

Function 37 – Spring 2022



*Bellarine charms the
Peninsula!*

Wednesday 19th October 2022

12.00pm – Concluding 3.00pm

The Royal Hotel Mornington

770 Esplanade Mornington



Guest Wine Partner

Robin Brockett (Chief Winemaker)
Scotchmans Hill Bellarine
Peninsula



"Good wine can be made in the winery,
but great wine is made in the vineyard.
We focus on managing the vineyard to
produce the healthiest, clean and intense
fruit characters possible"

– Robin Brockett

Previously working in the New Zealand wine industry, Robin joined Scotchmans Hill in 1988, as Vineyard Manager. With a degree in Oenology (Winemaking) from Charles Sturt University, Robin took on the responsibilities of Winemaker in 1990. From the original single label, Scotchmans Hill, the Estate has released a further 11 new labels, including the Swan Bay and Cornelius ranges. Instrumental in the growth of Scotchmans Hill, and now the Chief Winemaker, Robin has been active in establishing the Bellarine as a thriving wine region.



About Scotchmans Hill Bellarine Peninsula

In 1975, David Browne and the Browne family bought an old dairy farm overlooking Port Phillip Bay. They named it Scotchmans Hill and planted the first vineyard in 1982.

The 1990's saw major development including the winery. This was followed by growth of the wine label range to include wines from South Australia, New Zealand and Mornington Peninsula in the early 2000's. In 2014 ownership changed from the Browne Family to a board made up of local families ensuring that the winery stayed locally owned.



Canapés on Arrival

Cornelius Blanc de Blanc 2018

Entrée

Cornelius Pinot Gris 2021

Scotchmans Hill Chardonnay 2021

Main Course

Scotchmans Hill Pinot Noir 2021

Scotchmans Hill Shiraz 2020

Dessert

Scotchmans Hill Late Harvest Riesling 2020

SCOTCHMANS HILL

BELLARINE PENINSULA
VICTORIA
ESTABLISHED 1982



Canapés on Arrival

Blini with smoked salmon, crème fraîche, salmon pearls & dill

Freshly shucked oyster with champagne granita

Entrée

Mushroom arancini & truffle aioli

Main Course

Beef short rib, pumpkin maple puree, broccolini & chilli garlic pangrattato

Dessert

Peach & apple crumble & honeycomb ice cream



Guest Chef

Dane Shaw, Head Chef
The Royal Hotel Mornington



Dane began his apprenticeship in 1992 which led to his first stint with Walters Wine Bar in 1993 working closely with Walter Bourke. Dane then spent several years in the kitchens of some of Melbourne's great chefs, such as Greg Malouf and Andrew Blake as well as traveling and working extensively in Europe for two years. Prior to the reopening of The Royal Hotel, Dane was the Head Chef at Walters Wine Bar for 6 years, providing the iconic Southgate venue with a greater consistency of food and outstanding kitchen brigade leadership.



About The Royal Hotel Mornington

Owners Maria Bourke and Philippa & Dane Shaw are well known in the Melbourne restaurant scene, with Maria and Walter Bourke opening their first restaurant Maria & Walters in 1978 (The Age Good Food Guides "Restaurant of the Decade"). Together they opened the famous Walters Wine Bar in Southgate in 1992.

Maria & Walter's daughter, Philippa started her career as a chef working with Jeremy Strode at The Adelphi Hotel, Andrew Blake at Blakes Restaurant, Laurent Bakery and The Grand Hyatt Melbourne. She is now fulfilling her dream as owner/operator of The Royal Hotel.



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-seven 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

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