



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-seven 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

Secretary:

Andrew Bergen

E: secretary@fwfs.com.au

M: 0409 510 09

Treasurer:

Phil Jones – 0414 315 774

Max Butler – 0419 343 989

David Cross – 0427 545 490

Sue Droscher – 0409 805 678

Mark Davey – 0418 358 653

Carl Voss – 0439 368 728

W: fwfs.com.au

E: events@fwfs.com.au

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Function 47 – Autumn 2025



*A taste of Tuscany
on the Mornington Peninsula!*



RED HILL ESTATE

Thursday 8th May 2025

12.00pm - Concludes 3.30pm

Red Hill Estate

1208 Mornington-Flinders Road, Main Ridge

Winemaker

Donna Stephens
Chief Winemaker
Red Hill Estate

Donna Stephens undertakes her role as Head Winemaker at Red Hill Estate while operating her boutique family winery, Cappa Stone Wines, located at Red Cliffs by the Murray.



Donna’s journey in the wine industry has been action-packed since completing her second degree, a Bachelor of Wine Science at Charles Sturt University in 1994.

Since that time, she has worked in various wineries like Buronga Hill Winery, Cranswick Estate, Evans & Tate, Kirrihill Wines in the Clare Valley and now Red Hill Estate for the past 13 years, whilst running her family business Cappa Stone Wines.

Donna’s work at Cappa Stone and Red Hill Estate certainly provides variety in winemaking, with different climate conditions, wine varieties and styles.

She reflects on the Mornington Peninsula’s ideal cool-climate conditions, when describing the Red Hill Estate Single Vineyard Pinot Noir as delicious, elegant, truly varietal and seductive.

She has been able to complement producing these classic Mornington Peninsula cool-climate varieties with the flexibility of making Italian varietal wines under the Cappa Stone label, including the likes of Vermentino, Fiano, Nebbiolo, Sangiovese, Nero d’Avola and Aglianico.

The thing Donna values most about winemaking, is working in the family business where each family member has a role, including winery operations, marketing, cellar door activity and finance.

Due to an important family commitment, Donna is unable to be with us today, but we welcome Natasha Perri, Wine Club and Events Manager at Red Hill Estate, who will be presenting the wines today. Just last week, Natasha completed 7 years at Red Hill Estate, so is aware of the wines and recent Italian inspired journey.



Canapés on Arrival

Red Hill Estate Nonno Knows Prosecco NV

Entrée

Red Hill Estate Field Blend 2023

Red Hill Estate Merricks Grove Fume Blanc 2024

Main Course

Red Hill Estate Merricks Grove Pinot Noir 2022

Red Hill Estate Single Vineyard Pinot Noir 2021

Dessert

Red Hill Estate Late Harvest Pinot Gris 2018

Canapés on Arrival

Zucchini roll | ricotta | parmesan | mint | pancetta
Eggplant milanese | crumb | pinenut pesto

Entrée

Swordfish roulade | garden vegetables | hot Italian dressing

Main Course

Porchetta | roast potatoes | red wine jus

Dessert

Short crust custard tart | seasonal fruit |
apple | pear | mandarin



Guest Chef

Gianluca Siani
Head Chef
Red Hill Estate



Gianluca (Luca) brings passion, precision, and, like every Italian, he talks with his hands. Hailing from Cava de’ Tirreni in the Campania region of Italy, Luca worked his way from a kitchenhand in Naples to his first Head Chef role in Sorrento (Italy) in 2010.

He has been working as a chef in Australia since 2019 and brings with him all of the gifts of his region – gnocchi, scialatelli , mozzarella, pamagiana di melanzane and ravioli caprese.

With a deep respect for local produce and a love of simple, bold flavours, Luca takes inspiration daily from the culinary influences of his childhood and brings together the best of Italian tradition and local produce — think handmade pasta, slow-cooked meats, and the freshest seafood, all paired beautifully with Red Hill Estate wines.

Luca’s menu at Red Hill Estate has been designed to allow visitors to feel like they’re sitting at Nonna’s table; celebrating local seasonal ingredients and shared, plates passed, glasses raised, stories told.

Red Hill Estate’s Tuscan inspired adventure!

The bold move last Spring to relocate from Red Hill South to Main Ridge, was overseen by owner Frank Fabrizio, and his desire to create a Tuscan-inspired farmhouse restaurant reflecting his Italian heritage.

The Restaurant, coupled with a renovated Cellar Door tasting facility, provides an inviting space where guests can indulge in authentic Italian-style cuisine crafted with fresh, seasonal produce. An enhanced experience for visitors to the beautiful Mornington Peninsula.