

*Function 41 – Spring 2023*



*An iconic partnership  
back in Local hands*



**Wednesday 4th October 2023**

1.00pm - Concludes 4.30pm

**Stonier Winery & Merricks General  
Wine Store, Merricks**

## Guest Winemaker

Aaron Drummond  
Co Owner & Managing Director  
Stonier Wines



Aaron grew up on the Mornington Peninsula. His foray into wine began in the early 2000's when he started leasing a disused vineyard at a friends farm.

From there it was a combination of building his own family wine businesses (Fallen Giants & Circe) and working across leading fine wine producers, initially Mount Langi Ghiran, and later Yering Station, Parker Coonawarra & Xanadu.

In 2015 Aaron left for NZ to take up the GM role at iconic New Zealand Winery, Craggy Range. After 8 years in Hawke's Bay, the opportunity to come home and be part of the next chapter of Stonier was too amazing to pass up.

Aside from Stonier, Aaron sits on the Board of Craggy Range and Brick Lane Brewing.



### *Part 1*

#### *Canapés at the Winery & Tour*

2016 Stonier Sparkling  
2022 Reserve Chardonnay

### *Part 2*

#### *Main Course at Merricks Store*

2022 Reserve Pinot Noir  
2021 Windmill Pinot Noir

#### *Chocolate & Cheese*

2020 KBS Chardonnay





### *Canapés on Arrival at Stonier*

Peking duck pancake

Mini Yorkshire pudding, rare beef, bearnaise

Mushroom, buffalo mozzarella arancini, saffron aioli

### *Main Course at Merricks Store*

Spring hazeldene chicken, paris mash, garden peas  
& tarragon jus

Sides from the kitchen garden at Elgee Park  
heirloom baby carrots, tahini yoghurt, zaatar  
leaf, radish & cucumber salad, citrus dressing

### *Chocolate & Cheese*

Belgian chocolate mousse, raspberries  
Cheese selection, preserve, lavosh



## Guest Chef

Martin Dulke  
Merricks General Wine Store



Martin's food journey started at an early age thanks to a passionate foodie family from the Yarra Valley. This quickly led to a world of gastronomy and stints in European kitchens with Paul Bocuse and Rick Stein.

After completing his qualifications as a Chef within the International 5-star Hotel system, he embarked on his own Australian restaurant journey and was drawn into food media as Food Editor and becoming one of TV'S first Chefs, appearing on many well known food shows whilst running his own restaurants.

In 2007, after completing Degrees in Event Management and Business Administration Martin started creating dynamic cooking events, working with some of Australia's largest companies, and from 2012, this took him into consultancy roles with the likes of MasterChef LIVE, and charities such as the Starlight and McGrath foundations.

In 2012 Martin joined the kitchen team at Venueslive who are responsible for the 90,000 seat Accor Stadium and other major stadiums around the country, including Optus Stadium Perth.

In 2021 Martin moved into the Chef de Cuisine role, which has seen fine dining introduced into the world of stadium food. As well as private work, he has added brand Ambassadorships for worldwide companies, adding to a very diverse and exciting career in the food industry.



## 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-one 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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