Function 42 – Summer 2024







Wednesday 6th March, 2024 12.00pm - Concluding 3.00pm

Ranelagh Club 3 Rosserdale Crescent, Mount Eliza

### **Guest Wine Partner**

A tour of Portugal & Spain with Sally McGill, Joval Wines National Imports Manager



In the early 1980s Sally qualified as a professional chef, but within a few years moved to London and entered the wine trade. While working with a small French wine importer, Sally completed the WSET (Wine & Spirit Education Trust) Diploma and was awarded the Portuguese Wine Scholarship.

From London, Sally moved to central Italy, working in wine retail and public relations until her return to Australia in the early 1990's. In 1994 Sally joined the Joval Wine Group t/a red+white and Mezzanine The Fine Wine Specialist, to manage the imported wine portfolio. As such, Sally has been representing a number of iconic European wineries for 30 years, including the Louis Roederer Family Group which purchased Ramos Pinto in 1990.

Sally travels to Europe annually to meet with existing and new winery partners, to sample new releases and to stay abreast of developments in the world of wine.

Charlotte Bethune who has featured at our New Zealand, Italian and US lunches, will be accompanying Sally McGill. Charlotte, originally from the UK, has spent 27 years in the wine industry, 21 of those years selling wine for red+white.





Canapés on Arrival

Ramos Pinto Lagrima White Port NV Douro Valley, Portugal w tonic & slice of orange

Entrée

Abellio Albarino 2022 Rias Baixas, Spain

Gomez Cruzado Blanco Rioja DOC 2021 Rioja, Spain

Main Course

Karman Tinto Rioja Garnacha 2020 Rioja, Spain

Lopez Cristobal Roble La Linde Ribera del Duero 2021 Ribera del Duero, Spain

Gomez Cruzado Crianza Rioja DOC 2019 Rioja, Spain

Dessert

Ramos Pinto Reserva Adriano 8 Year Old Tawny Port

Douro, Portugal

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Canapés on Arrival

Gilda Pintxo

Entrée

Ciabatta Char grilled Octopus, chorizo mole

Main Course

Frango a Portuguesa

Dessert

Pasteis de nata



### **Guest Chef**

### Nicholas Francois Head Chef Ranelagh Club

Nicholas Francois (Nic) was born in Mauritius and migrated to Australia in 2005 to follow his passion to become a Chef. He completed his apprenticeship at Bar Bosh where he discovered a flair



for Middle Eastern cooking. In 2009 Nic commenced as Sous Chef at the prestigious Kooyong Tennis Club where he worked for 9 years running the busy bistro and fine dining restaurant. In 2018 Nic moved down to the Mornington Peninsula and has spent recent years in the kitchens of some of the Peninsula's finest restaurants, namely Alatonero and Montalto Estate Winery where he honed his techniques using the freshest seafood and highest quality local ingredients, to develop a unique fresh style and flair that is now bringing diners to the Ranelagh Club.

In his spare time Nic loves music, playing his guitar and spending time with his 3 children.

Nic was the Guest Chef at our Ranelagh lunch on 8th March 2023 featuring Jackson Family Wines from the U.S.



#### The Ranelagh Club

Ranelagh Club is a little slice of paradise located in the Ranelagh Estate in Mt Eliza. The Club has tennis and sailing activities, private access to Ranelagh Beach and a fully licenced bar and bistro with spectacular views across Port Phillip Bay, there's something for everyone to enjoy.



# 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-two 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

President: Pamela Wilson E: president@fwfs.com.au M: 0400 052 899

Vice President: Kevin Johnson M: 0438 093 300

Secretary: Brendan Collins E: secretary@fwfs.com.au M: 0418 512 193

Treasurer: Tony Bracy – 0418 268 060

Max Butler - 0419 343 989 David Cross - 0427 545 490 Sue Droscher - 0409 805 678 Mark Davey - 0418 358 653 Phil Jones - 0414 315 774 Jim Young - 0418 997 080 (Immediate Past President)

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