

Function 28 – Summer 2020



PROUDLY FRANKSTON

*New Zealand
North versus South*

Monday 2 March 2020

12.00 noon - Concluding 3.00pm

Barn & Co.

238 Myers Rd, Balnarring



Guest Wine Personality

Charlotte Bethune Victorian Imports Ambassador

red+white

Originally from the UK, Charlotte started her wine career 22 years ago with a Bordeaux and Burgundy specialist in London. In 2000 she spent a year living and working in wine in New Zealand before settling in Australia. For the last 18 years she has been selling wine for the family-owned fine wine distributor red+white. She also holds the role of Victorian Imports Ambassador for the company.



Charlotte has fond memories of her time in New Zealand and is looking forward to showcasing the different wine regions of New Zealand through five wineries from the red+white portfolio.

If she had to tell you three things about her that most people would not know: She used to work at Buckingham Palace; she's run the New York Marathon; she starred in the Lord of the Rings!

red+white



Canapés

Man 'O' War 2018 Sauvignon Blanc, Waiheke Island

Entrée

Part one - North Island vs South Island

Dog Point Vineyard 2017 Chardonnay, Marlborough
Te Mata Estate 2018 Elston Chardonnay, Hawkes Bay

Main Course

Part two - Central Otago vs Marlborough

Felton Road 2018 Bannockburn Pinot Noir, Central Otago
Catalina Sounds 2017 Sound of White Pinot Noir,
Marlborough

Dessert/Cheese Platters

[Sweet or Savoury station]

Bordeaux Blends

Te Mata Estate 2017 Awatea, Cabernets/Merlot,
Hawkes Bay
Man 'O' War 2013 Ironclad, Bordeaux Blends, Waiheke
Island - Cabernet Franc, Merlot, Petit Verdot,
Cabernet Sauvignon, Malbec





Canapés

Crispy arancini, local pumpkin, Estate sage, romesco
Sopapillas, sumac yoghurt, kasundi

Entrée

Beetroot cured ocean trout, golden beetroot, citrus, fresh
horseradish, horseradish crème fraiche, quince gel florals

Main Course

Victorian Spring lamb, celeriac puree, roasted shallot,
mint gel

Shared Spring greens of Charred Koo Wee Rup Asparagus,
green bean salad and chimichurri potatoes

Dessert

(Sweet or Savoury station)

Belgian Chocolate mousse spoons, preserved Red hill
cherry

Berrys creek Mossvale blue, South Gippsland

English Farmhouse Cheddar, Devon, UK



Guest Chef

**Ashtyn Shaw-
Watkins**

Head Chef

Barn & Co.

Ashtyn Watkins-Shaw brought his talents to Barn and Co. in 2017, incorporating the philosophy of a good harvest garden restaurant and a passionate team. With this formula, Barn & Co. has gained entry in the top 5 restaurant on winery in Victoria and Tasmania the last 2 years.

Growing up on the Mornington Peninsula he took the opportunity of working and training in Brisbane, and kicked off his career in Noosa, in establishments such as the renowned Ricky's and Bistro C.

As a well-travelled chef, Ashtyn chose to go back to his roots on the Mornington Peninsula working at Lindenderry, Montalto and the Portsea hotel. At Hummingbird Eco Retreat, he quickly developed his creativity by growing his own organic produce. The restaurant was winner of the 'Best Restaurant' at the Best Bites awards 2014 – 2016. A perfect platform to take on the role as head chef at the stunning Barn and Co. in Balnarring.

Rachael McCarthy has been owner operator at Barn and Co. for 5 years after being owner operator at Salix at Willow Creek, now Jackalope, for 14 years, as well as a small French Bistro, Bistro Maison for 5 years in Mt Eliza.

Barn & Co specialise in weddings of which over 400 have been hosted, enabling Rachael to bring people together over good food and wine.

The concept for Barn & Co. was for Rachael to open a place celebrating seasons, local produce and a training learning environment for locals to learn about true hospitality. Likewise the menu & wine list reflects this by supporting other small businesses with a shared care for the environment and the Peninsula.





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., and then President Alan Wickes in 2013, after being mentored by the acclaimed Melbourne Cricket Club Long Room Wine & Food Society. After twenty-eight 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 fortified wine dinner, a Members Old Bottle evening, 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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