road, Dromana



**CRITTENDEN ESTATE**  
MORNINGTON PENINSULA FAMILY WINEMAKERS

stillwater  
at Crittenden

## Guest Winemaker

### Rollo Crittenden

Crittenden Estate,  
Mornington Peninsula

As a second generation winemaker, Rollo has been privileged to study and work in many of the worlds most acclaimed wineries and wine regions throughout his formative years.

After completing vintages in California, Oregon, Italy and the Hunter Valley he commenced full time work with Dromana Estate on the Mornington Peninsula and in 2003 had gained the position of head winemaker. During his time at Dromana Estate Rollo achieved many accolades for the wines he produced, as well as having the honour of judging at several Australian wine shows.

In 2007, at the age of 30, Rollo returned to the family business (Crittenden Estate) to a now mature vineyard that he helped plant as a child some 25 years earlier. In his role as winemaker, Rollo is producing classic French and Italian varieties from around Victoria under the Crittenden Estate and Pinocchio labels.

More recently, Rollo has embarked on a project to create Spanish style wines under the Los Hermanos label – some of which helped him acclaim the honour of being named the 2010 Australian 'Young Gun' Winemaker of the year.

#### *News Update:*

Crittenden Estate has just announced some exciting news, involving the commencement of new renovations and building works on the new Crittenden Wine Centre. The old house on the property is in the process of being converted, with plans to have everything finished by December.



### *Canapés*

2013 Los Hermanos Saludo al Txakoli

### *Entrée*

2013 Crittenden Estate, Peninsula Fume Blanc

2013 Crittenden Estate, Peninsula Chardonnay

### *Main Course*

2012 Crittenden Estate Kangerong Pinot Noir

2013 Los Hermanos Homenaje  
(Tempranillo, Mataro, Grenache blend)

### *Dessert*

2014 Pinocchio Moscato



**CRITTENDEN ESTATE®**

MORNINGTON PENINSULA FAMILY WINEMAKERS



### *Canapés on arrival*

Roasted pumpkin arancini  
Pulled pork tostada with a red cabbage  
& apple slaw

### *Entrée*

House cured ocean trout, mizuna salad,  
pickled vegetables & ponzu

### *Main Course*

Josper roasted 2 point Flinders Island lamb rack,  
slow cooked shoulder, broad beans & freekeh

### *Dessert*

Moscato poached local pear, Main Ridge goats  
curd, gingerbread crumble

stillwater  
*at Crittenden*

## **Guest Chef Zac Poulier**

### Stillwater at Crittenden

Zac and Jacqui Poulier welcome you to Stillwater.

Together they bring a wealth of experience with Zac's career beginning at the acclaimed Rockman's Regency hotel where he trained under chef Trevor Bilney, before heading over to the UK, where he was head chef and Sous chef at venues such as Harvey Nichols 5th floor, Oxo Tower brasserie and Pacific Oriental.

Jacqui started working in hotel kitchens as an after school job in her early teens and this is where her life long passion for the industry began. From there she started a chef apprenticeship at 15 and then completed hospitality a business diploma at William Angliss. Jacqui then worked in a management capacity in some of Melbourne's finest restaurant before embarking on an overseas journey, working with food in Greece and the UK. It was in the UK that Zac and Jacqui met and travelled together, with the idea of one day having their own restaurant.

Zac was lucky enough to be employed as the personal chef to Russell Crowe and travelled the world filming *Gladiator* and *The Forside of the World*, cooking for Russell and his guests in many unique settings over a 2 year period.

After settling back in Victoria in 2004, the couple took over the lease at what was then "Critters Café" at Crittenden and quickly transformed it into the restaurant "Stillwater".

Zac and Jacqui are passionate about good food and everything pertaining to it. Fresh, seasonal and local are featured strongly in everything they produce.

Their team is of the upmost importance to them and they love working with all their staff, who are part of the Stillwater "family".

Their mission today is the same as that when the doors to Stillwater were first opened 10 years ago - to completely delight and satisfy the guest.

Today, Zac and Jacqui are still very much hands on in the running of Stillwater, with Zac heading up the kitchen team and Jacqui in front of house and marketing.

*Stillwater at Crittenden - Winner: 2013  
Victorian Tourism Awards*



**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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