

Function 43 - Autumn 2024



*Coonawarra
on the Beach!*

PATRICK OF

COONAWARRA

THE
ROYAL HOTEL

18  57

Wednesday 24th April, 2024

12.00pm - Concluding 3.00pm

Walter's Dining Hall, The Royal Hotel

770 The Esplanade, Mornington

Guest Wine Partner

Luke Tocaciu

Chief Winemaker

Patrick of Coonawarra

Luke took on the role of Director & Chief Winemaker in 2013, following the unexpected passing of his father Patrick.

He graduated with a degree in Oenology from the University of Adelaide and had already completed vintages in the Barossa, Clare and Sonoma (USA) valleys before returning to Coonawarra.



He's glad to be home and carrying on the legacy and tradition of the family business, and has already made his mark on the company by securing several trophies and medals as well as plenty of praise from our customers.

As part of the emerging generation of 'Young Gun' winemakers, Luke has demonstrated an ability to combine traditional wisdom with new-age trends, leading to a growing wave of consumer demand.

He has a keen interest in experimenting with Cabernet and Riesling, pushing the boundaries of what can be done with the varieties and styles.

About Patrick of Coonawarra

A premium family-run estate in the heart of Coonawarra.

Patrick is a second-generation small business crafting remarkable wines with innovation, humility, inclusivity and curiosity. We have a deep love for heritage styles, paired with an excitement for the new. This duality is who we are.

During a decorated career spanning more than three decades, Patrick Tocaciu celebrated international accolades while working as chief winemaker for several major labels. His focus switched in 1998, to fulfilling a more personal goal, in the establishment of the family owned and operated Patrick of Coonawarra.

Patrick's eldest son, Luke, has now taken over the family business and continues to produce highly regarded wines from the famed Terra Rossa soils of Coonawarra.



Canapés on Arrival

P Series Sparkling Chard Pinot Noir NV

First & Second Course

2023 Two-Blocks Riesling

2015 Block 5 Aged Riesling

Third Course

2019 Two-Blocks Cabernet

2018 Home Block Cabernet

Dessert

2013 Grande Reserve Cabernet

PATRICK OF

COONAWARRA



Guest Chef

Shane Holt
Head Chef
The Royal Hotel

Shane's culinary journey is marked by a diverse array of experiences and a deep-rooted passion for the culinary arts.

Beginning his career in 1993 as an apprentice at the Intercontinental Hotel, Sydney, Shane embarked on a journey that would take him across continents and cuisines.



In 1999, Shane ventured to London, where he honed his skills in various establishments, immersing himself in the vibrant culinary scene of the city. His affinity for Asian & European cuisine shaped his early career. But it was his move to Victoria & Sorrento Hotel in 2013 that marked a significant milestone. Shane's talent and dedication propelled him to the position of head chef, where he continued to excel.

The year 2022 saw Shane take on the role of Head Chef at the Royal Hotel Mornington, where he brought his extensive experience and culinary expertise to the forefront. However, it was the opening of Walters Dining Hall in June of 2023 that sparked a passion for Asian cuisine. This allowed Shane to explore Asian flavours and techniques adding a dynamic dimension to his culinary repertoire.

Shane and his team continue to create unforgettable dining experiences for guests in both Walter's Dining Hall and The Royal Hotel Bistro.

Canapés on Arrival

Vegetarian Spring Roll

First Course

Kingfish Sashimi

Second Course

Salmon baked in Banana Leaf
served with Coconut Rice

Third Course

Korean Braised Beef Short-rib
served with Jasmine Rice

Dessert

House made Chocolate & Pecan Pie





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-three 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 Thurlley

CONTACTS

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