



Saltram - Celebrating 160 Years!



Wednesday 6th March 2019

Noon for 12.30pm – Concluding 3.00pm

Ranelagh Club 3 Rosserdale Crescent, Mt Eliza

Guest Wine Identity

Orazio Baldino National Fine Wine Manager

Treasury Wine Estates Presenting Saltram Wines

Born in Adelaide. Orazio has worked in the wine industry for 22 years in various roles and is now National Fine Wine Manager as well as Penfolds Fine Wine and Hospitality Manager for Treasury Wine Estates. Orazio oversees hospitality management for the historic Penfolds Magill Estate site and looks after key corporate business and High Net Worth Individuals for the Direct to Consumer Team. Orazio has a certificate 4 in WSET (Wine and Spirit Education Trust). and regularly hosts key corporates and High Net Worth Individuals at Magill Estate or in their Boardrooms and homes, bringing the Treasury portfolio of wines to life through masterclasses and tastings.



Saltram Wines - A Barossa legend since 1859

The Society is excited to be part of the 160th year Celebrations of Saltram Wines. This year marks the first planting of Shiraz and the year that W. Salter & Son built a winery and cellar on their property at Angaston in the Barossa Valley.

In this regard, Members and Guests are given the opportunity to taste the awardwinning wines of Shavaughn Wells, who was honoured as Winemaker of the Year in 2016 by Winestate Magazine. This honour is awarded to the winemaker who produces the largest number of high ranking wines over the course of the year.



Canapés on Arrival

Saltram S5 Eden Valley Riesling 2018

Entrée

Saltram Winemaker's Selection Semillon 2014 Saltram Winemaker's Selection Fiano 2017

Main Pourse

Saltram No 1 Shiraz 2015 Saltram Moculta Road Shiraz 2010

Dessert

Mr Pickwick's Particular Tawny NV





Canapés on Arrival

Kingfish ceviche w coconut milk, kaffie lime, pickled chilli and yuzu pearls

Chermula saltgrass lamb boreks w harissa Labna

Entrée

Beetroot cured salmon w blood orange and whitloftsalad

Main Course

Eye Fillet w roasted shallots, shredded beans, roast capsicum puree, thyme and mountain pepper Jus

Dessert

Dark chocolate panna cotta w ginger shortbread and cherry gel



Guest Chef

Cameron Dennington Head Chef

Ranelagh Club

Like many budding chefs, Cameron forged his love of cooking as a young child, observing closely his Grandmother and Great-aunt, whose creative dishes were often variations of recipes observed from traditional cookbooks brought over from England.And so, it was this family time in the kitchen, which ultimately sent Cameron on his culinary adventure,

During his apprenticeship Cameron got to work and absorbed everything he could from many different chefs and professionals along the way. He started at Red Scooter in East St Kilda before moving on to the Flinders Hotel, which was a transformative period in his development. Working with renowned chef Pierre Khodja, this was a rapid learning exercise in the finer details of cookery and flavour fusion.

In this regard, it can be said that Cameron's dishes today, are a reflection of his years of experience working under Pierre at the Flinders Hotel. Added to this is his love of Asian flavours and eagerness to experiment with different profiles. The result is a passion for new and exciting dishes.

Cameron is really excited to be partnering with Saltram Wines and the Frankston Wine and Food Society and looks forward to showcasing a seasonal menu worthy of the fine wines presented.

The Ranelagh Club was formed in 1924 as part of the Ranelagh Estate, Mount Eliza, which originally consisted of 280 acres. The Estate was designed by internationally renowned architect Walter Burley Griffin.

The Club originally comprised tennis courts, cricket

grounds, a polo ground, areas for archery, hockey croquet, bowling greens and a nine hole golf course along with a 2 storey beach building. The sporting grounds and golf course were later sold and the beach building was suspiciously destroyed in a fire in the late 1960's.

Early members of the Ranelagh Club included politician R.G. Menzies, later Sir Robert Menzies, Prime Minister of Australia, General Thomas Blamey and prominent architect Kingsley Anketell Henderson.



PROUDLY FRANKSTON

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-four 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 has now included some evening events in its annual program as added benefits for Members. These include a Long Table Wine & Artisan Food Tasting in April, a Members Old Bottle Evening in June, and a Winter Seasonal Dinner in August.

Joint FWFS Founders:

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

CONTACTS

The FW&FS Committee

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