

Function 34 – Autumn 2022

Frankston
WINE
&
FOOD
Society



A Wine Tour of Italy!

Thursday 17th March 2022

12.00pm – Concluding 3.00pm

Barn & Co.

238 Myers Road, Balnarring



Guest Wine Partner

A tour of Italy with Sally McGill,
Joval National Marketing
Manager – Imports



In the early 1980s Sally qualified as a professional chef, but within a few years moved to London and entered the wine trade. While working with a small French wine importer, Sally completed the WSET (Wine & Spirit Education Trust) Diploma and was awarded the Portuguese Wine Scholarship.

From London, Sally moved to central Italy, working in wine retail and public relations until her return to Australia in the early 1990's. In 1994 Sally joined the Joval Wine Group t/a red+white and Mezzanine The Fine Wine Specialist, to manage the imported wine portfolio. As such, Sally has been representing a number of iconic European wineries for 20+ years, including the Louis Roederer Family Group and Louis Jadot from France; and Vietti and Comm G.B. Burlotto from Italy.

In 2010, Sally completed a course on Piedmontese wines (in Italian language) at the Università degli Studi di Scienze Gastronomiche.

Sally travels to Europe annually to meet with existing and new winery partners, to sample new releases and to stay abreast of developments in the world of wine.

Charlotte Bethune from red + white, who featured at our New Zealand lunch, will be accompanying Sally McGill.



Canapés

Elena Gin - Piedmont

Entrée

Monte Tondo Soave Classico DOC 2020 - Veneto

Graci Etna Bianco DOC 2020 - Sicily

Main Course

Luigi Einaudi Dogliano Dolcetto DOCG 2020
Barolo

Poliziano Rosso di Montepulciano DOC 2019
Tuscany

Shared Cheese Platters

Vietti Nebbiolo Perbacco Langhe 2019 DOC
Barolo





Canapés on Arrival

gin pickled zucchini,
buckwheat, ricotta, honey, crostini

Entrée

veal meatball, creamy polenta, sugo, basil

Main Course

beef cheek, saffron mash,
cavolo nero, gremolata

Cheese

taleggio, taralli biscuit, pear



Guest Chef

Zac Hagger
Head Chef
Barn&Co

Zac has a very able team of chefs in Matt Frirth & Sean Duggan, who complete the team at Barn&Co.

Zac was Sean's sous at Dromana estate and now roles have reversed here at Barn&Co. They all have a great attitude both professional and fun.

The three chefs have all run their own kitchens on the Peninsula, so they have a solid learning base with an inclusive open minded approach to menu creation. Above all, they have a great professional attitude, with an ample mixture of fun thrown in.

Zac is a born and bred Peninsula chef and therefore loves to showcase and support local growers and suppliers. Even their Chicken Maryland stock is made with the local Two Bays Gluten-free beer.

The team is also very sympathetic and respectful of dietaries, as they all have family members with various requirements.

Rachael McCarthy
Owner
Barn&Co

Rachael McCarthy has owned and operated Barn & Co for the last six years after running Salix at Willow Creek, now Jackalope. Her focus is to showcase events where,

"Great Food & wine should always be celebrated- but the joy of celebrating with others is what it's all about. I love what I do and celebrate that everyday."

With over 450 weddings between both restaurants and a further 70 coming up over the next 12 Months, Rachel is certainly living her dream.





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. These are supplemented by other bonus events for members.

The FW&FS was established in 2013 under the auspices of Proudly Frankston Campaign Inc., and a group including then President Alan Wickes OAM, and taken forward by Co-founders Kevin Johnson, Robert Thurley and Max Butler, after being mentored by the acclaimed Melbourne Cricket Club Long Room Wine & Food Society. After 34 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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