

*Function 35 – Autumn 2022*

*Frankston*  
**WINE  
& FOOD**  
*Society*



*Gippsland Wows  
The Peninsula!*

GIPPSLAND VICTORIA  
**NARKOOJEE**

 **RANELAGH CLUB** MT ELIZA

**Wednesday 4th May 2022**

12.00pm – Concluding 3.00pm

**Ranelagh Club**

3 Rosserdale Crescent, Mt Eliza

## Guest Wine Partner

### Narkoojee Winery

**"Outstanding winery, regularly producing wines of exemplary quality and typicity."**

– James Halliday, Australian Wine Companion 2022 Edition



In recent years the Narkoojee Winery has been consistently rated as a five star red winery by the Australian Wine Companion. Nestled between Glengarry and the old mining town of Walhalla in the foothills of the Great Dividing Range, a short 2 hour drive from Frankston/Mt Eliza, the Narkoojee Cellar Door and accompanying Restaurant has been recognised as the best wine and food experience in the region.

### The Narkoojee Wine Family

Father and son team, Harry and Axel Friend make for an unbeatable combination of talents. They share the desire to experiment with new techniques aiming to perfect the winemaking process, which gives Narkoojee wines their unique characteristics.

Harry is the Managing Director and Winemaker at Narkoojee. He was raised on the dairy farm, which is now home to the Narkoojee vineyard and winery. He graduated from Melbourne University with a Bachelor of Engineering and spent most of his career as a Civil Engineer. He retired from his position as Lecturer in Civil Engineering at Victoria University in 1994 to manage the Narkoojee winery and make wine on a full time basis.

Harry's son Axel is the Vineyard Manager and Winemaker at Narkoojee. Axel graduated with an Associate Degree in Applied Science (Winegrowing) from Charles Sturt University in Wagga Wagga, in 1999. Since the age of 15, Axel has helped in the vineyard alongside his father, Harry. His knowledge of plant physiology and wine chemistry led to his role as vineyard manager and co-winemaker. Axel has travelled extensively throughout Europe and worked with Camp America in North Carolina.



### *Canapés on Arrival*

2021 Sparkling Harriet – Chardonnay Pinot Noir

### *Entrée*

2021 Lily Grace Chardonnay

### *Main Course*

2020 Reserve Pinot Noir

2019 Four Generations Merlot

### *Shared Cheese Platters*

2019 Viognier – Late Harvest

GIPPSLAND  VICTORIA  
**NARKOOJEE**



### *Canapés on Arrival*

Zucchini Flower - Coated in a Citrus  
Tempura Filled w Cashew Cream

### *Entrée*

Pan Seared Scallop w Corn Puree,  
Charred Corn & Jamon Crisp

### *Main Course*

Confit Duck Leg w Wild Mushroom  
Risotto & Juniper Berry Jus

### *Cheese*

Fromagerie De France - Germain – Triple Cream  
w Honey Lavosh & Grapes



## Guest Chef

Emily Hooper  
Head Chef  
Ranelagh Club

Emily has 17 years' experience in the Culinary and Hospitality industry and 12 as a qualified Chef, having trained with William Angliss back in 2004. She completed her apprenticeship at the Rocks in Mornington and ventured to North Queensland working across a range of award-winning venues & resorts. Emily returned to the Peninsula 6 years ago and has held senior chef positions at venues such as Trofeo Estate Winery, South Beach Project & St Andrews Beach Brewery. Emily is not only passionate about cooking but she holds numerous certificates in Community Services & Youth Mental Health.



Morgan Cowling  
Sous Chef  
Ranelagh Club

Morgan has 20 years' experience in the Culinary and Hospitality industry, having completed his apprenticeship at both Canadian Bay Hotel and Stillwater At Crittenden. He then went on to work in numerous wineries on the Peninsula including Montalto, Salix, Lindenderry and Trofeo Estate. Morgan is not only passionate about cooking but also sailing, music, football and travel.

Both Emily and Morgan are a terrific asset to the Ranelagh Club, being highly motivated individuals bringing plenty of experience and a "can do" attitude. The bonus is they have worked together closely in the past and already have a strong working relationship.



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-five events plus the Members Christmas Functions 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 Members Old Bottle Night, Fortified Wine Dinner, a Winter Seasonal Dinner in August and a Daylight Saving Twilight Dinner in March.

Joint FWFS Founders:

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

## CONTACTS

The FW&FS Committee

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