

Function 23 – Spring 2018



PROUDLY FRANKSTON

*Spring Seasonal Lunch
'Eat, Drink, Enjoy'*


PETER LEHMANN
Barossa

**FRANKSTON
INTERNATIONAL**

Accommodation
Events & Catering
Taggart's Restaurant

Wednesday 31st October 2018

Noon for 12.30pm – Concluding 3.00pm

Taggart's Restaurant, Café and Bar

Frankston International Motel
383-389 Nepean Hwy, Frankston 3199

Guest Wine Identity

Malcolm Stopp

Peter Lehmann

As Brand Ambassador and Educator for Peter Lehmann Wines, Malcolm enjoys educating clients, consumers and stakeholders around the world on Peter Lehmann Wines and the winery's home in the Barossa, South Australia. In sharing our rich stories, Malcolm continues the legacy of Peter Lehmann and the incredible wines for which the brand is famous.

Malcolm has spent 40 years working in the wine industry. As a fifth generation Wine and Spirit Merchant hailing from Tasmania, Malcolm had an appreciation for fine wine from an early age. It was this passion that encouraged him to study wine marketing at Roseworthy Agricultural College, graduating in 1983. After college, a young Malcolm spent a vintage in Bordeaux and then on to London where he spent 15 months working in the U.K. wine trade.

Returning to Australia, Malcolm started working with Peter Lehmann Wines in 1991 spending many years working alongside "PL" as he was affectionately known. This has given him unrivalled knowledge of the wines and winemaking process, the community and the region, making him one of the most highly respected guardians of the Peter Lehmann brand.

Peter Lehmann Wines was acquired by Casella Family Brands in 2014 and Malcolm was appointed as Brand Ambassador and Educator. Malcolm considers it a privilege to interact with people to share his knowledge of wine and his expertise on the entire Casella Family Brands fine wine portfolio, which alongside Peter Lehmann includes Casella, Brand's Laira and Morris Wines.

Through his educational tastings, masterclasses and dinners he makes the complex world of fine wine seem simple and approachable; he encourages people to explore their palate and teaches them to talk confidently about wine.

Filippo and Maria Casella immigrated to Australia in 1957 where they bought land and established a vineyard at Yenda in the Riverina region of NSW. Coming from a family history dating back to 1820, he recognised it's great potential and grew grapes for local winemakers. Grape growing became wine making and wine making needed a winery; in 1969 the Casella family winery was born.



After many years their son, John Casella took over the business in 1994. He introduced the well know label "yellowtail" in 2001 which now sells over 12.5 million cases of wine in 50 countries annually. Today Casella Family Brands is proud to present its portfolio which, alongside "yellow tail" brings together Peter Lehmann Wines, a legend of Australian winemaking, and the Casella premium range of wines.



Canapés

2013 PL Pinot Noir Chardonnay Sparkling Cuvée

Entrée

2016 Peter Lehmann Hill & Valley Riesling

2013 Peter Lehmann Wigan Riesling

Main Course

2016 Peter Lehmann Hill & Valley Shiraz

2016 Peter Lehmann VSV 1885 Shiraz

Dessert

2016 Peter Lehmann Botrytis Semillon

Cheese

2002 Peter Lehmann The King Vintage Port



PETER LEHMANN

Barossa



Canapés

- Goats curd on crostini with honey & sesame
- Button mushroom stuffed with spinach, gruyere & pine nuts
- Mini Atlantic salmon rice paper roll with dill & horseradish cream

Entrée

- Kataifi prawns with avocado, mango & finger lime salsa

Main Course

- Rabbit ragout with spiced kale & fondant potato

Dessert

- Blueberry tart with pistachio & lemon myrtle Chantilly cream

Cheese

- Blue Bay Vintage Cheddar & Blue cheese with pear, muscatel grapes, quince paste & crackers

Guest Chef

Brett Darby Head Chef

Frankston
International

Head Chef Brett Darby has prepared a menu for our Spring seasonal lunch to excite the taste buds and to compliment wines.

With a wealth of 24+ years in the industry he is more than qualified. Classically trained at the renowned Regency Park Adelaide TAFE, Brett spent his early years learning his craft in South Australia working with the likes of Celebrity Chef Maggie Beer.

Four years as Sous Chef at the Ozone Hotel Kangaroo Island established Brett as a seasoned all-rounder in the kitchen. With a passion for excellent food, he perfected his trade at establishments such as - St. Francis Winery, Reynella; Avoca Hotel Adelaide; Dublin Hotel Glenelg; Manoli's Meze Mediterranean Café, Port Noarlunga culminating as Head Chef at the busy Beach Hotel Seaford Rise in South Australia.

Brett's culinary career has seen him cater for up to 450 patrons regularly at the Ozone Hotel, to pair wine and food for the Avoca Hotel monthly wine club meetings and yet keeping abreast of industry trends and changes.

Brett joined the Frankston International team in October this year as Head Chef, overseeing the entire kitchen operations. Under his stewardship Frankston International now offer F.O.D.M.A.P friendly dining in our Taggart's restaurant every evening from 6.00pm Tuesday to Saturday; functions provided any time of the day, every day of the year onsite in our Liardet and Panorama function rooms along with our ever increasingly popular external catering.

Brett is extremely professional in the kitchen, very friendly with guests and fellow team members, approachable, open to new ideas/culinary trends and has a very positive outlook. Brett is a welcome addition to the Frankston International team and we look forward to the new direction that his culinary skills will deliver for all patrons.



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TAGGART'S

Cafe, Restaurant & Bar



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-three 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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