



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 fifty 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, a Daylight-Saving Twilight Dinner and a Mystery Wine Night.

Joint FWFS Founders & Life Ambassadors:

Max Butler, Kevin Johnson (Inaugural Chairman 2013-2018), Robert Thurley

CONTACTS

The FW&FS Committee

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Function 50 - Summer 2026



Une Visite
des Vins Français

JOVAL
WINES
TRADING AS
redwhite Mezzanine
THE FINE WINE SPECIALIST



Wednesday 4 March 2026

12.00pm - Concludes 3.30pm

The Rocks Mornington

1 Schnapper Point Drive, Mornington

Guest Wine Partner

Hilary Fordham
Group Wine
Ambassador
& Educator
JOVAL Wines



With more than 30 years at Joval Wines, Australia's leading fine wine distribution company, Hilary has built extensive expertise in brand development, strategic sales, and long-term relationship management across the beverage industry.

Her interest in wine education has significantly evolved over time, culminating in the completion of the WSET Diploma in 2022, followed by the WSET Educator Training Program. This marked a pivotal transition from sales management to her current role as Group Wine Ambassador for Joval Wines Victoria. In 2024 Joval founded the Joval School of Wine to deliver the WSET Level 1-3 Awards in Wines, with a clear focus on building 'wine confidence' for those pursuing careers in the hospitality and drinks trade.

Hilary has a particular passion for guiding students through WSET Level 3, specialising in structured revision and exam preparation. At JSOW they also design bespoke wine training programs for their clients and actively champion their select portfolio of imported wine brands within the trade.

Her professional focus is on clear, engaging wine communication, high-quality education, and the ongoing support of emerging talent across the wine community.

Hilary will be accompanied by Charlotte Bethune, Area Business Manager Red and White, making this lunch Charlotte's eighth wine partnership with the Society.

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WINES
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redwhite Mezzanine
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Canapés on Arrival

Veuve Ambal Cremant de Bourgogne Brut NV
Burgundy

Entrée

Domaine Christian Salmon Sancerre AOC 2024
Loire Valley
Domaine Oudin Chablis AOC 2023
Chablis

Main Course

Domaine Louis Jadot Bourgogne Rouge 2022
Burgundy
Chateau Carbonneau Verriere 2022
Cotes de Bordeaux

Dessert

Chateau Lapinesse Sauternes AOC 2024
Bordeaux

Canapés on Arrival

Glazed Green Lip Abalone

Entrée

Salmon Sashimi with Citrus Vinaigrette and Smoked Avocado

Main Course

Eye Fillet with Bordelaise Sauce and Potato
Mixed Salad

Dessert

Basque Cheesecake with Salted Caramel Sauce



Guest Chef

Jake Sommers Head Chef
The Rocks, Mornington



Jake Sommers has proudly joined The Rocks Mornington as Head Chef, bringing his flair and creativity to the iconic seafood restaurant owned by Rob and Salv for the past 25 years.

Since starting in November, he has already made a remarkable impact on both the kitchen and the menu.

Jake has worked across Australia, and here in Melbourne he has honed his craft at renowned venues including The Atlantic, Vue de Monde, Attica, and The Continental Hotel in Sorrento.

He has a genuine passion for cooking, for life, and especially for seafood. It is an honour for him to cook for the Frankston Wine and Food Society today, with each dish thoughtfully matched to these beautiful wines. Jake is looking forward to speaking and answering any questions members may have.

About The Rocks Mornington

Our mission is to showcase Australian sustainably sourced seafood, The Rocks reflects our deep connection to the coast.

With a pantry so diverse on its alluring doorstep, being the Mornington Peninsula, and a team that strives to extract its fruits, it is no wonder its annual reviews and recommendations in various media for the past 20 years, along with the support of its loyal customers, has led The Rocks to become a recognised institution for fine food.