



## 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-eight 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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*Function 48 - Winter 2025*



*Te Mata Estate ~ since 1896*  
*129 Years of New Zealand*  
*Wine History!*

**Te MATA**  
ESTATE 1896



**Thursday 7th August 2025**

12.00pm - Concludes 3.30pm

**Barn & Co**

238 Myers Road, Balnarring

Winemaker

Phil Brodie, Senior Winemaker  
Te Mata Estate  
Hawke’s Bay, New Zealand



Having grown up ‘on the land’ in northern Hawke’s Bay, Phil has a natural love and appreciation of the local terroir, the climate, rivers, soil, and sea, and its immense contribution to wine.

He combined this understanding with a Bachelor of Commerce and a Bachelor of Wine Science, and is also a Senior Wine Judge. Phil joined the Te Mata Estate team in 1992 and has had vintage experiences at Clos des Lombrays, Burgundy, and at Chateau Margaux, Bordeaux.

The Te Mata Estate Story.

Established in 1896, Te Mata Estate remains family owned by the Buck and Morris families, who acquired the property in 1974. The Estate is led by CEO Nick Buck and produces internationally recognized wines exclusively from its Hawke’s Bay vineyards.

**The Hawke’s Bay Region** was recognised as the 12th ‘Great Wine Capital of the World’ in 2023. It is New Zealand’s warmest, as well as the country’s oldest and second largest region. It has incredibly diverse soils; over thirty types across nine sub-regions.

Te Mata Estate is celebrating 25 years in Australia with distributor, red+white, and we are pleased to have Charlotte Bethune to present the wines today.

After 22 years promoting and marketing wine for red+white as Imports Ambassador, it is fitting that Charlotte is here participating in her seventh wine event with the Society. And she definitely knows New Zealand and Te Mata, having spent a year living and working in New Zealand wine before settling in Australia.



Canapés on Arrival

Te Mata Estate Vineyards Sauvignon Blanc 2023

Entrée

Te Mata Estate Vineyards Chardonnay 2023

Te Mata Elston Chardonnay 2023

Main Course

Te Mata Estate Vineyards Merlot Cabernets 2023

Te Mata Estate Awatea Cabernet Merlot 2023

Dessert

Te Mata Estate Vineyards Syrah 2023



Canapés on Arrival

Freshly shucked Oyster station with assorted dressings - ponzu, white balsamic soaked grape, citrus

Warm Soup shooters - potato & leek

Entrée - Shared along tables

Focaccia on side plate, EV00, fennel and chili salt, olive tapenade

Potato crisps, freshly sliced jamon, guindillas, cornichons, white anchovies

Slow poached side of salmon, crispy apple and celeriac remoulade, lemon wedge

Crispy mini potato cakes, aioli

Main Course - Shared along tables

Chicken coq a vin, red wine braises, french shallots, fresh thyme, bacon lardons

Charred, sliced porterhouse, served MR, braised red cabbage, squid ink, mushroom red wine jus

Sides

Paris mash

Greens, toasted almonds & pinenuts

Leaves, pomegranate, vinaigrette

Fromage and dessert assiele

Warm baked brie, botrytis-soaked golden raisins, D`Afinnois, Aged Mangecho

Crackers, charred focaccia, Fresh assorted grapes, Barn Quince paste

Belgian Chocolate mousse glasses, red wine berry fool

Sticky date, butterscotch or Vegan choc brownie cubes, Chantilly

Assorted mini tartlet

Guest Chef

Paul Golding  
Head Chef, Barn & Co.



Paul Golding stood out as a talented chef right from his early days as an apprentice in Melbourne, when he was named Holmesglen TAFE’s Apprentice of the Year for two years in a row. During this time he also won prizes at the Daryl Cox Competition for young chefs and at the Culinary Pro Am held at the 2006 Commonwealth Games.

Since then Paul has held Sous Chef and Head Chef roles at some of Melbourne’s most prestigious sporting clubs including Melbourne Racing Club, Woodlands Golf Club and Huntingdale Golf Club. He also assisted Steak Maestro’s Chris Wade and Simmer Culinary’s Andrew Ballard at major food events in Victoria and overseas.

Paul won the Bocuse d’Or Golden Knife in 2023 and is Australia’s next competitor for the Bocuse d’Or Asia Pacific 2026. He has made quite an impression on restaurant owner Rachael McCarthy. “Paul is really a breath of fresh air,” she says. “We have a lot of serious food lovers dining here and he is taking our menu to the next level.”

“Rachael could not be more supportive of my exciting road ahead representing Australia at the Bocuse d’Or Asia Pacific,” says Paul. In the meantime Paul and his commis chef Chris Milligan are competing with the ACF’s National Culinary Team in the Stuttgart Culinary Olympics in February.