



## 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-six 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](mailto:president@fwfs.com.au)

M: 0400 052 899

Secretary / Compliance:

Peter Darbyshire

E: [secretary@fwfs.com.au](mailto:secretary@fwfs.com.au)

M: 0407 821 734

Treasurer:

Phil Jones – 0414 315 774

Andrew Bergen – 0409 510 093

Max Butler – 0419 343 989

David Cross – 0427 545 490

Sue Droscher – 0409 805 678

Mark Davey – 0418 358 653

W: [fwfs.com.au](http://fwfs.com.au)

E: [events@fwfs.com.au](mailto:events@fwfs.com.au)

Follow Frankston Wine & Food Society on:



*Function 46 – Summer 2025*



*Touring the Mediterranean Islands*

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*Santorini, Corsica  
Sardinia, Sicily*

**Wednesday 5th March 2025**

12.00pm - Concludes 3.30pm

**Mornington Golf Club**

Tallis Drive, Mornington



**JOVAL**  
WINES  
TRADING AS  
redwhite Mezzanine  
(not for sale offsite)

## Guest Wine Partner

Hilary Fordham  
Group Wine  
Ambassador  
& Educator  
JOVAL Wines



Having dedicated 3 decades with Joval Wines, one of Australia's most respected fine wine distribution companies, Hilary has accumulated extensive expertise in brand development, strategic sales and nurturing customer relationships across the entire spectrum of the beverage industry.

Over time, her passion for wine education has grown, culminating in the successful completion of the WSET Diploma (Wine + Spirit Education Trust) in 2022, closely followed by the WSET Educator Training Program.

As a direct consequence of this educational journey, Hilary recently transitioned from her former role in sales management to embrace a newly established position as the Group Wine Ambassador at Joval Wines Victoria.

In her current capacity, Hilary is focused on delivering the WSET program, introducing tailor-made wine training initiatives to JOVAL clientele, and advocating for wine brand partners within the Victorian trade.

Hilary, who has just returned from Europe and Italy, will be accompanied by Charlotte Bethune, making this lunch, Charlotte's sixth wine partnership with the Society.



### *Canapés on Arrival*

Domaine Sigalas Aa Assyrtiko & Athiri 2021  
Santorini, Greece

### *Entrée*

Poggio Anima Grillo DOC 2023  
Sicily, Italy

Domaine Alzipratu Fiumeseccu Blanc 2021  
Corsica, France

### *Main Course*

Sa Raja Cannonau Inkibi DOC 2022  
Sardinia, Italy

Domaine Alzipratu Fiumeseccu Rouge 2023  
Corsica, France

### *Dessert*

Graci Etna Rosso DOC 2022  
Sicily, Italy

### *Canapés on Arrival*

Salmon Mousse and Feta Tartlets  
Saganaki with Kalamata Tapenade

### *Entrée*

Poached Murray Cod  
Asparagus, Olives, Beurre Blanc

### *Main Course*

Grilled Lamb Rump  
Mediterranean Roast Veg Medley  
Red Wine Jus

### *Dessert*

Mousse au Chocolat  
Compote de framboises



## Guest Chef

Oshan Perera  
Head Chef  
Mornington Golf Club



Oshan's passion for innovative cuisine, paired with exceptional presentation, promises a memorable dining experience for members and guests alike, showcasing his creative flair and dedication to excellence.

Oshan's impressive culinary journey has taken him through some of Melbourne's finest establishments, including Lancemore Lindenderry Hotel in Red Hill, the Sofitel Hotel Melbourne, and esteemed golf clubs such as Huntingdale, Peninsula Kingswood Country Golf Club, and Royal Melbourne.

His experience also extends to function venues like Rochford Winery in the Yarra Valley and Marybrooke Manor, Sherbrooke. With a love for exploring new cuisines, Oshan brings a unique blend of traditional and modern flavors to his dishes. At Mornington Golf Club, he is dedicated to delivering exceptional culinary experiences that showcase his creativity and expertise.



**Mornington  
Golf Club**