

Function 27 – Spring 2019



PROUDLY FRANKSTON

*Spring Carnival Celebration
with Panoramic Views*

Wednesday 23 October 2019

12.00 noon - Concluding 3.00pm

Max's Restaurant – Red Hill Estate

53 Shoreham Road, Red Hill South



RED HILL ESTATE

Guest Winemakers

Nikki Palun Head Winemaker

Red Hill Estate

One of Nikki's earliest memories is making backyard wine with her father and crushing grapes with her bare feet.

However, Nikki didn't begin her career as a winemaker, instead she studied Mandarin and Commerce, followed by a scholarship to China. She then spent the next ten years travelling the world as a musician and entertainer.



Finally, returning home, Nikki worked at De Bortoli Wines as Export Manager travelling and building markets. She then studied winemaking and viticulture at Charles Sturt University and also completed the Wine Industry Future Leaders program. In 2013 Nikki set up Octava Wines, making wine and building brands for the China market. Also, her own brand, Susuro wines, specialises in Italian grape varieties.

Then in 2015 Nikki took Vinomofu, to the world, developing a deep knowledge for global ecommerce, logistics and digital marketing. However, she was lured back to winemaking becoming head winemaker at Red Hill Estate. Nikki believes that wine quality begins in the vineyard, and with minimal intervention in the winery, the vineyard expression shines through.

Nikki is also a Board member of Wine Victoria and serves on the Victorian Government Wine Ministerial Advisory Committee.



Canapés

Red Hill Estate Prosecco

Entrée

Red Hill Estate 2017 Merricks Grove Chardonnay

Red Hill Estate 2017 Merricks Grove Pinot Gris

Main Course

Red Hill Estate 2016 Single Vineyard Pinot Noir

Red Hill Estate 2016 Single Vineyard Shiraz

Dessert

Red Hill Estate 2016 Cordon Cut Pinot Grigio

NV Liqueur Muscat



RED HILL ESTATE



Guest Chef

Max Paganoni Owner and Director

Max's
Restaurant at
Red Hill Estate

Max Paganoni's interest in food began at home, cooking for his family. Of Italian heritage and growing up on a small dairy and pig farm in Tyabb, Max is under no illusions as to where food comes from. "The Italian philosophy was that if you raised a farm animal, nurtured it and killed it kindly, then it would be happy for you to eat it."

Max started an apprenticeship at a Chinese Restaurant in Frankston, and completed it at Baxter Provender (now Sages Cottage). As a chef, Max worked for Olympia Bortolotto in the early days of the Moorooduc Coolstores.

After various hospitality roles in Europe, Max submitted a proposal to Sir Peter Derham and in 1993 established Max's at Red Hill Estate. A first for the Peninsula. Another successful restaurant venture in Mornington, 'Estasi', was sold due to growing commitments at Max's Restaurant.

Max also conducts annual tours to Italy, and runs Max's Retreats bed and breakfasts with partner Marcus Bradford. His Restaurant also features Max's own brand of award-winning produce and has won numerous awards, most notably being inducted in to the Victorian Tourism Awards Hall of Fame in 2013,

Max, has worked tirelessly to promote the Mornington Peninsula region as a gourmet destination, and was also the caterer of choice for the "International Cool Climate Wine Show" on the Mornington Peninsula, catering for 250+ people.

He is also Vice President of the Mornington Peninsula Gourmet Association, a member of Mornington Peninsula Tourism, MPVA and the Mornington Peninsula Hinterland Tourism Association.



Canapés

smoked salmon mousse cone + duck liver pate
sandwich, zucchini pickle

Entrée

scallop | corn fed chicken | burnt tomato sauce |
crispy chicken skin

Main Course

stuffed corn fed duck leg | parsnip cream | roasted
parsnip | duck jus

sides: cos | radish | crouton | creamy parmesan
dressing

sautéed potato | garlic | parsley

Dessert

coconut cashew cheesecake | date + walnut | pear |
black tapioca pearl





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-seven 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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