

Function 26 – Winter 2019



PROUDLY FRANKSTON

*The 'Terra Rossa' of Coonawarra
and other Regional Icons*

BAILEY
WINECO



REDMAN
A DANISH BRAND

McClelland
SCULPTURE PARK+GALLERY

Thursday 15 August 2019

6.45pm for 7.15pm - Concluding 10.00pm

**The Pavilion – McClelland Sculpture Park
+ Gallery** 390 McClelland Drive, Langwarrin

Guest Winemakers

Daniel Redman, Redman Wines

Daniel is a 4th Generation Winemaker of the iconic Redman Wines of Coonawarra, having returned to the Family Business in 2008, after completing vintages with Charles Melton in the Barossa, Tahlilk in Central Victoria, Sonoma Valley USA and Okanagan Valley in Canada.

He has completed 22 vintages, after having studied Winemaking at Charles Sturt University in Wagga Wagga. And with all this, Daniel is juggling family life with Meg and 3 year old son Jock and 1 year old daughter Arabella.

The Redman family have been farming the terra rossa earth as viticulturists and winemakers ever since Bill Redman initiated the tradition more than 100 years ago. Daniel continues to craft premium red wines for the enjoyment of wine lovers all over the globe.

But as a result of a separate partnership with Tim Bailey, the Punchdown Boys emerged, and a new way of doing things has seen the offering of small batch, early-drinking wines, and a fresh look at the Coonawarra! Step forward the Punchdown Boys 2018 Coonawarra 'Field Blend' Cabernet on tasting tonight, expressing juicy and bright fruit ready to leap into now!

Tim Bailey, Bailey Wine Co

Bailey Wine Co was established by Tim Bailey in late 2015. After 19 years and 20 vintages as Winemaker at Leconfield / Richard Hamilton Wines, Tim decided to take the plunge and start making his own booze. The inspiration came from some wines tasted early in his winemaking career such as the famous Leo Buring "Leonay" Riesling's and Mt Langi Ghiran Shiraz. The philosophy is simple "find great growers in the regions we love and let the vineyard shine through in the bottle".

During his career Tim has been fortunate enough to gain experience with top producers in the Sonoma & Napa Valleys, along with extensive touring of the world-renowned wine regions in France. Today he divides his time between Bailey Wine Co, consulting to other Coonawarra wineries & the family farm. He also enjoys travelling the country as part of marketing his favourite French cooperage Darguad & Jaegle, which gives him a great opportunity to talk and taste with Australia's best winemakers.

Jeremy Oliver is our other special wine guest.

One of Australia's foremost wine writers, commentators and educators, also a polished wine presenter and a popular host of corporate and wine-related events from New York to Beijing.

We are pleased that Jeremy has accepted our invitation to attend and enjoy this special Dinner event.



Canapés

Bailey Wine Co 2019 Mt Gambier Rose

Entrée

Redman 2018 Coonawarra Riesling

Bailey Wine Co 2017 Watervale Clare Riesling

Main Course

Redman 2016 Coonawarra Cabernet Sauvignon

Bailey Wine Co 2016 Grampians Shiraz

Dessert

Redman 2007 'The Redman' Coonawarra
Super Blend

Punchdown Boys 2018 Coonawarra
'Field Blend' Cabernet





Canapés

Rillette of crab, scallop reduction, brioche

Green olive, pea, fetta, anchovy

Entrée

Roasted snapper, charred tomatillos,
salsa, finger lime

Main Course

Braised beef cheek, celeriac & aged Maffra
cheddar puree,

Roasted bone marrow, leaves, raspberry vinaigrette

Winter greens, miso butter, roasted baby carrot

Dessert

Bitter chocolate and blueberry tart, mint glaze

Guest Chef

Anthony Christie

Head Chef

McClelland
Sculpture
Park + Gallery
Restaurant

Anthony grew up on the Mornington Peninsula, and with family connections in the food industry he started working part time in hospitality whilst completing tertiary studies

He quickly gained a passion for cooking and having visited McClelland several times, 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. The new Pavilion function room opened earlier this year.



McClelland
SCULPTURE PARK+GALLERY



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-six 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

President:

Brendan Collins

E: bcollins@austral-anglo.com.au

M: 0418 512 193

Deputy President:

Kevin Johnson

M: 0438 093 300

Secretary:

Pamela Wilson

E: attack@datafast.net.au

M: 0400 052 899

Tony Bracy – 0418 268 060

Max Butler – 0419 343 989

Eric Campbell – 0418 333 645

Sue Droscher – 0409 805 678

W: frankstonwinefoodsociety.com.au

E: events@frankstonwinefoodsociety.com.au

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