

Function 39 – Autumn 2023



*A Seasonal Collaboration of
Fine Wine & Food!*

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Thursday 4th May 2023

12.00pm – Concluding 3.00pm

Barn & Co

238 Myers Road, Balnarring

Guest Wine Partner

Alister Timms Chief Winemaker Shadowfax Wines

No stranger to the world of winemaking, Alister grew up on his family's vineyards on the Bellarine Peninsula, planting vines at the age of 10.

With a science degree from Melbourne University, Alister went on to study Oenology at the University of Adelaide and graduated in 2001.

Shortly after completing this second degree, Alister started working at Shadowfax as Assistant Winemaker, a position he held for three years before moving back home to run his family's winery Kilgour Estate.

In 2008, Alister returned to Shadowfax to manage the winery's vineyards and establish the Little Hampton property in the Macedon Ranges, whilst working as Assistant Winemaker. Less than 10 years later, in October 2017, Alister became Chief Winemaker.

Shadowfax Wines

Established in 1998, Shadowfax is Werribee's own boutique winery located in the heart of Werribee Park, just 30 minutes from Melbourne.

Dedicated to creating quality, handcrafted wines, Shadowfax produces a range of premium wines from its own vineyards in Werribee and Little Hampton in the Macedon Ranges.

Renowned varieties include Chardonnay, Pinot Noir and Shiraz as well as a selection of highly limited, single-vineyard wines including the Minnow.

Contemporary in design and function, Shadowfax's unique architecture reflects the harmony between the winery and its natural surroundings.

Designed by Wood Marsh and built in 2000, the winery is still as contemporary as it was when it first opened, offering visitors the opportunity to taste the wines, purchase from the cellar door and enjoy a delicious lunch at the restaurant.

Shadowfax's young and dynamic wine team is headed by Alister Timms. Using only the finest quality grapes and the best French oak barriques, Alister plays an integral role at the winery and has won many prestigious wine awards over the past 18 years.



Canapés on Arrival

2022 Minnow Rose

Entrée

2022 Macedon Ranges Chardonnay

Main Course

2021 Macedon Ranges Pinot Noir

2021 Little Hampton Pinot Noir (Single Vineyard)

Dessert

2021 Minnow Mondeuse



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FOOD

Canapés on Arrival

French onion soup shooter, sprouted croute, gorgonzola

Eye fillet tartar, fennel croute

Entrée

Tonka butter seared scallop, crispy pancetta,
parsnip puree, apple

Main Course

Confit duck leg, local plum and lentil braise,
charred plum

To share, sides of chat potatoes, roquette, pear,
parmesan salad, candied walnuts

Dessert & Cheese to share

Blue Cashel, Artisan brie, Manchego,
fresh barn & co sourdough, croute, quince paste

Red wine poached pear spoons

Valrhona dark chocolate tartlets



Guest Chef

Matt Frith
Head Chef
Barn & Co

Although originally born in England, Matt now considers himself a local. He found his passion for cooking over the past few decades and committed to the hospitality industry around 11 years ago as an apprentice chef.

Matt kicked his career off in the Terminus fine dining restaurant at the Flinders Hotel, jumping straight into a big team to develop a variety of skills in multiple areas. Quickly establishing his own skill set, Matt moved onto the hatted restaurant, Camus in Northcote as their Chef De Partie before eventually heading back to the Peninsula to a role at Gourmet Paddock. Here Matt expanded his skills gaining knowledge around the Artegon grill and wok cooking and developing a true passion for seafood. Matt then furthered his career at a number of renowned local winery restaurants such as Doot Doot Doot, Pier 10 & Captain Jacks before taking on his role here at Barn & Co, initially a Sous Chef and now six months later the position of Head Chef.

Matt's pedigree has created an evolving interest in truly seasonal ingredients (indigenous and local where possible) and his skill and this passion is reflected in the menu designed for today utilising stunning seasonal produce in harmony with the wines on offer.



Rachael McCarthy Owner, Barn&Co

Rachael McCarthy has owned and operated Barn & Co for the last seven 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 500 weddings between both restaurants and many more coming up over the next 12 months, Rachael is certainly living her dream.





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-nine 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. In addition to its annual program, the FW&FS has also included some evening events as added benefits for Members.

These events have included a Fortified Wine Dinner, an Old Bottle Night, a Winter Seasonal Dinner and a Daylight-Saving Twilight Dinner.

Joint FWFS Founders:

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

CONTACTS

The FW&FS Committee

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