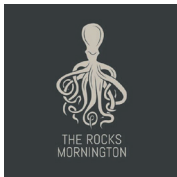


Function 36 – Winter 2022



*Yarra Valley visits
The Peninsula!*



GIANT STEPS
YARRA VALLEY

Wednesday 3rd August 2022

12.00pm – Concluding 3.00pm

The Rocks Mornington Yacht Club

1 Schnapper Point Drive Mornington

Guest Wine Partner

Jess Clark (Winemaker)
Giant Steps Yarra Valley



Jess grew up in Melbourne and was first introduced to wine by her parents. After pivoting from a career in civil engineering, Jess entered the Masters in Oenology program at University of Adelaide, spending a year at California's UC-Davis and gaining experience at Napa Valley's Dana Estate. In addition to working harvests across Australia, Jess has worked in Germany and France – in Burgundy at Domaine Dujac and in Alsace at Hugel.

On meeting Steve Flamsteed, Jess was drawn to the winery's single vineyard program and joined Steve at Giant Steps in August 2019. Her philosophy to "refine, refine, refine" brings precision to the wines, describing the approach to identifying sites and conveying them in a wine as "art meets science."

About Giant Steps Yarra Valley

In 1997 Phil Sexton arrived in the Yarra Valley in search of altitude, aged soils, slopes of exposure, regular rainfall and cool to cold night time temperatures and a gentle breeze off the protecting mountain ranges.

Since 2003, Chief Winemaker Steve Flamsteed has set about creating a range of Single Vineyard Chardonnay & Pinot Noir wines that personify each site.

Giant Steps wines have collectively been awarded 34 trophies and over 100 gold medals at major international and domestic wine shows and has been named one of the Top 100 Wineries in the World by Wine & Spirits Magazine, US for each of the last six years.



Canapés on Arrival

Giant Steps Yarra Valley Rose 2022

Entrée

Giant Steps Yarra Valley Chardonnay 2021
Giant Steps Tarraford Chardonnay 2021

Main Course

Giant Steps Yarra Valley Pinot Noir 2021
Giant Steps Applejack Pinot Noir 2021

Dessert

Giant Steps Syrah Carignan Grenache 2019

GIANT STEPS
YARRA VALLEY



Guest Chef

James Soulsby
Head Chef
The Rocks Mornington



James (Jimmy) Soulsby is the new Head Chef at The Rocks Mornington.

Born in Hobart Jimmy came to Melbourne when he was 5 or 6 years old and grew up in upper Beaconsfield/Berwick, moving to the Peninsula in 2016.

Jimmy has been with The Rocks since January 2021 and prior was at Jackalopes™ DOOT DOOT DOOT restaurant where he honed many of his techniques and developed the fresh style and flair he brings to diners at The Rocks.

Classic French, Asian, Italian and South American influences are prominent in Jimmy's menus. The freshest possible seafood and high quality local ingredients drive his creative passion.

In his spare time Jimmy loves music and playing his guitar as well as cooking the barbecue at home and dining out at various places around the city and across the Peninsula.

About The Rocks Mornington

Our mission is to showcase Australian sustainably sourced seafood, The Rocks reflects our deep connection to the coast.

With a pantry so diverse on its alluring doorstep, being the Mornington Peninsula, and a team that strives to extract its fruits, it is no wonder its annual reviews and recommendations in various media for the past 20 years, along with the support of its loyal customers, has led The Rocks to become a recognised institution for fine food.

Canapés on Arrival

Oyster, sanbaizu dressing, chive & chilli oil

Entrée

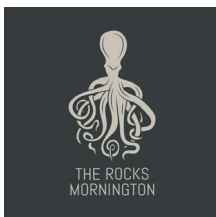
Bluefin tuna carpaccio, walnut furikake, soy ginger dressing, salt bush

Main Course

Barramundi fillet, grilled, vadouvan sauce, charred winter greens

Dessert

Chocolate & mixed berry cheesecake





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-six 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:

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

CONTACTS

The FW&FS Committee

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