



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-four 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)

W: fwfs.com.au

E: events@fwfs.com.au

Follow Frankston Wine & Food Society on:



Function 44 – Winter 2024



*A Sea-Change for
Baileys of Glenrowan*



Thursday 1st August 2024

12.00pm - Concludes 3.30pm

McClelland Gallery + Sculpture Park

The Pavilion – 390 McClelland Drive, Langwarrin

Guest Wine Partner

Paul Dahlenburg
Bailey's of
Glenrowan
Chief Winemaker



For as long as he can remember, Paul Dahlenburg has nurtured an insatiable passion for winemaking. As a young university student studying an undergraduate science degree, he worked alongside Mick Morris at the Morris of Rutherglen winery. Paul then decided to complete his post-graduate diploma in wine at the University of Melbourne.

In 1988, Paul's esteemed wine career began, ultimately producing Morris's world renowned Topaque and Muscat.

Along the journey, he also expanded his winemaking acumen in the Yarra and Hunter Valleys and in 1996 he joined Bailey's of Glenrowan, located a mere hour south of where he grew up in Yackandandah. In 2004 Paul became Bailey's Chief Winemaker.

With bright fruit and lifted aromatics, Bailey's of Glenrowan's luscious range epitomises Paul's artistry and devotion, cultivated over his 15+ year tenure.

Paul and the viticulture team are committed to organic winemaking and continue to use restored, 100 year-old basket press and old world open fermentation practices to manage their massive scope of 143 hectares.

With Paul today is:

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

Malcolm 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, Morris Wines of Rutherglen Fortified Wines Masterclass in July 2021 and Brand's Laira lunch in August 2023.



Canapés on Arrival

Baileys Small Batch Fiano 2023

Entrée

Baileys Small Batch Rosé 2023
Baileys Small Batch Nero d'Avola 2023

Main Course

Baileys Organic Shiraz 2021
Baileys 1920's Block Shiraz 2021

Dessert/Cheese

Baileys VP140 Vintage Port 2021

Canapés on Arrival

Fiano Glazed Pear | Whipped Yarra Valley Goat's Curd |
Paleo Loaf | Baby Mint

Hervey Bay Scallops | Warrigal Green Gremolata | Bottarga (gf)

For The Table to Start

House made Focaccia | Butter | Black Salt

Entrée

Beetroot Cured Tasmanian Salmon | Horseradish Crème Fraiche
| Baby Beetroot | Fennel | Finger lime | Wattle Seed Lavosh

Main Course

Slowly Braised Victorian Beef Cheek | Jerusalem Artichoke
Puree | Baby Leeks | Leek Straw | Shiraz Reduction (gf)

Cheese & Chocolate

Milawa Blue | L'Artisan Fermier | Woombye Camembert |
Grapes | Quince | Crackers

Ministry of Chocolate Individual Pralines

Guest Chef

Noel Black
Head Chef
McClelland
Gallery +
Sculpture Park



Noel began his career with an apprenticeship in Calgary, Canada. Loving the snow - he moved to the mountains for a couple of seasons at Heather Mountain Lodge in Golden, BC to heli-ski and learn great regional cuisine from accomplished Canadian chef Dan Brako.

Hyatt Regency Calgary came next before deciding to move Down Under for a working holiday - and he never left. Noel worked for Grand Hyatt Melbourne for seven years, predominantly in events, before making the move to Frankston.

In Noel's words: "I'm very much enjoying my work with the passionate and dedicated team at Harry's Cafe and McClelland Gallery. I aspire to continue providing our loyal customers with a unique dining experience at the gateway to the Mornington Peninsula.

Specifically, I'm interested in learning more about our indigenous ingredients and playing with their flavours to develop my own take on approachable and comforting favourites. I've recently been enjoying foraging for Pine Mushrooms around our grounds and hope to be a part of an upcoming garden project we wish to get underway"

Bon Appetite!

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.

