

Function 40 – Winter 2023



*The Coonawarra's Terra
Rossa visits The Peninsula*



Thursday 3rd August 2023

12.00pm - Concludes 3.00pm

McClelland Gallery + Sculpture Park

The Pavilion – 390 McClelland Drive, Langwarrin

Guest Wine Partner

Brand's Laira -
Coonawarra
Brooke Blair,
Senior
Winemaker

Brooke Blair grew up in Mount Gambier, a thriving community in the heart of South Australia's Limestone Coast, amongst one of Australia's most prolific wine regions.

After graduating from the University of Adelaide with a degree in Oenology, Brooke spent three vintages working at Hollick Wines in the Coonawarra. Then began her international winemaking experience with a vintage in Spain followed by 11 years in Canada.

Brooke then strengthened her winemaking skills in Chile working on the 2008 vintage. But after more than a decade of winemaking in Canada, it was time to return to Australian soil and the Riverland and Currency Creek wine regions, before being offered a winemaking position with Peter Lehmann Wines in the Barossa Valley. This led to her current position at Brand's Laira, Coonawarra.

With Brooke today is:

Malcolm Stopp, Brand
Ambassador & Educator for
Brand's Laira

Malcolm is a leading light in the wine industry, having spent 45 years both here and abroad, making the complex world of fine wine both simple and approachable. He is also well known to many members of the Society, having partnered with us at our lunch with Peter Lehmann Wines of the Barossa in October 2018, and Morris Wines of Rutherglen Fortified Wines Masterclass in July 2021.

About Brand's Laira

Brand's Laira is an iconic winery, nestled in the heart of the famed 'terra rossa' strip of Coonawarra in South Australia. Steeped in heritage with a wealth of old vineyards dating back to 1893, Brand's Laira offers a range of elegant yet richly flavoured premium wines from this distinct region.



Canapés on Arrival

2021 BL Old Station Fumé Blanc

Entrée

2022 BL Old Station Riesling

2022 BL Blockers Chardonnay

Main Course

2018 BL Tall Vines Shiraz

2021 BL 1968 Vines Cabernet Sauvignon

Dessert/Cheese

2018 BL One Seven One Cabernet Sauvignon



BRAND'S LAIRA
COONAWARRA



Canapés on Arrival

Mussels, smoked bacon and miso broth
Boudin blanc, pickled tea leaf, roasted rice

Entrée

Slow roasted pork belly, apple and green mango slaw,
nahm jim dressing, barramundi floss
Bread + Butter

Main Course

Venison Assiette
Braised venison, homemade venison sausage, chicken
liver parfait, ooray plum, dark chocolate jus

Cheese & Chocolate

Cheese, Crackers + Muscatels
Le Conquerant Pont L'Éveque
(A pungent, monastic washed-rind cheese from the
heart of Normandy, France)
Dark chocolate and pepperryberry mousse tartlet,
macerated muntries

Guest Chef

Greg Sandjaja
Head Chef
McClelland
Gallery +
Sculpture Park

Greg believes that if you understand and respect your ingredients, you will uncover a whole new experience for the senses.

A fascination turned passion, he has spent the last 20 years in the culinary industry, sharing this philosophy that was birthed from an accidental act involving a batch of roast potatoes at home.

Born in Indonesia, and growing up in Brisbane before finally settling in Melbourne, Greg has been able to combine and balance culinary influences from his motherland, his love of Japanese cuisine, his classical French training and seasonal local produce in his take on modern Australian dining.

He has continued to be passionate about providing an excellent dining experience and is humbled to have this opportunity to share with you these food and wine pairings.

McClelland Gallery + Sculpture Park

Is celebrated as the home of Australian sculpture, with a wide-ranging collection of more than one hundred sculptures, amongst sixteen hectares of designed landscape and indigenous bushland.





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 forty 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 & Life Ambassadors:

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

CONTACTS

The FW&FS Committee

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