

Function 21 – Autumn 2018



PROUDLY FRANKSTON

*Autumn Seasonal Lunch
'Reflecting the Mornington Peninsula'*



Wednesday 16th May 2018

Noon for 12.30pm – Concluding 3.00pm



Merricks General Wine Store

3460 Frankston-Flinders Road, Merricks

Guest Winemakers

Tim Elphick

Winemaker and
Viticulturist, Portsea
Estate

Tim Elphick's foray into the wine industry began in the late 1990s with studies in horticulture and practical experience in vine propagation. Vintages worked at Tarrawarra Estate, Yarra Ridge and Domaine Chandon were followed by five years of hands-on involvement at Paringa Estate under the tutelage of master winemaker Lindsay McCall.

Overseas vintage experience has included Italy's Barolo region and France's Languedoc-Roussillon and this has been further complemented by Wine science and Viticulture studies at Charles Sturt University. This expertise has put Tim at the forefront of Cold Climate winemaking techniques, specialising in varietals such as Pinot Noir and Chardonnay.



Rohan Smith

Vineyard Manager,
Merricks Estate

After a successful career in the corporate world, Rohan Smith came to the wine industry a little later in life. He then forged a change in direction to his real passion – viticulture and wine making. Following time working in the vineyard at Elgee Park, Rohan took over as Vineyard Manager at Merricks Estate in July 2016.

He sees it as a privilege to look after the fantastic old vines at Merricks Estate and to be a part of one of the oldest vineyards on the Mornington Peninsula. The premium wine at Merricks starts with the fruit in the vineyard and this is reflected in the rich concentration of flavours.



George Kefford

Owner, Merricks
Estate

George Kefford established Merricks Estate in 1978, as one of the first commercial vineyards on the Peninsula. At that time, he wanted to explore the possibilities of wine making in an area that was then known only for its farming and horticulture and tourism. Since 1982, Merricks Estate has produced high quality wines including Chardonnay, Rose, Pinot Noir, Shiraz and Cabernet Sauvignon.



Canapés

Portsea Estate Pinot Gris - 2017

Merricks Estate Thompsons Lane Rose 2017

Entrée

Portsea Estate Stonecutters Chardonnay - 2015

Merricks Estate Chardonnay - 2016

Main Course

Portsea Estate Pinot Noir - 2016

Merricks Estate Pinot Noir - 2013

Cheese Platter

Merricks Estate Shiraz - 2013

Portsea Estate Syrah - 2017



**MERRICKS
ESTATE**



Mornington Peninsula



Canapés on arrival

Cheese Gougere

Smoked salmon rilette on blinis

Entrée

Duck & mushroom raviolo with a fresh herb & hazelnut oil dressing

Main Course

Slow cooked lamb shoulder with braised green lentils & baby carrots
roasted baby kipflers
mixed leaf salad

Dessert

Selection of Australian & French cheese
with lavosh & fruit

Guest Chef

Patrice Repellin Executive Chef

Merricks
General Wine
Store



Patrice spent his early years in Annecy, where his mother still lives today, and in Paris, where his father was born. He grew up in a family with a love of simple classic cuisine. He developed his passion for cooking when working at Poule au Pot, a restaurant in Auvergne opened by his father and stepmother. Deciding to take up an apprenticeship Patrice spent two years in the kitchens of the Hotel Sabrina in Auvergne's ski resort, Super Besse.

From then on his career took him to all corners of France: including stints at the then one-star Michelin rated L'Auberge des Deux Anes in Thoiry and at St Tropez' favourite retreat of the rich & famous, Hotel Byblos. In Geneva he spent two years at Le Richemond, whose signature restaurant, Le Gentilhomme had a Michelin star under Alain Frère, a disciple of Freddy Girardet and Alain Chapel.

Following this, Patrice was invited to open a new restaurant in Newport USA by the family that owned the Felix Restaurant in Cannes. Later, during a stint at the Hotel le Richemond, Patrice met his Australian wife, Catherine. Ambitious to know what goes on outside the kitchen, he took up a management position with the Accor mega-chain to open the Novotel in Lyon.

Moving to Australia, a year in Melbourne at the Regent (now Sofitel) was followed by an offer to move to NSW to open Jonah's at Whale Beach (now one of only two Australian hotels to be accepted into the renowned hotel group, Relais & Chateaux). After four years, two as head chef, Patrice and Catherine returned home to Melbourne, heading up the award-winning French restaurant, La Madrague.

Settling on Koots Salle à Manger in November 1999, Patrice and Catherine Repellin operated the small elegant restaurant for fifteen years and it soon became one of Melbourne's leading French establishments, receiving an Age Chef's Hat for ten years.

Selling Koots for a seachange saw them settle in Red Hill just a stone's throw from Merricks General Wine Store. The rest is history with Patrice now in the Head Chef's position at the Store where he has been bringing his fresh version of Modern French cuisine to this rustic gem for a year.

 **MERRICKS GENERAL** | WINE FOOD
WINE STORE | ART PRODUCE





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-one 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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