#### Function 9 - Autumn 2015



#### Wednesday 6th May 2015

Noon for 12.30pm - Concluding 2.30pm





**Terre Restaurant, Dromana Estate Winery** Tuerong Homestead, 555 Old Moorooduc Road, Tuerong

#### Guest Winemaker Peter Bauer

# Chief Winemaker & Vineyard Manager, Dromana Estate Winery

Peter Bauer has been amongst the Production staff at Dromana Estate for more than eight years and brings 25 years of wine industry experience to his role. Peter has worked in wineries and vineyards throughout the wine regions of Australia and France and has a wealth of knowledge in making fine wines.

Also on the Dromana Estate team is Hannah Stace, Assistant Winemaker & Viticulturalist. Hannah has worked in a number of vineyards and wineries throughout Victoria & New South Wales and has travelled through wine regions in New Zealand, Canada, & Europe. Hannah spends her time between the winery & laboratory.

#### Dromana Estate

As you turn off the Moorooduc Road into Dromana Estate, the long grand driveway gives way to the autumn coloured vines and the famous Edna Walling gardens as they frame the historic and elegantly renovated Tuerong Homestead where the Cellar Door and Terre Restaurant are nestled.

Wine production on the Peninsula dates back to 1886, when Dromana wine won an honourable mention in the Intercontinental Exhibition. In the 1920s, many of the Mornington Peninsula's vineyards were abandoned or uprooted. In the 1950s, Seppelt and Seabrook operated a vineyard in Dromana, but this was destroyed by fire in 1967.

The renaissance of the Region's wine industry began in 1972 when a number of aspiring vignerons independently recognised the potential of the unique maritime climate of the Mornington Peninsula for producing high quality cool climate varieties, similar to those of the great wine producing regions of France.



# Canapés

Dromana Estate Sparkling Blanc de Blanc

### Entrée

2014 Dromana Estate Viognier
2012 Mornington Estate Chardonnay

Main Course

2013 Dromana Estate Pinot Noir

2012 Mornington Estate Shiraz



2010 Dromana Estate Late Harvest Arneis





## Canapés on arrival

Smoked mackerel rillettes, radish, purslane

Chicken & mushroom boudin blanc on croute

### Entrée

Pressed pork hock, giardiniera, carrot, orange & ginger

# Main Course

Beef cheek, parsnip, mushroom, lardon & pearl onion, port jus

#### Dessert

Orange cardamom panna cotta, rhubarb, lavender praline



#### Chefs

Our Guest Chef today is Rowan Herrald, Chef and owner of Terre Restaurant. Rowan will be partnered by Janine Herrald to make up the husband and wife team, together with Terre Manager Clinton Trevisi. They all previously enjoyed long stints at the legendary and much-awarded Royal Mail Hotel in Dunkeld.

Rowan completed a Bachelor of Science in Anatomy and Physiology at the University of Queensland before changing careers and completing a chef's apprenticeship in Brisbane. He moved to Victoria and worked at a number of high-end establishments, including Circa the Prince, The Deanery and Gill's Diner, before moving to Dunkeld and The Royal Mail Hotel, a 3 hat restaurant and rated as one of the best in Australia. Rowan moved to the Mornington Peninsula in July 2012 to take up the position of Head Chef at Salix Restaurant, Willow Creek Vineyard. He left that position in September 2013 to open Terre with Janine and Clinton.

Terre's popularity comes as no surprise with the team having plenty of experience in top-end restaurants. Although Clinton Trevisi emphasises they are not trying to replicate the Royal Mail Hotel in any way, he prefers to describe it as stripping back the formal dining experience and offering high quality service and interesting food with a relaxed atmosphere.

Janine Herrald's culinary journey has taken her to Gills Diner Melbourne from 2009 - The Royal Mail Hotel Dunkeld from 2011, and now Terre.





#### **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 793, Mornington Vic 3931 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



another Frankston Dolphins initiative