



## A FEW WORDS ABOUT US

The purpose of the Frankston Wine & Food Society (FW&FS) is to provide a forum for Melbourne wine and food lovers to come together four times each year with Lunches reflecting flavours of the four Seasons.

The FW&FS was established under the auspices of Proudly Frankston Campaign Inc. in 2013 after being mentored by the acclaimed Melbourne Cricket Club Long Room Wine & Food Society. After nineteen events plus the annual Members Christmas Functions, the Society has gained a reputation for the ultimate dining experience.

## DIVERSITY IN WINE

Local, National, Global.

To-date, guest winemakers have been invited not only from the Mornington Peninsula, but other Regions throughout Australia, thus continuing the theme of diversity in wine experiences for members. The FW&FS is a wine society dedicated to providing a National and Global view of the wine world.

Such unique taste experiences have been made possible by each guest chef carefully creating a seasonal menu matched to pre selected wines. The Society is grateful for the invaluable support from its winery and restaurant partners. The FW&FS is looking at adding relevant and varied events such as an international wine appreciation occasion and an 'Old Bottle' Day.

Kevin Johnson, Chair for the FW&FS and Secretary to the Proudly Frankston Campaign Inc. on behalf of Frankston Wine & Food Society committee members, Tony Bracy, Max Butler, Sue Droscher and Allison MacEwan

## CONTACTS

The FW&FS Committee

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Function 19 – Spring 2017

**Wednesday 25th October 2017**

Noon for 12.30pm – Concluding 3.00pm

**Rare Hare Restaurant**

166 Balnarring Rd Merricks North



**Winemaker**  
**Geraldine McFaul**

**Guest Wine Personalities:**  
David Reyne  
Oliver Tucker



Geraldine McFaul experienced old-world winemaking in Europe before settling into winemaking roles at Stonier's, and then Willow Creek from 2008. Among

other things, Geraldine has acquired a serious understanding of cool-climate winemaking and has become obsessive with pinot noir.

On the Winery Cellar Door front, David Reyne has been a recognisable face around Willow Creek for some years,

and having worked with Geraldine, he will talk about the latest around Willow Creek and perhaps some other experiences. He has graced Australian television screens



for three decades in all sorts of roles, and has just arrived home from a European 'Getaway' with wife Karina, in time for this Lunch! A radio and television host, travel writer, actor and musician, David rounds off this impressive repertoire as a husband of

marathon duration, a muddled parent, a golfer of astonishing inability, a fair-weather surfer and a raconteur of delight



On the pure wine front, Sommelier and Restaurant Manager, Oliver Tucker will impart his knowledge of the wines of Willow Creek and the role he has played in curating Doot Doot Doot's three-glass rated wine list.



*Canapés*

2013 Willow Creek Vineyard Brut

*Entrée*

2017 Willow Creek Vineyard Pinot Gris

2016 Rare Hare Rosé

*Main Course*

2015 Willow Creek Vineyard Chardonnay

2015 Willow Creek Vineyard Pinot Noir

*Cheese Platter*

2014 Willow Creek Vineyard Cabernet Sauvignon

*Canapés on arrival*

Oysters

Negroni cured trout / horseradish crème  
rye toast / dill

*Entrée*

Ciabatta Leontyna olive oil  
Salumi selection

*Main Course*

Market fish / smoked mussel butter / many herbs  
Lamb rump / peas / parmesan / mint  
Carrots / harrissa / smoked yoghurt / dukkah  
Charcoal eggplant / red miso / furikake  
Fennel / orange / stracciatella di bufala / capers

*Platter*

Cheese

**Guest Chef**  
**Guy Stanaway**

Executive Chef  
Jackalope Hotels

Guy Stanaway is responsible for the hotel's premium restaurant Doot Doot Doot together with Rare Hare, and sources all food and ingredients often comprising home-grown goods from the property and local producers.



Guy's culinary career has a firm grounding in the luxury hotel industry, with beginnings at Christchurch's, The George Hotel. Several personal awards followed. Then came Executive Chef roles at two world-class Aman Resorts properties - Amanbagh in remote Rajasthan and Bali's Amankila.

Unsurprisingly half a decade in Asia has left an indelible mark on this native Kiwi's palate and plates - a fluency in balance and a respect for the importance of texture the result. Guy then travelled through Scandinavia and Eastern Europe re-engaging with European culinary traditions. In 2014, Guy assumed the role of Head Chef at Noosa's Bistro C.

Jackalope's intuitive nature and nod to modern design were a perfect fit for Guy, joining the pre-opening team as Executive Chef in 2016.

