

*Function 25 – Autumn 2019*



**PROUDLY** FRANKSTON

*A Seasonal Collaboration  
of fine Wine and Food*



**Wednesday 8th May 2019**

Noon for 12.30pm – Concluding 3.00pm

**Mornington Yacht Club @ The Rocks**

Schnapper Point Drive, Mornington

## Guest Winemaker

### Paul Scorpo Scorpo Wines



Passion for wine is in the Scorpo blood. It is a whole family operation stretching across generations and geography – from Sicily to Sardinia and now Australia.

Today, the Scorpo family vineyard in Merricks

North, on Australia's Mornington Peninsula combines old world practices with new world flavours. Scorpo Wines combines the family heritage with expertise in growing premium grapes, meticulous attention to site selection, and a best practice approach to vineyard management and processes, trusting the old axiom that great fruit makes great wine.

Scorpo Wines make Pinot Noir, Shiraz, Rose, Chardonnay, Pinot Gris and Pinot Grigio Tradizionale, and look to the greats from the regions of Burgundy, Alsace and Côte-Rôtie for inspiration.

After extensively researching the Mornington Peninsula's cool, maritime microclimates, we knew this area was the perfect place for our project, and driving through the ridge systems on the Peninsula one day in 1996, we happened upon a 'For Sale' sign on a parcel of land – a defunct cherry and apple orchard originally planted in the 1900s – nestled in the rolling hills halfway between Port Phillip Bay and Westernport. Amongst, the pine trees, abandoned stables, machinery sheds and Welsh ponies; we could see the untapped potential of this site.

The vineyard was an overgrown orchard with six acres of remnant bush vegetation when we bought it. The site was multi-dimensional: besides the excellent grape-growing conditions, it also offered a large scope of ecological possibilities.

Since 1997 we have been rejuvenating the bush block by planting many indigenous plants such as Messmates, Melaleucas, Wattles and native dogwoods. Thousands of indigenous trees, shrubs and groundcovers have been planted along the roadside reserves around the vineyard. A 5 ha Olive Grove was also planted, along with fruit orchards and a kitchen garden.



### *Canapés on Arrival*

Scorpo Rose 2018

### *Entrée*

Scorpo 'BESTIA' Pinot Grigio Tradizionale 2017

Scorpo Estate Chardonnay 2017

### *Main Course*

Scorpo Estate Pinot Noir 2016

Scorpo Estate Shiraz 2017

### *Dessert*

Scorpo 'PINSANTO' Late Harvest Pinot Gris 2018



SCORPO  
VINEYARD & WINES



### *Canapés*

Tasmanian Oyster served natural, chilli, ginger  
& rice wine (gf)

Prawn & scallop siu mai dumpling, shallot,  
ginger chilli oil

### *Entrée*

Salmon belly betel leaf - house smoked, chutney, chilli  
oil crisp shallots & Kewpie mayo (gf)

### *Main Course*

Snapper fillet grilled served with a salad of kale, fennel,  
pomegranate & citrus dressing (gf) - Seasonal salad

### *Dessert*

Rocks pavlova - passionfruit cream, fresh fruits. (gf)

(gf) = gluten free



## Guest Chef

### Luigi Arcamone Head Chef

#### The Rocks Mornington

Luigi was born in the north of Italy in a small town near Milan.

His family owned their own restaurant so naturally like all children born to restaurateurs he began working in the industry from a very young age all whilst completing his studies.

His first real taste of employment as a junior chef was at the exclusive Palace hotel in Switzerland working as an entremetier (a cook responsible for preparing hot appetizers, soups, vegetables, pasta and starches).

He continued his training and experience with a position at Ristorante del porto, in Sardegna, Italy.

Once fully qualified he returned to his family's restaurant developing his skills as a chef under his parents supervision.

In late 2010 Luigi decided to venture afar to Australia, eventually finding a position at the newly opened DOC Mornington.

A few more trips back and forth to Italy with a few more work experiences under his belt he returned to Australia to eventually continue his career as a Sous Chef at The Rocks Mornington in 2012.

Six years later after working under Xavier Nalty (former Head Chef) he became our Head Chef continuing the seafood focus The Rocks has been well known for, and remembering his Italian heritage.



## Mornington Yacht Club

We are fortunate that The Rocks is in partnership with the Mornington Yacht Club, thus presenting members of the FW&FS with a unique waterfront dining experience overlooking the Mornington Harbour.

Our thanks go to the MYC and The Rocks Restaurant.





**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-five 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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