



## 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 four times each year with Lunches reflecting a seasonal flavour, Summer – Autumn – Winter – Spring.

FW&FS features a relaxed environment, where a special selection of fine wines is presented by a leading winemaker. The seasonal menu is carefully matched to those wines and caringly prepared by an award-winning local chef.

FW&FS was established in 2013 after being mentored by the acclaimed Melbourne Cricket Club Long Room Wine & Food Society.

After just eight events including the annual Members Christmas Function, the Society has quickly earned an enviable reputation.

The Society has a diverse membership base, thus calling for each menu to meet a broad range of tastes. Since the first function in 2013, individual members have become keen critics of the wine and food options presented. The Society has also enjoyed strong support from its winery and restaurant partners, and has been fortunate to develop relationships with others, such as the MCC Long Room Wine & Food Society and the Ranelagh Wine Club, who have been represented at past lunches.

In future the FW&FS will consider relevant and varied events such as an annual dinner, international wine appreciation occasions and an 'Old Bottle' Day. Above all, being a member based society with a passion for wine and food, gatherings will continue to engender the uncompromising benefit of great company, relaxed camaraderie and good humour.

Kevin Johnson, Chair for the FW&FS and Secretary to the Proudly Frankston Campaign Inc. on behalf of Frankston Wine & Food Society committee members, Max Butler and Robert Thurley.

## CONTACTS

The FW&FS Committee

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another Frankston Dolphins initiative

*Function 8 – Summer 2015*



**PROUDLY FRANKSTON**

**Wednesday 11th March 2015**

Noon for 12.30pm – Concluding 2.30pm

**Ranelagh Club**

3 Rosserdale Crescent, Mt Eliza



## Guest Presenter – Wine

### Sean Reilly

#### Vintage and Vine

After a career in restaurants that included managing and owning some of Melbourne and the Yarra Valleys' best dining rooms Sean followed his passion for all things vinous into a new role in wine wholesale with Vintage and Vine, working with renowned Sydney based importer David Burkitt.

The producers represented by Vintage & Vine are all chosen on the basis of quality, typicity and value. Quite simply this selection of wines represents not only the wines they enjoy but those that they feel to be among the very best from each region. All wines are chosen by visiting the producers at their estates to best understand the wines, vineyards, producers and vintages and to enable Vintage and Vine to give best representation to every wine they sell.

Sean and David recently returned from a two week buying trip in France where they visited 36 producers in 13 days, driving more than 3000 kilometres and tasting over 500 wines.



#### *Canapés*

N.V. Monmousseau Vouvray Brut Chenin Blanc  
Loire Valley, France

#### *Entrée*

2013 Jean- Luc Mader Pinot Blanc Alsace, France  
2012 Pommier Petit Chablis Chardonnay,  
Burgundy France

#### *Main Course*

2012 Lucien Muzard Bourgogne rouge Pinot Noir  
Burgundy, France  
2012 Chateau Pegau Cotes du Rhone Villages  
Grenache Shiraz Mouvedre, Rhone Valley, France

#### *Dessert*

2012 La Pigeade Muscat Beaumes de Venise  
Rhone Valley, France

#### *Canapés on arrival*

Smoked Mussel Croquettes with kumato tomato  
water

Ballotine of chicken

#### *Entrée*

Torched Salmon with Zucchini vierge, opal basil,  
pickled baby vegetables & Shoreham Samphire

#### *Main Course*

Kampot pepper Beef Rossini with truffled king  
brown, duck liver pate, sourdough & red wine jus

#### *Dessert*

Callebaut Chocolate Milli Feuille

Chocolate sponge layered with rose water pear  
puree, hazelnut crumble, crisp puff pastry &  
rich chocolate ganache



A selection of the six  
French Regional wines  
specially imported for  
this Lunch.



## Guest Chef

### Roong Saisombat Holtz

Head Chef, Ranelagh  
Catering Company

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.

If you have enjoyed Roong's amazing  
menu today and would like assistance  
with a future event, contact her at  
Finesse Catering Group 0410 882 766.  
We point out that today, Roong has been  
partnered by her husband Brad Holtz,  
a celebrated chef in his own right. Both  
have teamed up to establish the Finesse  
Catering Group.

The Ranelagh Catering Company thank  
you very much for your participation at  
today's event and wish to invite you to  
remain a friend on its exciting journey of  
local food and events in to  
2015 & 2016.

