



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-two 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 52 - Winter 2026



*From Valdobbiadene, Italy
to the King Valley!*



Wednesday 12 August 2026

12.00pm - Concludes 3.30pm

McClelland Gallery + Sculpture Park

The Pavilion - 390 McClelland Drive, Langwarrin

Guest Winemaker

Michael Dal Zotto – Dal Zotto Wines



Dal Zotto brothers, Michael and Christian, enjoying a good story amongst the vines!

Michael Dal Zotto is a second-generation winemaker and co-owner of Dal Zotto Wines, a family-run winery in Victoria’s King Valley. He is renowned for pioneering Prosecco production in Australia.

Initially pursuing a career in accounting, Michael returned to the family business, learning winemaking from his father, Otto Dal Zotto. In 2009, he studied traditional Prosecco methods in Valdobbiadene, Italy—the birthplace of Prosecco and Otto’s hometown. This experience was instrumental in refining Dal Zotto’s approach to sparkling wine production.

Under Michael’s leadership, Dal Zotto Wines has expanded its portfolio to include other Italian varietals such as Arneis, Fiano, Sangiovese, Nebbiolo, and Pinot Bianco to name a few. The winery has also grown to encompass a cellar door, and accommodation offerings, enhancing its reputation as a destination for wine and food enthusiasts.

Michael continues to innovate in winemaking while upholding the family’s commitment to tradition and quality, and will be accompanied by Charlotte Bethune, Area Business Manager, Red+White.



Canapés on Arrival

Dal Zotto Pucino Prosecco NV

Entrée

Dal Zotto Rosato 2025
Dal Zotto Pinot Grigio 2025

Main Course

Dal Zotto Barbera 2023
Dal Zotto Sangiovese 2024

Dessert

Dal Zotto Pucino Spritz - Limoncello

Canapés on Arrival

Pork Rillettes Smoked Forest Mushrooms | Brioche |
Chilli Jam | Pickled Onion | Truffle Cream | Chive

For the Table to Start

Warm House-made Focaccia | Compound Butter |
Murray River Pink Salt

Entrée

Prawn + Nettle Ravioli | Bisque | Chilli Oil | Chive

Main Course

Oxtail Pave | Pomme Puree | Winter Vegetables | Hazelnut
Crumb | Barbera Reduction (GF)

Dessert

Limoncello Semifreddo | Walnut Praline



Guest Chef

Noel Black
Head Chef
McClelland
Gallery +
Sculpture Park



Noel began his career in Calgary, Canada, learning great regional cuisine from accomplished Canadian chef Dan Brako.

After time at the Hyatt Regency Calgary, he moved to Australia and worked on the opening team as Head Chef for Hyatt Place Melbourne Caribbean Park - prior to joining McClelland.

Noel shares “Together with the passionate and dedicated team at Harry’s Cafe and McClelland Gallery, I aspire to continue providing our loyal customers with a unique dining experience at the gateway to the Mornington Peninsula. Specifically, I’m interested in learning more about our indigenous ingredients and playing with their flavours to develop my own take on approachable and comforting favourites. Foraging for Pine Mushrooms around our grounds is just one part of the broader garden project planned for the property.”

McClelland Gallery + Sculpture Park

Is celebrated as the home of Australian sculpture, with a wide-ranging collection of more than one hundred sculptures, amongst sixteen hectares of designed landscape and indigenous bushland.

