



## 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-one 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 51 - Autumn 2026*



*A Mornington Peninsula  
Icon since 1982*



**Wednesday 6 May 2026**

12.00pm - Concludes 3.30pm

**Crittenden Restaurant**

25 Harrisons Road, Dromana

## Guest Winemaker

Rollo Crittenden  
Winemaker  
& Managing  
Director



Rollo's vision for Crittenden is grounded in family, sustainability and innovation. Inspired by the legacy of his parents, Garry and Margaret, he has built an ecologically responsible wine business that looks firmly to the future.

After winemaking studies at Charles Sturt University and vintages across California, Oregon, Italy and the Hunter Valley, Rollo returned home in 2003, later stepping into the family business at just 30. Since then, he has combined hands-on vineyard knowledge with a drive for progress, earning accolades such as Young Gun Winemaker of the Year (2010), the BRIT-FIVS International Sustainable Winegrowing Award (2020) and the Dr Allan Antcliff Vineyard of the Year Award (2023).

Beyond the winery, Rollo has served as President of Mornington Peninsula Wine and on the board of Grape and Wine Australia. At home on the Peninsula, he balances life by the sea with his wife Linda and their two boys, Oscar and Digby.



### *Canapés on Arrival*

Crittenden Los Hermanos Saludos 2025

### *Entrée*

Crittenden Los Hermanos Garnacha Blanca 2024

Crittenden Peninsula Chardonnay 2024

### *Main Course*

Crittenden Kangerong Pinot Noir 2024

Crittenden Los Hermanos Tempranillo 2024

### *Cheese*

Crittenden Pinocchio Moscato NV

### *Canapés on Arrival*

Main Ridge Goat's Curd & Flinders Truffle Honey Tart

Yellowfin Tuna, Wagyu Fat Crumpet, Caviar

### *Entrée*

Smoked Confit Trout, Sweet Corn, Black Barley, Sunrise Lime

### *Main Course*

Wagyu Blade, Black Garlic & Shiitake, Wild Watercress

### *Cheese*

Long Paddock Bluestone, Nashi Pear, Chestnut Honey

## Guest Chef

Brunno Melo  
Head Chef  
Crittenden Restaurant



Brunno brings passion, precision and creativity to the kitchen at Crittenden. Brazilian-born and Le Cordon Bleu-trained, Brunno's career spans Michelin-level kitchens, fine dining icons and regional wineries across Australia.

With over 15 years of experience, he has a reputation for transforming venues through thoughtful leadership, inspired menus and a dedication to seasonal, local produce. From large-scale events to intimate dining, Brunno's food reflects both artistry and warmth - designed to be shared, savoured and remembered.

### **Crittenden Restaurant**

Welcome to Crittenden Restaurant - a relaxed dining destination on the Mornington Peninsula. Overlooking the lake and vines, it's a place to unwind and enjoy seasonal dishes, local produce, and award-winning wines from the Crittenden family vineyard.

**CRITTENDEN**  
MORNINGTON PENINSULA | EST. 1982

