

Function 22 – Winter 2018



PROUDLY FRANKSTON

*Winter Seasonal Lunch
'Art, Food & Fine Wine'*

Ten Minutes by Tractor

MORNINGTON PENINSULA



McClelland
SCULPTURE PARK+GALLERY

Wednesday 1st August 2018

Noon for 12.30pm – Concluding 3.00pm

McClelland Sculpture Park + Gallery

390 McClelland Drive, Langwarrin

Guest Winemakers

Sandro Mosele

Winemaker

Ten Minutes By Tractor



Sandro Mosele joined Ten Minutes By Tractor in 2015 as winemaker, after chief winemaker roles at Kooyong Estate and Port Phillip Estate. Other contract winemaker roles have occurred since 1994, which saw his first vintage with Sergio Carlei.

Prior to commencing with 10 X Tractor, Sandro established a business relationship with Mornington Peninsula-based wine importer Euan McKay which continues today. He had been a finalist twice in the Gourmet Traveller WINE magazine Winemaker of the Year and has previously created a portfolio of superb wines under the Port Phillip and Kooyong brands, as well as other producers' wines such as the Italian varietals of the Chalmers family.

For Ten Minutes By Tractor, Provenance is the essential element of their wine. Since the founding families first chose three unique sites for vineyards, 10 X Tractor has focussed on making wine that is specific to its place, to the Mornington Peninsula, to Main Ridge and to individual blocks on individual vineyards.

Euan McKay



Fine Wine Merchant of Mt Eliza

Euan has specially sourced the dessert wine for this lunch, the 2014 Muscat de Beaume de Venise.

Euan is one of Australia's most experienced shipping

companies of French wine, and is widely acknowledged as one of Australia's leading commentators and educators on the wines and history of Burgundy, Alsace, and the Rhône Valley in France as well as the Mosel Valley in Germany.



Canapés

2017 10X Sauvignon Blanc

Entrée

2017 10X Pinot Gris

2016 Ten Minutes By Tractor Estate Chardonnay

Main Course

2016 10X Pinot Noir

2016 Ten Minutes By Tractor Estate Pinot Noir

Dessert

2014 Muscat de Beaume de Venise, Domaine des Richards, Southern Rhone, France

Ten Minutes by Tractor

MORNINGTON PENINSULA





Canapés

'Main Ridge farm' chevre, asparagus,
warrigal greens

Entrée

Baby barramundi fillet, macadamia and lemon
myrtle puree, finger lime

Main Course

'Curly Tail farm', free range pork, davidson plum,
brussel sprouts, lardons, crisp apple

Dessert

Strawberry tart, wattle seed pastry,
elderflower cream

Guest Chef

Anthony Christie

Head Chef

McClelland
Sculpture
Park + Gallery
Restaurant

Together with Dining
& Functions Manager
Derek Lyall, Anthony
has created a matching
seasonal Menu for this
Winter Lunch.

Anthony grew up on the Mornington Peninsula with his family who were keen cooks including his mum who was a wedding cake designer. But whilst completing a design course at Holmesglen, he worked part time in hospitality and quickly gained a passion for cooking and was invited to join the team as a cook.

Anthony had visited McClelland several times and applied for a position where he could combine his passion for cooking and love for art and design. He then travelled acquiring skills and knowledge with some well-regarded chefs. After establishing his credentials, Anthony was invited back to McClelland in 2015 as head chef.

The ongoing opportunity to develop and execute an array of menus, from Arts fundraising dinners, to ministerial luncheons, along with looking after the local senior clientele and families has been a rewarding experience for Anthony, even creating a humble rabbit pie, a favourite of Dame Elizabeth, a regular at the time.

Derek Lyall, Dining Manager has had 28 years in hospitality management, 20 of these in Canberra where he built and owned a Chef Hat awarded fine dining operation, along with establishing a food operation within a leading Canberra private art gallery. He also established a function venue within a large historical property.

Living on the Mornington Peninsula since the mid 2000's he opened a winery restaurant and created food concepts for others.

Since July 2017, Derek has worked closely with Anthony on menu design, and they consider themselves fortunate to be in an environment where they can create a diverse array of food ideas.

McClelland Sculpture Park+Gallery is celebrated as the home of Australian sculpture, with a wide-ranging collection of more than one hundred sculptures, amongst sixteen hectares of designed landscape and indigenous bushland.





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 twenty-two 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.

Joint FWFS Founders:

Max Butler, Kevin Johnson (Inaugural Chairman 2013-2018),
Robert Thurley

CONTACTS

The FW&FS Committee

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Brendan Collins - 0418 512 193

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another Frankston Dolphins initiative