



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-five 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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(Immediate Past President)

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Follow Frankston Wine & Food Society on:



Function 45 – Spring 2024



*From West Coast to East ~
Margaret River!*

Wednesday 16th October 2024

12.00pm - Concludes 3.30pm

Safety Beach Sailing Club

185 Marine Drive, Safety Beach



AMELIA PARK
[WINES]



Tradition. Craft. Quality.

Guest Winemaker

Jeremy Gordon
Winemaker
& Partner
Amelia Park



We are pleased to welcome Jeremy Gordon as co-owner of Amelia Park, who has travelled from the Margaret River, to be the first WA winery to partner with the Society.

Jeremy's success lies in a hands-on approach to every step of the process, attention to detail and an unquenchable passion for making consistently outstanding wines. This philosophy has seen Jeremy receive numerous awards throughout his career including Australia's most coveted awards, the Jimmy Watson Memorial Trophy and the James Halliday Chardonnay Challenge.

Amelia Park is a 5-Red Star rated winery by Halliday's Wine Companion, having held a five star rating continuously for 11 years - truly the best of the best.

Established in 2009 by Jeremy and Daniela Gordon, Amelia Park produce fine wines from Western Australia's most renowned winemaking region, Margaret River.

They combine leading edge techniques with traditional winemaking values and practices. Winemaker Jeremy Gordon believes success starts in the vineyard, where great wines are grown from superior and consistent fruit quality. The resulting wines are elegant, fruit-driven varietals, complex in structure yet easily and irresistibly enjoyable.

Charlotte Bethune, who has featured at our New Zealand, Italian, US, and Portuguese & Spanish lunches, accompanies Jeremy Gordon today. Charlotte originally from the UK, has spent 28 years in the wine industry, 22 of those years selling wine for red+white.



Canapés on Arrival

Amelia Park Semillon Sauvignon Blanc 2023

Entrée

Amelia Park Chardonnay 2023
Amelia Park Trellis Rose 2023

Main Course

Amelia Park Cabernet Merlot 2023
Amelia Park Reserve Cabernet 2021

Dessert/Cheese

Amelia Park Shiraz 2022

Canapés on Arrival

Compressed watermelon, whipped goat's cheese

Kingfish Crudo, lime and Chilli

Entrée

Textures of pumpkin with truffle

Main Course

Duo of pressed lamb and cutlet, smoked eggplant,
Fave, burnt carrot, rich pan reduction

Dessert

Dark Chocolate tartlet, Chocolate meringue, Mandarin sorbet



 **Snooks Catering**
passionate about food and service

Guest Chef

David Snooks
Snooks Catering
Head Chef
Safety Beach
Sailing Club



Classically trained, David has been working in Food and Hospitality for over 45 years. With assignments including islands on the Great Barrier Reef to Central Australia and subsequently, five years all over Europe.

During this time in luxury resorts and 5-star hotels David honed his skills alongside some very talented chefs and developed a flair for different styles of cuisine.

After arriving back to Australia, he continued his career as Executive Chef of Yarra Yarra Golf Club, where for over 11 years, he hosted many and varied Golf Tournaments, events and celebrations.

David was then presented with the opportunity to operate the Safety Beach Sailing Club back in 2007.

Since that time Snooks Catering has developed into a family business and gained a great reputation alongside the sailing Club as a go-to destination for great hospitality, personalised service and good food reflecting produce from the beautiful Mornington Peninsula.

And all this amongst the picturesque setting of the Bay and entrance to Martha Cove Marina.

