

ANNUAL GENERAL MEETING OF 'NITAL BEEFSTEAK AND BURGUNDY CLUB'  
HELD AT SASSIS RESTAURANT, CLIFTON HILL.

26th AUGUST, 1980.

The Meeting was opened and chaired by Club President,  
Mr. C. Raeburn.

Present: P. Walter, C. Raeburn, F. Villiers, K. Hooper, S. Ziebell,  
G. Morgan, K. Pettigrove, G. Roser, P. Daly, I. Henderson,  
M. Firth, W. Taylor, M. Ziebell, I. Cullen, G. Birkins,  
I. Gorrie, M. Weinstein.

Apologies: R. Brenchley, S. Middleton, M. Bruce, M. Daly.

MINUTES.

The Minutes of the previous Annual General Meeting were read  
and moved for acceptance by the Secretary, M. Ziebell and seconded  
by S. Ziebell.

There was no business to be entered into in regard to the  
Minutes.

BALANCE SHEET.

Treasurers Report and Audited Balance Sheet showing a surplus  
of \$470.69 was moved for acceptance by K. Hooper and seconded by  
G. Morgan.

CORRESPONDENCE.

Was read in relation to two resignations and three nominations  
for membership. These were held over to be dealt with under General  
Business.

ELECTION OF OFFICE BEARERS.

As this being the Annual General Meeting, all positions were  
declared vacant and the retiring President called for nomination  
for President for the forthcoming year.

PRESIDENT: P. Daly was nominated by M. Ziebell and seconded  
by C. Raeburn. As there were no further nominations  
Mr. P. Daly was duly elected President and took  
the Chair for the Meeting.

VICE-PRESIDENT: Mr. G. Roser was nominated by I. Gorrie and  
seconded by M. Ziebell. Elected.

SECRETARY- TREASURER: Mr. M. Ziebell was nominated by G. Roser  
and seconded by C. Raeburn. Elected.

WINEMASTER: Mr. G. Morgan was nominated by S. Ziebell and  
seconded by C. Raeburn. Elected.

BEEFMASTER: Mr. F. Villiers was nominated by M. Ziebell and  
seconded by I. Gorrie. Elected.

COMMITTEEMEN: Mr. K. Hooper was nominated by G. Morgan and  
seconded by S. Ziebell. Elected.

COMMITTEEMEN Cont.

Mr. I. Gorrie was nominated by C. Raeburn and seconded by M. Ziebell.

GENERAL BUSINESS.

1. A motion was put forward by M. Ziebell and seconded by G. Birkans that the Club Fees for the ensuring year be as follows:-

Luncheon \$20.00 Member and Guest.

Subscription \$5.00.

Nomination \$10.00.

Absentee \$2.50 Unless overseas or interstate.

2. It was moved by C. Raeburn and seconded by I. Gorrie that Mr. Bruce Candy of E. C. Candy & Co. be Club Auditor for 1980-1981.
3. It was moved by M. Ziebell and seconded by G. Roser that the Nital Club again affiliate with the Beefsteak and Burgundy Club of Adelaide.
4. Correspondence to be dealt with.  
Resignations were received from Mr. R. Farrell and Mr. N. Sandery due to pressure of work and interstate commitments. It was moved by G. Morgan and seconded by G. Roser that a letter be sent to both gentleman regretting their resignation and suggest that they attend as guest when ever possible. Nomination for new membership of Stuart Snowden, Robert Dunne and Martyn Goodwin, as read out by the Secretary, were received and membership approved.  
This brings the Club Membership to 27.
5. It was moved by M. Ziebell and seconded by C. Raeburn that the Club take no action in regard to the sponsoring of a delegate to the Wellington Convention in 1984.

It was moved by F. Villiers that a note of thanks to the Secretary-Treasurer, Mr. M. Ziebell, for his work involved over the past few years, be recorded. This motion was acknowledged by all present.

As there was no further business to be dealt with, the Meeting was declared closed.

M. T. ZIEBELL.

HON. SECRETARY TREASURER.

P. DALEY.

HON. PRESIDENT.

1980/1981

**BEEFMASTER:- Fred Villiers**

**WINEMASTER:- Jeff Morgan**

|          |                                                          |                    |
|----------|----------------------------------------------------------|--------------------|
| 26. 8.80 | <u>SASSIS RESTAURANT - CLIFTON HILL</u>                  | 25 Cuisine \$16.00 |
|          | <i>Wines:-</i>                                           |                    |
|          | Lindemans Champagne                                      | 4.64               |
| 1977     | Eden Valley Rhine Riesling                               | 4.39               |
| 1966     | Lindemans Hunter River Burgundy                          | 7.60               |
|          | Penfolds Bin 389 Cabernet-Shiraz                         | 5.25               |
|          | Baileys Bundarra H.J.T. Muscat                           | 6.95               |
| 23. 9.80 | <u>NUTCRACKER RESTAURANT - HAWTHORN</u>                  | 30 Cuisine 16.00   |
|          | <i>Wines:-</i>                                           |                    |
| 1979     | Lindemans Padthaway Chardonnay                           | 3.84               |
| 1967     | Rouge Homme Coonawarra Cabernet-Sauvignon                | 6.14               |
| 1976     | Wynns (Jimmy Watsons) Cabernet-Sauvignon                 | 5.95               |
|          | Seppelts Para Port                                       | 8.99               |
| 28.10.80 | <u>HILTON HOTEL - MELBOURNE</u><br><u>LADIES DAY</u>     | 32 Cuisine 16.00   |
| 25.11.80 | <u>NAVAL &amp; MILITARY CLUB - MELBOURNE</u>             | 33 Cuisine 12.65   |
| 24. 2.81 | <u>MELBOURNE CRICKET CLUB - MELBOURNE</u>                | 27 Cuisine 15.50   |
| 24. 3.81 | <u>ROYAL AUTO CLUB - MELBOURNE</u>                       | 19 Cuisine 15.00   |
| 26. 5.81 | <u>SASSIS RESTAURANT - CLIFTON HILL</u>                  | 35 Cuisine 16.50   |
|          | <i>Wines:-</i>                                           |                    |
|          | Chateau Remy Methode Champagne                           | 4.99               |
| 1976     | Tulloch Chardonnay Semillon                              | 4.26               |
| 1974     | Craigmoor Mudgee Shiraz                                  | 7.15               |
|          | Campbells Liqueur Frontignac                             | 4.81               |
| 23. 6.81 | <u>BIMS RESTAURANT - EAST MELBOURNE</u>                  | 34 Cuisine 14.00   |
|          | <i>Wines:-</i>                                           |                    |
| 1973     | Lindemans Hunter River Verdelho                          | 6.00               |
| 1976     | Knappstein Cabernet Sauvignon                            | 4.75               |
|          | Croft Port - Portugal (1500 ml)                          | 20.00              |
| 28. 7.81 | <u>LEONDA RESTAURANT - HAWTHORN</u><br><u>LADIES DAY</u> | 38 Cuisine 18.70   |
|          | <i>Wines:-</i>                                           |                    |
| 1977     | Korndorf Natur Brut Champagne                            | 5.85               |
| 1969     | Lindemans Bin 23 Rhine Riesling                          | 5.56               |
| 1970     | Lindemans Hunter River Chablis                           | 6.80               |
| 1975     | Mildara Coonawarra Shiraz Cabernet                       | 3.50               |
| 1978     | Wynns Coonawarra Estate Cabernet Sauvignon               | 5.74               |



# Wine, women and steak

**A FAIRLY exclusive lot are the members of the Nital Beefsteak and Burgundy Club.**

There are only 20 of them and all are men, but twice a year they stretch a point and let their wives and girlfriends in on their monthly get-togethers.

Today is such a day in the boardroom at Leonda. Nital is a twist on the name of the place they held their first meeting 15 years ago, the Cafe Latin.

28<sup>TH</sup> JULY 1981

ANNUAL GENERAL MEETING OF 'NITAL' BEEFSTEAK AND BURGUNDY CLUB

HELD AT STEPHANIE'S RESTAURANT, EAST HAWTHORN.

25th August, 1981.

The Meeting was opened and chaired by Club President, Mr. P. Daly.

Present: G. Birkans, M. Bruce, D. Bowdern, C. Beale, I. Cullen,  
M. Daly, P. Daly, M. Firth, I. Gorrie, M. Goodwin,  
I. Henderson, K. Hooper, H. Markby, S. Middleton, J. Morgan,  
K. Pettigrove, G. Roser, S. Snowdon, G. Treble, W. Taylor,  
F. Villiers, M. Weinstien, B. White, M. Ziebell, S. Ziebell.  
Apologies: R. Brenchley, C. Heron. P. Walter.

MINUTES.

The Minutes of the previous Annual Meeting were read and moved for acceptance by the Secretary, M. Ziebell and seconded by S. Ziebell. There was no business to be entered into in regard to the Minutes.

BALANCE SHEET.

Treasurers Report and Audited Balance Sheet showing a surplus of \$110.76 was moved for acceptance by M. Ziebell and seconded by M. Bruce. The accumulated surplus being \$581.45,

During discussion of the Balance Sheet, B. White recommended that the Balance Sheet show the figures of the previous year to enable members to compare with current figures.

ELECTION OF OFFICE BEARERS.

As this being the Annual General Meeting, all positions were declared vacant and the retiring President called for nomination for President for the forthcoming year.

PRESIDENT: G. Roser was nominated by P. Daly and seconded by G. Birkans. As there were no further nominations Mr. G. Roser was duly elected President and took the Chair for the Meeting.

VICE-PRESIDENT: P. Walter was nominated by S. Ziebell and seconded by P. Daly.

H. Markby was nominated by S. Middleton but declined. Mr. P. Walter was duly elected.

SECRETARY - TREASURER: M. Ziebell was nominated by S. Ziebell and seconded by G. Birkans. Elected.

WINEMASTER: J. Morgan nominated by M. Ziebell and seconded by M. Bruce. Elected.

BEEFMASTER: M. Bruce nominated by B. White and seconded by P. Daly. F. Villiers nominated by M. Firth. Declined. Mr. M. Bruce was duly elected.

At this time, Mr. S. Ziebell recommended that Mr. F. Villiers be thanked for the excellent work and enthusiasm he had shown as Beefmaster for the previous year.

COMMITTEEMAN: Mr. I. Gorrie nominated by M. Bruce and seconded by

NITAL BEEFSTEAK AND BURGUNDY CLUB.

ANNUAL GENERAL MEETING REPORT.

25th August, 1981.

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S. Middleton. Elected.

COMMITTEEMAN: Mr. K. Hooper nominated by M. Ziebell and seconded by B. White. Elected.

GENERAL BUSINESS:

It was moved by M. Ziebell and seconded by H. Markby that the Nital Club again affiliate with the Beefsteak and Burgundy Club of Adelaide. The amount of \$35.00 fee was allotted accordingly.

A motion was put forward by M. Ziebell and seconded by S. Ziebell that the Club Fees for the ensuring year be as follows:-

Luncheon \$20.00 Member and Guest.

Subscription \$5.00.

Nomination \$10.00.

Absentee \$2.50. Unless overseas or interstate.

Mr. B. White then moved that Badges be ordered, as already obtained by the Secretary's own badge, with the anticipated price being \$20.00 to \$22.00.

It was moved by S. Ziebell that a note of thanks to the Secretary-Treasurer, Mr. M. Ziebell, for his work involved over the past few years, be recorded. This motion was acknowledged by all present.

As there was no further business to be dealt with, the Meeting was declared closed.

M. T. ZIEBELL.

Hon. Secretary Treasurer.

G. F. ROSER.

Hon. President.

1981/1982

BEEFMASTER:- Max Bruce

WINEMASTER:- Jeff Morgan

25. 8.81      STEPHANIES - HAWTHORN      33 Cuisine \$16.00

*Wines:-*

1979 Taltarni Cabernet Sauvignon      5.20  
1980 Capel Vale Cabernet Sauvignon      6.75

22. 9.81      MIETTA'S RESTAURANT - NORTH FITZROY      27 Cuisine 16.00

27.10.81      BAMBOO HOUSE - MELBOURNE      37 Cuisine 18.00

*Menu:-*

"Yum Cha"

*Wines:-*

Remy Champagne      6.40  
Orlando Chardonnay      3.25  
Penfolds Kalimna Dry Red Bin 28      4.95

24.11.81      KURTS CASA VIRGONA - FITZROY      37 Cuisine 17.50

*Wines:-*

Lindemans Grand Imperator Champagne      3.95  
1979 Knights Cabernet Sauvignon      5.78  
1979 Mildara Coonawarra Cabernet Sauvignon      5.25  
Buller's Liqueur Muscat      6.10

26. 1.82      NICKLEBY'S RESTAURANT - CARLTON      31 Cuisine 17.00

Menu attached

23. 2.82      Le GAULOIS - SYNDAL      35 Cuisine 18.00

23. 3.82      MUSETS BISTRO - HAWTHORN      27 Cuisine 16.00

*Wines:-*

Mildara Coonawarra Chardonnay      5.00  
Penfolds Bin 389 Cabernet Shiraz      6.76

27. 4.82      ESCOFFIER RESTAURANT-SOUTH MELBOURNE      44 Cuisine 18.50

LADIES DAY

25. 5.82      NAT'S STEAK & SEAFOOD RESTAURANT      29 Cuisine 18.50  
HAWTHORN

27. 7.82      SASSIS RESTAURANT - CLIFTON HILL      35 Cuisine 20.00

*Menu:-*

Palermo Soup  
Chilli Prawns  
Fillet Mignon Marinara served with  
vegetables or salad  
Cheese and Fruit served with coffee

*Wines:-*

Lindemans Verdelho Semillon      7.99  
1979 Cullen's Cabernet Sauvignon      6.20  
1979 Yarra Yering Dry Red No.1      6.75  
Bailey's Bundarra Glenrowan Fine Liqueur Port      9.05





71 DRUMMOND STREET CARLTON 3053 TELEPHONE 347 7100

26th January, 1982

LUNCHEON

for

NITAL BEEF AND BURGUNDY CLUB

LES ENTREE

COQUILLES ST. JACQUES A LA CHINOIS

Pan-fried seafresh scallops with garlic, ginger,  
spring onions and mushrooms.  
Deglazed with sherry.

\* \* \* \*

LES VIANDE

FILET DE BOUEF A LA NICKLEBY

Filet of beef larded with speck and vegetables.  
Oven baked. Served pink with a creamy Stilton  
cheese sauce.

\* \* \* \*

FRESH FRUIT SORBET

\* \* \* \*

ASSIETTE DE FROMAGE

A platter of cheese and fresh fruit

\* \* \* \*

CAFE

\* \* \* \*

ANNUAL GENERAL MEETING OF 'NITAL' BEEFSTEAK AND BURGUNDY CLUB  
HELD AT SASSI'S RESTAURANT, CLIFTON HILL

24 August 1982

The Meeting was opened and chaired by Club President, Mr G Roser.

Present: G Birkans, M Bruce, C Beale, I Cullen, M Daly, P Daly,  
H Dawson, I Gorrie, M Goodwin, K Hooper, S Middleton,  
K Pettigrove, G Roser, W Taylor, F Villiers, B White,  
M Ziebell.

Apologies: R Branchley, D Bowdern, I Henderson, L Hilyard,  
H Markby, J Morgan, S Snowden, G Treble.

MINUTES

The Minutes of the previous Annual Meeting were read and moved for acceptance by the Secretary, M Ziebell and seconded by P Walter. There was no business to be entered into in regard to the Minutes.

BALANCE SHEET

Treasurers Report and Audited Balance Sheet showing a surplus of \$223.59 was moved for acceptance by M Ziebell and seconded by M Bruce. The accumulated surplus being \$805.04.

ELECTION OF OFFICE BEARERS

As this being the Annual General Meeting, all positions were declared vacant and the retiring President called for nomination for President for the forthcoming year.

President: P Walter was nominated by G Roser and seconded by I Gorrie. As there were no further nominations Mr P Walter was duly elected President and took the Chair for the Meeting.

Vice-President: M Ziebell was nominated by I Gorrie and seconded by S Middleton.  
Mr M Ziebell was duly elected.

Secretary - Treasurer: M Ziebell was nominated by G Roser and seconded by C Beale. Elected.

Winemaster: I Gorrie nominated by M Ziebell and seconded by P Daley. Elected.

Beefmaster: K Hooper nominated by M Ziebell and seconded by M Daly. Mr K Hooper was duly elected.

Committeeman: M Goodwin nominated by G Roser and seconded by

NITAL BEEFSTEAK AND BURGUNDY CLUB

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24 August 1982

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I Gorrie.Elected.

Committeeman: J Morgan nominated by K Hooper and seconded by B White. Elected.

Auditor: Mr B Candy was nominated by M Ziebell and seconded by G Roser. Elected.

GENERAL BUSINESS

It was moved by M Goodwin and seconded by K Hooper that the Nital Club again affiliate with the Beefsteak and Burgundy Club of Adelaide. The amount of \$35.00 fee was allotted accordingly.

A motion was put forward by G Birkans and seconded by B White that the Club Fees for the ensuring year be as follows:

|                     |                                       |
|---------------------|---------------------------------------|
| <u>Luncheon</u>     | \$25.00 Member and Guest              |
| <u>Subscription</u> | \$ 5.00                               |
| <u>Nomination</u>   | \$10.00                               |
| <u>Absentee</u>     | \$ 2.50 unless overseas or interstate |

There was general discussion in relation to some Members not attending Meetings in accordance with the Club Rules and the President was asked to ensure that the Committee enforced such rules regarding attendance.

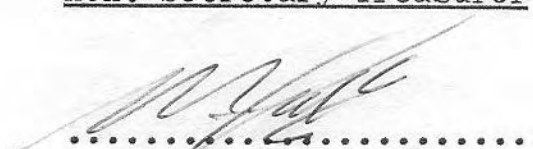
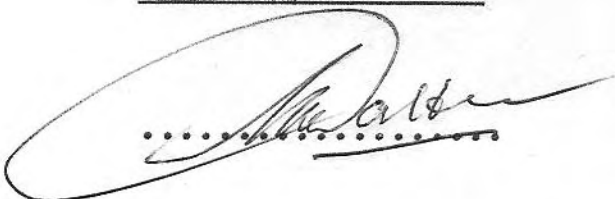
Moved by B White and seconded by M Goodwin that the Club have two ladies days during the year and that the dates to be set by the Committee - Carried.

As there was no further business to be dealt with, the Meeting was declared closed.

P Walter/President

M T Ziebell

Hon. Secretary Treasurer



1982/1983

BEEFMASTER:- Keith Hooper

WINEMASTER:- Ian Gorrie

24. 8.82      SASSIS RESTAURANT - CLIFTON HILL      28 Cuisine \$25.00

Menu:-

Avocado Seafood  
Whole Roasted Pheasant  
Cheese, Greens, and Coffee

Wines:-

|      |                                         |       |
|------|-----------------------------------------|-------|
|      | Charles Le Roi Brut Champagne           | 7.99  |
| 1979 | Mont-Millieu Chablis                    | 8.75  |
| 1979 | Petaluma Coonawarra Shiraz Cabernet     | 11.50 |
| 1979 | Quelltaler Watervale Cabernet Sauvignon | 7.60  |
| 1977 | Leasingham Bin 49 Cabernet Sauvignon    | 6.98  |
|      | Chambers Old Tawny Port                 | 5.14  |

23.11.82      MARKET ST. TAVERN - NUNAWADING      37 Cuisine 16.00

LADIES DAY

Wines:-

|      |                                              |       |
|------|----------------------------------------------|-------|
|      | Kessler Sekt "Gold" Champagne                | 5.65  |
| 1976 | Beutelsbacher Altenberg-Kerner Spatlese      | 8.00  |
| 1979 | Johannisberger Erntebinger Rheingau Riesling | N.P.A |

22. 2.83      MCCOPPINS WINE PUB - FITZROY      30 Cuisine 20.00

Wines:-

|      |                                                   |       |
|------|---------------------------------------------------|-------|
|      | Mildara George Dry Sherry                         | 4.97  |
| 1964 | Great Western (Thompson-Bests) Hermitage (Magnum) | 25.00 |
| 1977 | Taylor Ferguson Vintage Port                      | 6.85  |

22. 3.83      MCCOPPINS WINE PUB - FITZROY      33 Cuisine 18.00

Wines:-

|      |                                  |      |
|------|----------------------------------|------|
|      | Mildara George Dry Sherry        | 4.75 |
| 1975 | Draytons Bellevue White Burgundy | 5.00 |
| 1972 | Kay Bros. Shiraz Cabernet        | 5.00 |

20. 4.83      FOUNTAIN VIEW RESTAURANT - BOX HILL      43 Cuisine 21.00

LADIES DAY

24. 5.83      KEW'S RESTAURANT - KEW      26 Cuisine 19.00

Menu attached

26. 7.83      Le BELMORE - BALWYN      28 Cuisine 15.50

**Appellation Alsace Contrôlée**

Product of France



**"NITAL" BEEFSTEAK & BURGUNDY  
CLUB**

**BEEF MASTER ....MR KEITH HOOPER  
WINE MASTER ....MR IAN GORRIE**

**SELECTION OF 'KEWS' HOT & COLD  
HORS d'OUVRES**



**TERRINE OF BONED DUCKLING, VEAL & HERBS  
WITH HOMEMADE FRUIT CHUTNEY**



**OVEN ROASTED LAMB RACK WITH A  
GLAZE OF HONEY AND WALNUTS.**



**A SELECTION OF CHEESE & FRESH FRUIT**



**COEUR A LA CREME SMOTHERED WITH  
FRESH STRAWBERRIES & STRAWBERRY PUREE**



**COFFEE & CHOCOLATE TRUFFLES.**



**TUESDAY MAY 24<sup>th</sup> 1983.**

ANNUAL GENERAL MEETING OF THE 'NITAL' BEEFSTEAK AND BURGUNDY  
CLUB HELD AT KEW'S RESTAURANT OF 330 HIGH STREET, KEW ON  
TUESDAY THE 23rd of AUGUST, 1983.

The Meeting was declared open and Chaired by the Club President,  
Mr. P. Walter.

PRESENT: Messrs. R. Ainscow, G. Birkans, M. Bruce, C. Beale,  
P. Daly, R. Dunn, I. Gorrie, M. Goodwin, K. Hooper,  
I. Henderson, L. Hilyard, B. Knight, H. Markby,  
S. Middleton, J. Morgan, K. Pettigrove, G. Roser,  
S. Snowdon, G. Treble, W. Taylor, F. Villiers, W. White,  
P. Walter, M. Ziebell.

APOLOGIES: Messrs. D. Bowdern, M. Daley, H. Dawson, S. Ziebell,  
J. Excell.

MINUTES:

The Minutes of the previous Annual General Meeting were read and  
moved for acceptance by M. Bruce and seconded by S. Middleton.  
There was no business to be entered into in regard to the  
Minutes.

BALANCE SHEET:

The Audited Balance Sheet was submitted for approval by the  
Treasurer, M. Ziebell and seconded by G. Birkans. The accumu-  
lated surplus being \$869 dollars.

CORRESPONDENCE: Nil.

ELECTION OF OFFICE BEARERS:

As this being the Annual General Meeting, all positions are  
declared vacant by the Chairman and nominations were called  
for by the retiring President for election of a new President  
for the forthcoming year.

President: M. Ziebell was nominated by P. Walter and seconded  
by L. Hilyard but declined.

J. Morgan was nominated by M. Ziebell and seconded  
by W. White. As there were no further nominations  
Mr. J. Morgan was duly declared President and took  
the Chair for the Meeting.

Vice-President: M. Bruce was nominated by P. Daly and seconded  
by L. Hilyard. K. Hooper was nominated by P. Walter

and seconded by R. Ainscow. After a formal ballot, M. Bruce was duly elected.

Secretary - Treasurer: M. Ziebell was nominated by L. Hilyerd and seconded by H. Markby. M. Ziebell accepted and was duly elected.

Beefmaster: G. Treble was nominated by R. Dunne and seconded by K. Hooper. G. Treble was duly elected.

Winemaster: G. Birkans was nominated by I. Gorrie but declined.

W. White was nominated by G. Roser and seconded by K. Hooper.

W. White accepted and was duly elected.

Committee: P. Walter was nominated by M. Ziebell and seconded by M. Goodwin. M. Goodwin was nominated by G. Treble and seconded by R. Dunne. Both P. Walter and M. Goodwin accepted and were elected.

Auditor: Mr. Bruce Candy was nominated by I. Gorrie and seconded by P. Walter. B. Candy accepted and was duly elected.

GENERAL BUSINESS:

- 1) A motion was moved by P. Walter that the Club Fees for the forthcoming year be -

Nomination.....\$10.00

Annual Subscription.....\$5.00

Luncheon Expenses.....\$25.00 per person

Absentee.....\$2.50 unless Overseas or Interstate.

- 2) It was moved by M. Bruce that the Club again affiliate with the Beefsteak and Burgundy Club of Adelaide and that the fee of \$50.00 be paid. This was seconded by W. White and motion was carried.

- 3) After very lengthy discussions in relation to some Members not replying to the monthly Luncheon Notices, a motion was moved by M. Goodwin and seconded by W. White that a fee of \$10.00 be levied on the Member who failed to return the Luncheon Acknowledgment Notice by the due date. The Motion was carried. It was also mentioned by G. Roser that a strong letter be sent by the Secretary to any Member who continues to ignore the Club Rules.

As there was no further business the Chairman declared the Meeting closed.

J. Morgan, President

M. T. Ziebell

Secretary / Treasurer

.....

.....

1983/1984

BEEFMASTER:- Greg Treble

WINEMASTER:- Bill White

23. 8.83      KEW'S RESTAURANT - KEW      35 Cuisine \$19.00

Menu attached

*Wines:-*

Brown Bros. Special Limited Production Chardonnay      6.60  
Penfolds Grange Hermitage      23.45  
Ferguson's Cabernet Sauvignon      7.50  
Mildara Reserve Bin Port      7.65

27. 9.83      SCRATCH DANIELS - RICHMOND      21 Cuisine 18.00

25.10.83      SOCIETY RESTAURANT - MELBOURNE      30 Cuisine 19.00

22.11.83      ESCOFFIER RESTAURANT - SOUTH MELBOURNE      36 Cuisine 19.00

LADIES DAY

28. 2.84      MCCOPPINS WINE PUB - FITZROY      23 Cuisine 20.00

*Wines:-*

Rosemount Estate Semillon      6.20  
1976 Lindemans Padthaway Rhine Riesling      7.20  
1975 Mildara Coonawarra Cabernet Shiraz Malbec      4.33  
1977 Leo Buring Coonawarra Shiraz Cabernet      4.00  
1976 Show Stock Vintage Port      6.95

27. 3.84      BENDIGO HOTEL "PERCY'S" - COLLINGWOOD      23 Cuisine 19.00

*Menu:-*

Quail  
Roast of Pork  
Cheese, Greens, and Coffee

*Wines:-*

Wolf Blass Chardonnay      7.90  
Norman's Evanston Estate Cabernet Shiraz      7.50  
Ferreira Port      14.00

1. 5.84      KEW'S RESTAURANT - KEW      45 Cuisine 21.00

LADIES DAY

Menu attached

29. 5.84      SASSIS RESTAURANT - CLIFTON HILL      27 Cuisine 20.00

*Menu:-*

Avocado Geoffrey  
Veal Suzanne  
Apple Strudel  
Cheese, Greens, and Coffee

24. 7.84      PARKERS RESTAURANT - ABBOTSFORD      32 Cuisine 15.00



**MILAWA**  
DRY RED TABLE WINE

Kew's

LICENSED RESTAURANT

330 HIGH STREET, KEW 3101

862 1727 861 9469

"NITAL"

Beef + Burgundy Club Luncheon.

23rd August 1983.

Wine Master: MR Ian Gorrie  
Secretary: Mr. Mervyn Ziebell  
Food MASTER 1983; KEITH HOPKINS.

Entrées;

Gallantire of duck, sweetbreads and truffles

Marinated Mussels in pastry.

Floured Chicken Wings

Hard Boiled eggs with Mayonaisse

Avocado Vinaigrette and Olives

Homemade Seafood Sausage

Fresh 'Travalli' Gorgonzola and truffle Sauce  
Scallops in Vermouth, Cream Sauce

Main

Juicy thick Porterhouse steak.

Selection of Cheeses and fresh fruit.

Coffee and Kew's truffles.

Kew's

Kew's

LICENSED RESTAURANT

330 HIGH STREET, KEW 3101 862 1727 861 9469

NITAL BEEF AND BURGUNDY CLUB:

: LADIES DAY 1<sup>ST</sup> MAY 1984:

A LIGHT CREPE FILLED WITH A SELECTION OF  
SEAFOOD AND AVOCADO:

OVEN ROASTED EYE FILLET STUFFED WITH PORK  
MINCE, HERBS, HORSE RADISH AND SERVED WITH A  
MUSTARD, ONION CREAM SAUCE:

SERVED WITH A MIXED SALAD.

SELECTION OF CHEESES AND FRESH FRUITS:

COFFEE & CHOCOLATE TRUFFLES

Kew's

NITAL BEEFSTEAK AND BURGUNDY CLUB.

ANNUAL GENERAL MEETING

HELD AT:

'KEWS' RESTAURANT, 330 HIGH ST., KEW.

on Tuesday, 28th August, 1984  
at 11.30 a.m.

The Meeting was declared open and Chaired by Club President,  
Mr. J. Morgan.

PRESENT: R. Ainscow, G. Birkans, M. Bruce, D. Bowdern, M. Daley,  
P. Daly, I. Gorrie, J. Grainger, I. Henderson, B. Knight,  
J. Morgan, B. Morcam, K. Pettigrove, G. Roser, S. Snowdon,  
G. Treble, F. Villiers, B. White, M. Ziebell, S. Ziebell.

APOLOGIES: L. Hilyard, S. Middleton, P. Walter, H. Markby, B. Dunne,  
W. Taylor, K. Hooper.

MINUTES: The Minutes of the previous Annual General Meeting were  
read by M. Ziebell and moved for acceptance by M. Bruce  
and seconded by S. Ziebell.  
There was no business to be entered into in regard to the  
Minutes.

BALANCE SHEET: The Audited Balance Sheet was presented for approval  
by the Treasurer, M. Ziebell, and seconded by G. Treble.  
The accumulated surplus increased by \$144.00 to a total of  
\$1013.00.

Comment was made by the Treasurer that the amount for fines  
was very high and would hope that Members would attend  
more frequently. <sup>certain</sup>

CORRESPONDENCE: Nil other than the Convention in New Zealand which  
was forwarded to all Members under seperate cover.

ELECTION OF OFFICE BEARERS: As this being the Annual General Meeting,  
all positions were declared vacant by the Chairman.  
Nominations for President were then called for by the  
outgoing President.

PRESIDENT. M. Bruce nominated by G. Roser, seconded by P. Daly.  
Elected.

Mr. M. Bruce then took the Chair and called for the follow-  
ing nominations.

VICE-PRESIDENT. S. Ziebell nominated by G. Roser, seconded by J. Morgan.

Elected.

SECRETARY-TREASURER. M. Ziebell nominated by B. White, seconded by G. Birkans.

Elected.

BEEFMASTER. I. Gorrie...declined, S. Snowdon...declined, P. Daly...declined.

F. Villiers nominated by S. Ziebell, seconded by G. Roser.

Elected.

WINEMASTER. J. Morgan nominated by M. Ziebell, seconded by G. Treble.

Elected.

COMMITTEEMEN. B. Morcom nominated by J. Morgan, seconded by S. Ziebell.

G. Treble nominated by B. White, seconded by D. Bowden.

Both duly elected.

AUDITOR. Mr. Bruce Candy nominated by G. Birkans, seconded by

I. Gorrie.

Mr. Candy accepted as advised by M. Ziebell.

#### GENERAL BUSINESS:

1) Moved by J. Morgan and seconded by B. Morcom that the Club again affiliate with the Beefsteak and Burgundy Club of Adelaide and that the fee of \$50.00 be paid.

Motion carried.

2) Moved by M. Ziebell and seconded by B. White that the Club fees for the forthcoming year be :-

a) Nomination Fee...\$10.00

b) Annual Subscription...\$5.00

c) Luncheon expenses \$25.00 per person.

d) Absentee Fee...\$2.50 per person.

Motion carried.

3) Moved by B. White and seconded by J. Morgan that up to \$1000.00 of the Club funds be invested at a reasonable rate of interest which was left to the Treasurer to obtain.

Motion carried.

4) Moved by D. Bowdern and seconded by P. Daly that one of the Ladies Days be transferred to an evening Social Night.

Motion carried.

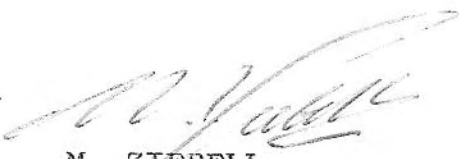
5) On the instigation of S. Snowdon a general discussion was carried out as to whether all Members should advise of their professional status to other Members of the Club. The purpose being that they could be of assistance to each other in the area of business.

As Nital Beefsteak and Burgundy Club is strictly a Social Club and not a Business Club the subject was not carried further for lack of support for either a Motion to be moved or seconded.

As there being no further business to be conducted the Meeting was declared closed by the Chairman at 12.20 p.m.



M. BRUCE.  
PRESIDENT.



M. ZIEBELL.  
SECRETARY - TREASURER.

NITAL BEEFSTEAK AND BURGUNDY CLUB.

1984/1985

BEEFMASTER:- Fred Villiers

WINEMASTER:- Jeff Morgan

28. 8.84      KEW'S RESTAURANT - KEW      28 Cuisine \$19.50

Menu attached  
Refer Jim Freebairns "Reflections" for wines

23.10.84      MARIA & WALTER'S - CARLTON      27 Cuisine 19.00

*Wines:-*

|      |                                                          |       |
|------|----------------------------------------------------------|-------|
| 1983 | M.Sautejeau Rose De Loire                                | 4.00  |
| 1979 | P.J.Chateauneuf-du-Pape                                  | 13.00 |
| 1979 | B.M.Ch.Beau.Site St.Estephe                              | 10.00 |
|      | Bailey's Bundarra Founder Series,<br>Award Liquer Muscat | 11.00 |

27.11.84      YARRA VALLEY COUNTRY CLUB - TEMPLESTOWE 44 Cuisine 21.00

LADIES DAY

*Menu:-*

Cauliflower Soup  
Pecan Steak (filled with camembert)  
Creme Caramel  
Coffee

*Wines:-*

|      |                                       |      |
|------|---------------------------------------|------|
|      | Yellow Glen Champagne                 | 7.90 |
| 1983 | Taltarni Sauvignon Blanc (Fume Blanc) | 9.98 |
| 1981 | Kaiser Stuhl Red Ribbon Shiraz        | 6.99 |
| 1979 | Chateau Tahbilk Shiraz                | 9.00 |
|      | Reynella Old Cove Port                | 8.72 |

22. 1.85      CLICHY RESTAURANT - COLLINGWOOD      33 Cuisine 20.00

Menu and wines attached

26. 2.85      KEW'S RESTAURANT - KEW      39 Cuisine 20.00

Menu attached

26. 3.85      MASSONI'S RISTORANTE - ST.KILDA      30 Cuisine 22.50

Menu attached

23. 4.85      KEW'S RESTAURANT - KEW      47 Cuisine 21.50

LADIES DAY

Menu attached

28. 5.85      WINDAMINGA RESTAURANT - HEIDELBERG      28 Cuisine 20.00

*Wines:-*

|      |                                            |       |
|------|--------------------------------------------|-------|
| 1979 | McWilliams Chardonnay Champagne            | 6.99  |
| 1983 | Krondorf Cabernet Sauvignon-Cabernet Franc | 7.25  |
| 1982 | John Riddoch Cabernet Sauvignon            | 11.98 |
| 1982 | Wynn's Coonawarra Estate Hermitage         | 2.98  |
| 1969 | McWilliams Mount Pleasant Sauterne         | 8.40  |



Kew's

LICENSED RESTAURANT

330 HIGH STREET, KEW 3101 862 1727 861 9469

NITAL

BEEFSTEAK and BURGUNDY

28<sup>th</sup> August '84

ANNUAL GENERAL MEETING

PRESIDENT - JEFF MORGAN

SECRETARY TREASURER - MERVYN ZIEBELL

BEEFMASTER - GREG TREBLE

WINEMASTER - BILL WHITE

MENU

Leek and snowpea Soup

"pearls and jade" Chinese style prawn  
balls and crispy snowpeas lightly  
sauteed together and served with a  
sauce of ginger and oyster sauce.

Tender loin of lamb stuffed with  
spinach and root vegetables oven  
roasted "PINK" and served with a  
rich stock sauce

Selected cheese platter

Coffee  
Kew's own chocolates

Kew's

SOME REFLECTIONS ON NITAL BEEFSTEAK AND BURGUNDY CLUB

RECEIVED FROM JIM FREEBAIRN.

Like many members, I joined the Club as a result of being invited along as a guest. Greg Treble was known to me through our business dealings and during the course of our conversations we became aware of each others interest in food and wine. In 1984 he was the Beefmaster of the Club and invited me to the August meeting at Kew's Restaurant.

As usual, the meal at Kew's was of a very high standard - leek and snow pea soup, "pearls of jade" - chinese style prawn balls and crispy snow peas lightly sauteed together and served with a sauce of ginger and oyster sauce. The main course was tender loin of lamb stuffed with spinach and root vegetables oven roasted "pink" and served with a rich stock sauce. We finished with a cheese platter, coffee and Kew's own chocolates.

Bill White was Winemaster - Crown Lager or Sherry, Leo Buring Eden Valley Rhine Riesling, French Poilly Fume, Beajolais and Vintage Port.

After the meeting Bill Morcom and I called in to see Greg's new house at Park Orchards. I drove Bill home at about eight o'clock. For some reason we had a bit of trouble finding our way. At a crucial intersection Bill insisted we should turn left. Had I taken his advice we would have finished up in Sydney.

I missed the September meeting as I was travelling interstate, but attended in October when we lunched at Maria and Walter's Restaurant. The highlight of that meal was the stuffed quail and 1979 Les Cedves Chateauneuf-du-Pape. At that meeting I was invited to join the Club.

In November, my wife Jill came along to her first Ladies Day meeting and has not missed one since. It was a memorable day and on reflection I marvel at how we lasted the distance. The lunch was held at the Yarra Valley Country Club. By the time we finished it was about four o'clock and I was thinking we should be making a move for home. However, after discussion with Jill, Greg and Jean Treble and Jeff and Gayle Morgan, it was decided we would dine at the Eaglesnest Restaurant at Heidelberg arriving there at about six o'clock.

Our first luncheon in January, 1985 was at "Clichys" and proved to be controversial. There were some members who complained about being served cold tart and "bangers and mash". In fact, the meal was quite impressive.

*Amontillado*  
DRY SHERRY

*Richard Hamilton*



VINTAGED BY  
THOMAS HARDY & SONS PTY. LTD.

At the 1985 Annual General Meeting I was elected Winemaster for the coming year. It was a role I enjoyed. The biggest challenge that year was selecting wines for a luncheon at the Akita Japanese Restaurant, South Melbourne on the 25th of February, 1986. Harry Markby, the Beefmaster, chose a meal comprising Otoshi appetizer (seaweed) Sashimi (raw fish), Hirousa (vegetable and bean curd balls) Gyoza (pork and vegetables) Tatsutasge (chicken pieces marinated in ginger) Sukiaki, strawberries and ice cream.

I chose 1982 Seppelts Fleur de Lys Champagne or Crown Lager as an aperitif followed by 1984 Lindemans Hunter River Chablis 1984 Lilydale Chardonnay, 1982 Penfolds Bin 707, Gekkeikan Saki and with the dessert, Muscat Beaumes de Venis de Durban. Despite economising by serving Japanese tea at the end of the meal I managed to break the budget and for a while I felt I was in danger of being the first Winemaster in the Club to be impeached. As it happened, by the end of the meal all present were feeling pretty jolly and a quick run around with the raffle book saved the day.

During that year as Winemaster I faced my first test of choosing wines for Ladies Day. Members and their guests are encouraged to speak their mind but I was taken aback by some of the criticism from one or two of the ladies who believed I should not have selected any red wine at a Ladies Day lunch. At that November 1985 lunch we dined at the Octagon Restaurant, South Yarra. It poured with rain and getting the wine to the Restaurant was a job in itself.

On the 22nd of April, 1986 we had an evening function for Ladies Day. The ladies wore elegant gowns and the men their dinner suits - fitting garb for the plush surrounds of Allison's Restaurant. The attendance was a little disappointing but the 24 there enjoyed the evening:-  
Crown Lager or Mildara Windsor Kir Royale, Scallops Provinciale (Scallops in tomato sauce with bay leaves and parsley) - 1985 Carte D'or Rhine Riesling and 1985 Pewsey Vale Rhine Riesling. As usual I masked the wines. These two received as much comment as any I have selected, particularly when they were unmasked. At \$2.99 the Carte D'or was less than half the price of the Pewsey Vale at \$6.99, both wines were made by Yalumba.

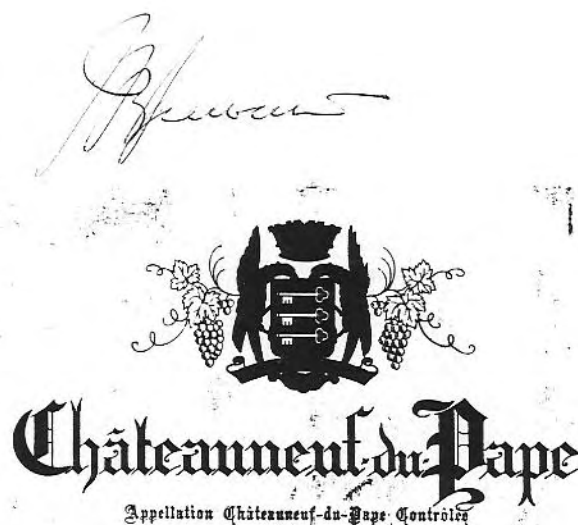
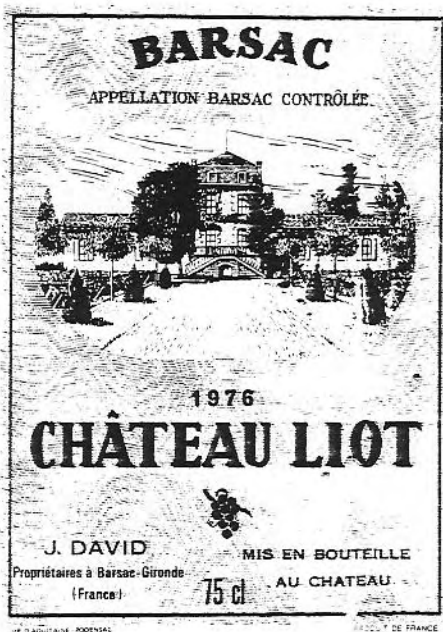
The Carte D'or was very popular and regarded as excellent value and brought back memories of the 1950's for some of our senior members. Sadly, the wine is no longer made, but I digress.



The main course of Beef Wellington was disappointedly overcooked. We had 1981 Montana Cabernet Sauvignon (New Zealand) and 1983 Andrew Garrett Cabernet Sauvignon. Fonesca Tawny Port with cheese and fruit completed the meal.

"He has pondered for twenty years the problem whether he loved liquor because it made him talk or whether he loved conversation because it made him thirsty."

W. Somerset Maugham.



« Ce vin étant un produit naturel, son vieillissement peut entraîner un léger dépôt tout à fait normal. »

Wine - Produce of France

**A. Ogier & Fils**  
Négociants, Avignon, Vaucluse

N° 148

POUILLEY

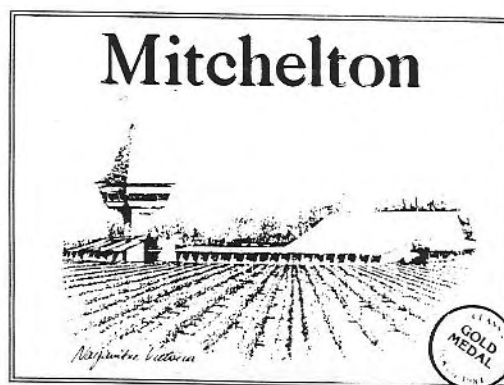
ST LEONARDS



1981  
GEWÜRZTRAMINER

12018

750ml  
WINE MADE IN AUSTRALIA  
Vintaged from grapes grown on the estate at Wangamau, North East Victoria.



**RHINE RIESLING**

22.1.85

Nital Beef Steak - Burgundy Club

Cellar master - Jeff Morgan

Roxton - chassagnay brut 1982

Sancerre - Aine Boucher 1982

Lindeman's Coonawarra Limestone  
Ridge Vineyard Shiraz/Cabernet 1980



Baileys Vintage Port 1978

22.1.85

Nital Beef Steak - Burgundy Club

Foodmaster - Fred Wilkins

Chichy's cold tart

of cheese leeks  
and various seafoods that have been  
smoked.

Homemade venison sausages

served in  
a rich bordeaux sauce

Selection of cheeses

both imported  
and local cheeses served with fresh  
seasonal fruit

Coffee



NITEL BEEF AND BURGUNDY LUNCHEON

KEW'S RESTAURANT TUESDAY 26<sup>th</sup> FEBRUARY 1985

PRESIDENT: MAX BRUCE

WINE MASTER: JEFF MORGAN

FOOD MASTER: FRED VILLIERS

OUR OWN HOMEMADE SPINACH FLAVOURED PASTA WITH CHICKEN CURRY SEASONED MEATBALLS TOSSED TOGETHER WITH A SWEET CURRY SAUCE.

STEAMED BAY MUSSELS IN THEIR SHELLS SERVED IN A LUG BOWL WITH A SAUCE OF CREAM, FISH STOCK AND CHIVES.

PAN FRIED LAMB KIDNEYS FINISHED OFF WITH A SAUCE OF THE PAN JUICES, GIN, SNOW PEAS CREAM AND SEASONING.

A PLUMP CHICKEN BREAST STUFFED WITH A FORCEMEAT OF CHICKEN, GINGER, HERBS OVEN ROASTED AND SERVED WITH A SAUCE OF PUREE MANGO, PINK PEPPER CORN GARNISHED WITH NOODLES TOSSED IN GARLIC BUTTER.

TODAY'S FRESH GEM FISH FILLETS FROM THE MARKET, GRILLED AND SERVED WITH A SAUCE OF SAUTERNE, GARLIC CREAM, GARNISHED WITH A SCALLOP TIMBALE.

THICK MEDALLION OF EYE FILLET OVEN ROASTED TO YOUR LIKING SERVED WITH A RICH BEEF STOCK, CHANTRELLES GARNISHED WITH A TARTLET FILLED WITH HORSE RADISH.

A SELECTION OF ALL OUR DESSERTS.

COFFEE & CHOCOLATES:

CHEF: SUZANNE RAIDAL

LUNCHEON

PESCE MARINATO

(Fried fishes marinated in olive oil and white wine,  
with celery, parsley, carrots, fresh herbs and onions)

\*\*\*\*\*

ANITRA ALLO SPIEDO CON MANGO

(Spit roast Duckling with fresh mango)

\*\*\*\*\*

UNICORN AUSTRALIAN BRIE

\*\*\*\*\*

CAFFE

26/03/85

*Massoni*  
Ristorante Italiano

NITAL BEEF AND BURGUNDY LUNCHEON  
KEW'S RESTAURANT APRIL 23<sup>rd</sup> 1986:

KEW'S OWN HOMEMADE GREEN FETTUCHINI WITH CHICKEN MEATBALL AND A LIGHT CURRY, CREAM SAUCE:

PAN FRIED LAMB KIDNEYS FINISHED OFF WITH THE PAN JUICES, CREAM; GIN, LEEKS AND SEASONINGS:

A CRISPY SHORTCRUST PASTRY TARTE FILLED WITH POACHED SCALLOPS AND OYSTERS WITH A SAUCE OF CHAMPAGNE SABAYON:

MEDALLIONS OF LAMB LOIN WITH FINELY DICED VEGETABLES, WRAPPED IN CAUL FAT, OVEN ROASTED PINK AND SERVED WITH A SAUCE OF VEAL STOCK; BLACK PEPPERCORNS AND MINT:

TODAY'S FRESH FISH FROM THE MARKET, GRILLED AND SERVED WITH A SAUCE OF SPINACH; CREAM, GARLIC AND LIGHTLY POACHED SCALLOPS:

A LEG OF CHICKEN WHICH HAS BEEN BONED AND STUFFED WITH BUTTERNUT PUMPKIN; SILVERBEET, BACON AND GARLIC; OVEN ROASTED AND SERVED WITH A SAUCE OF CREAM, ORANGE JUICE AND BRANDY:

A GRAND DESSERT, A SELECTION OF KEW'S DESSERTS:

COFFEE AND CHOCOLATE TRUFFLES:  
CHEF SUZANNE RAIDAL: