

Function 30 – Autumn 2021

Frankston
**WINE
& FOOD**
Society



*Explore the rich history of
Rutherglen's iconic All Saints Estate!*

Wednesday 5th May 2021

12.00pm – Concluding 3.00pm

The Ranelagh Club

3 Rosserdale Crescent, Mount Eliza



The All Saints Wine Family

Eliza Brown - CEO

Eliza Brown is from a fourth-generation wine family. She studied advertising business at RMIT Melbourne and earned a role as an account executive at the international advertising firm J. Walter Thompson. In 2001 on a rainy winter's day and heavy traffic in Melbourne, Eliza decided to join her family business at All Saints Estate winery in Wahgunyah.

Eliza enjoys building regional businesses; and is the CEO of All Saints Estate (1864), St Leonards Vineyard (1860), Mount Ophir Estate (1891), Thousand Pound Wine Bar & Store (2015) and Luxe Auto (2018) all in Rutherglen. With a more extensive wine industry focus, Eliza is a director of her broader family business, Brown Brothers, and is also chair of Wine Victoria's, Project Control Board. When not immersed in wine, Eliza enjoys spending time with her beautiful daughters.



Nicholas Brown - General Manager and Senior Winemaker

Nicholas Brown has had quite a journey from finishing boarding, travelling the world, studying, and in 2007, settling down to work and live on the family vineyards All Saints Estate and St Leonards Vineyard in Wahgunyah.

The youngest of three children born to parents Peter and Jan, he and his sisters, Eliza and Angela, spent most of their childhood in a carefree world with grapevines and vineyards as their backyard. They have a 'family policy' that you can only join the family business after spending four years working or studying elsewhere. Nicholas took this advice and after completing school at Scotch College in 1997, he briefly took to the Tasmanian Mines, and on to Europe for travel and work. In 2003 Nicholas began his degree in Oenology at Adelaide University, and spent time working at Bridgewater Mill in the Adelaide Hills and at various French Vineyards during the holidays.

After completing his degree and working at Moss Wood in the Margaret River, Nicholas returned to All Saints Estate and St Leonards Vineyard, and continues as General Manager and Senior Winemaker today. Nick's vision is to leave the vineyards to the next generation in a better condition than he received them.



Canapés on Arrival

NV All Saints Estate Sparkling Shiraz

Entrée

2019 All Saints Estate Marsanne

2020 All Saints Estate Chardonnay

Main Course

2018 All Saints Estate Pierre

2015 All Saints Estate Family Cellar Durif

Dessert

NV All Saints Estate Classic Muscadelle

All Saints
ESTATE



Guest Chef

Paul Byrne
Executive Chef
The Ranelagh Club



Paul Byrne began his career as a Chef at the age 15 completing his apprenticeship at the William Angliss Institute.

He got his start working in some of the finest restaurants in country Victoria before settling in Melbourne to raise a family. For the past 20 years Paul has worked predominantly in prestigious private golf clubs in Melbourne. He continues to refine his skills as the Executive Chef of the Ranelagh Club flexing his muscles in both high-end events and weddings and gastro club fare.

Paul's work is central to every dish produced at the Ranelagh Club, and his creativity in the kitchen and passion for cooking reflects his dedication to produce delicious food for a wide variety of occasions.

And who wouldn't be inspired by attending a workplace like the beautiful Ranelagh Club in Mt Eliza, looking over the Bay towards the skyline of Melbourne!



Canapés on Arrival

Profiterole turkey farce with cranberry jelly
Cold smoked cured salmon
with dill cream, caviar

Entrée

Seafood ceviche with herb citrus salad

Main Course

6 hours slow cooked beef cheeks
with cauliflower mash, beetroot hommus

Dessert

Deconstructed vanilla bean cheese cake,
mini macaroons





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 thirty 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 Winter Seasonal Dinner in August and a Daylight Saving Twilight Dinner in March.

Joint FWFS Founders:

Max Butler (Life Member), Kevin Johnson (Inaugural Chairman 2013-2018), Robert Thurley

CONTACTS

The FW&FS Committee

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Vice President:

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