

Function 33 – Summer 2021



*Celebrating our return
to an iconic Wine and Food Venue!*



STILVI

Wednesday 8th December 2021

5.00pm – Concluding 9.00pm

Merricks General Wine Store

3460 Frankston-Flinders Road, Merricks

Stilvi Wines

Tim Elphick Winemaker

It was a vintage at Azienda Agricola Brezza located in the stunning village of Barolo in 2003 that really ignited Tim's passion for winemaking and viticulture. It was from that inspirational experience that Tim forged a career that has taken him to the Yarra Valley, the south of France, Burgundy before finally settling on the Mornington Peninsula a decision made in part by his love for the beach lifestyle. Having spent 5 years as Assistant Winemaker at Paringa and 11 vintages as winemaker at Portsea Estate Tim started his own label called Stilvi Wines. A collaboration with his artistic daughter Kalypso whose pieces feature on the front label.

Tim's grounded approach to winemaking sees him blending both modern and ancient winemaking techniques to produce distinctive, artisanal wines that ignite conversation.

Rohan Smith Assistant

Winemaker

Following a successful career as a classical musician and in the music industry, Rohan turned his attention to his love and passion for wine, winemaking and working the dirt. To drive this passion, he relocated to the Mornington Peninsula in Victoria, undertaking a Bachelor of Wine Science through Charles Sturt University and has worked for numerous vineyards and wineries including Elgee Park, Merricks Estate, Willow Creek and Foxeys Hangout.

He has been heavily involved in The Australian Pinot Noir Challenge, Mornington Peninsula Wine Show, as well as judging at the Royal Melbourne Wine Show, Yarra Valley Wine Show and Macedon Wine Show. Rohan is currently the Assistant Winemaker at Handpicked Wines and is based at their beautiful Capella winery and vineyard on the Mornington Peninsula.



Canapés

2021 Elgee Park Cuvée Brut

2021 Stilvi Pinot Gris

2021 Stilvi extended skin contact Pinot Gris -
Single Vineyard

Main Course

2019 Handpicked Chardonnay
Tamar Valley Tasmania

2019 Handpicked Pinot Noir
Mornington Peninsula

Shared Cheese Platters

2004 Handpicked Portuguese
'Colheita' Port

STILVI



MERRICKS GENERAL
WINE STORE

QUEALY
BAILLIEU VINEYARD
ELGEE PARK



Canapés

oysters, brut mignonette

Fresh briny Sydney rock oysters with a classic accompaniment

potato crisp, smoked salmon roe, horseradish cream

Twice cooked potato crisps with smoked salmon roe and a peppery kick of horseradish cream

prawn, cashew, lime, toasted sesame

Tiger prawns grilled and dipped in a cashew sauce, fresh lime, curry leaves and sesame give a lively mouth full

corn, comte croquettes, chipotle aioli

Deep fried, crispy and creamy with a punch of chilli

Main Course

glazed duck leg, bitter leaves, cherry and walnut

Confit duck leg lacquered with sweet soy, a selection of Elgee Park's bitter garden leaves, cherry and toasted walnuts glazed with apple balsamic.

Cheese

tempest, local – buffalo / sheep

Fresh and light, this buffalo cheese is lightly ashed with a beautiful creamy finish

farmhouse cheddar, local – cow

Semi hard cheese with a lovely butteriness

chelsea blue, local – cow

This blue features Roquefort spores which create a sweet, nutty flavour with a good salty hit to balance the sweetness.

Guest Chef

Guy Stanaway
Executive Chef
Merricks General
Wine Store

Guy Stanaway's culinary career has a firm grounding in the luxury hotel industry, with beginnings at Christchurch's small luxury property, The George Hotel. Competitive by nature, young Stanaway quickly achieved a collection of personal awards including the Nestle Toque d'Or and South Island Chef of the Year, at New Zealand's Salon Culinaire.



Later, Executive Chef roles at two world-class Aman Resorts properties - Amanbagh in remote Rajasthan and Bali's Amankila - were a perfect fit for this accomplished young chef, combining loves of travel, culture, and cooking with indigenous ingredients.

Unsurprisingly half a decade in Asia has left an indelible mark on this native Kiwi's palate and plates - a fluency in balance and a respect for the importance of texture the result. After five successful years with Aman, a year travelling through Scandinavia and Western Europe provided vital space for Stanaway to re-engage with European culinary traditions before relocating to tropical Queensland in 2014, assuming the role of Head Chef at Noosa's beachside institution, Bistro C.

Stanaway consistently heads restaurants with reputations for direction, distinction, cohesion and ultimately, culinary excellence.

After five years at Jackalope, Guy joined the Merricks team in early 2021. Adding a wealth of knowledge, enthusiasm and a great sense of humour to the already special atmosphere at this unique venue. And of course a new creative twist to the amazing kitchen at the Merricks General Wine Store.





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-two 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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