



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

Chair, Kevin Johnson – 0438 093 300
Max Butler – 0419 343 989
Robert Thurley – 0414 446 749

Proudly Frankston Inc.

President: Alan Wickes
PO Box 11090, Frankston, Vic. 3199
E: thinkingpeople@bigpond.com
M: 0417 351 568

Secretary: Kevin Johnson
E: kevinjohnno@optusnet.com.au
M: 0438 093 300

Treasurer: Simone Wickes
E: simonegwickes@hotmail.com
M: 0414 779 962

www.proudlyfrankston.com.au



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.

