

Function 29 – Summer/Autumn 2021



*Celebrating Peninsula Wine History
and Art at Elgee Park*

Friday 12th March 2021

6.00pm – Concluding 9.00pm

Elgee Park

310 Wallaces Road, Merricks North

Wise Choice



Vineyard History on the Mornington Peninsula

With Elgee Park and Baillieu Myer



In the spring of 1972, Baillieu Myer AC planted 400 vines at Elgee Park, establishing the Mornington Peninsula's first commercial vineyard and beginning the evolution of a premium label.

Elgee Park vineyard now covers 4.5 hectares of sheltered, undulating land, enjoying a warm aspect in a cool maritime climate. While some original vines remain, the varieties have diversified and the vineyard has expanded. Next year It will be a grand 50 years Celebration of the Mornington Peninsula's first commercial vineyard.

Laurence Tedesco, General Manager

Laurence has a very long association with Elgee Park, beginning when he was a 10 year-old visiting on Saturday mornings and school holidays with his father, who was head gardener. Since 1988, he has never missed a vintage at Elgee Park – a fantastic achievement. "Thanks to Laurence Tedesco and Barry Kotic, our Viticulturalist, our grapes have earned their reputation of high quality." (Baillieu Myer, Elgee Park Sculpture in the Landscape, p. 180)

Geraldine McFaul, Winemaker

Geraldine makes Elgee Park wines under contract at the Willow Creek Winery. She has an impressive background in winemaking and is a graduate of Charles Sturt University, recipient of the Ron Potter Scholarship for winemaking, and postgraduate Assistant Winemaker. Geraldine has a passion for cool climate wines and has experienced many vintages in France and Australia.



Geraldine McFaul with Laurence Tedesco



Canapés

Elgee Park 2016 Cuvée Brut
Elgee Park 2019 Riesling
Elgee Park 2018 Pinot Noir

Main Course

Elgee Park 2018 Chardonnay
Elgee Park 2018 Cabernet Merlot

Dessert

Elgee Park 2018 Cuvée Rouge
Or
Elgee Park 2019 Late Harvest Viognier





FOOD

Canapés

Californian rolls served with a soya dipping sauce
(v + gf)

Peking duck in a chive & coriander pancake

Smoked salmon & nori omelet with salmon roe
(celiac)

Slightly rare baked fillet of beef served on baby
Yorkshire pudding with seeded mustard

Main Course

Lamb cutlets with a macadamia nut crust
served on a sweet potato & spinach mash
with a rich Tokay sauce & sautéed snow peas

Dessert

Fresh berry and champagne jelly
with red currant reduction, toffee shards
and dollop of double cream

Wise Choice

Wise Choice Catering and Special Events

DAVID
MORGAN

Raconteur

Yes, we know
"raconteur" is
not an official title
but David is our
front man, spruiker, chief organiser
and general man about town. And – if
you can believe this – the person the
entire Wise Choice team would most
like to see on Masterchef. In fact if
you ask David, he'll assure you that
he's "clearly Australia's best finishing
chef". After two and a half decades
putting on the finishing touches after
Tony, Gary, Matt and Bec, he might
even be right. If we could just get him
to wear a cravat...



TONY
CARTER

Executive Chef

Masterchef has
Matt Preston,
Goldilocks had
Papa Bear... and
we have Tony. He has been cooking
for crowds his entire working life. He
founded Wise Choice in 1989, and has
overseen the growth of a business that
has been recognised in the Financial
Review as one of the Nations top
businesses for Catering and event
management. With a client base
including some of Melbourne's most
respected and well known identities,
Wise Choice is the leading caterer for
Country Racing Victoria.



Wise Choice has had a long
association with Elgee Park, and over
many years has been a loyal caterer
for important family and private
celebrations.





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 OAM in 2013, after being mentored by the acclaimed Melbourne Cricket Club Long Room Wine & Food Society. After twenty-nine events plus the annual Members Christmas Function and special evening events, 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

President:

Jim Young

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Vice President:

Kevin Johnson

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Pamela Wilson

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Treasurer:

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Max Butler – 0419 343 989

Brendan Collins – 0418 512 193

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