

Nital



1992 – 1993

1992-1993

BOOK LAUNCH.

Autographs

TUDOR PINES - MENZIES CREEK.

21ST NOVEMBER 1993

M. Jubb

alex jubb

Alan Rodde

Dorey

W. Burrows

K. J. M. Lusk

Jim Thorpe

Al. Min

Ann Mackeod

Al. Dorey

Ann Dorey

Jan Raymond

Ann Dorey

Bill M. Hall

Barbara R. Blair
here as Moore

John Dorey

Jeddy M. Moore

Dorey Lusk

Bert Mangold

Barbara Lusk

Kaplan Lusk

Olyvia Choechin

Ann Lusk

Helen Rodden

Al. Lusk

Al. Brown

Al. Lusk

Hinda Brown

THE BEGINNING of the NITAL CLUB'S NEXT 25 YEARS.

1st July 1993

As can be appreciated, the "First Twenty-Five Years" history book of the "Nital" Club took a great deal of time and effort, even fortunately with myself having all the Club's original records from "Day One" to write and complete the book. I believe, from what I have been told, a great number of Clubs have not saved their records or just lost them over the period of time. In any event I thought it would be a good idea to update our History Book each year.

For our first year of "The Next Twenty-Five Years" I have asked our Beefmaster, Mr Nick Smith, to write his comments on one of the Luncheons we have had in his year as Beefmaster and I have asked our Winemaster, Mr Jim Freebairn, to write his comments on our Launch of the First History Book, which was held on the 18th of October, 1992 and also of the Club's Bottling Day which was held on the 22nd of November, 1992, together with his comment on one of the Luncheons we have had in his year as Winemaster.

Perhaps, as time goes on I would hope that some other member of the Club will take over the job of completing our Second History Book and keep recording special comments from the Beefmasters and Winemasters as well as perhaps from one other member who would like to contribute to their Club's History, on say, a special luncheon.

N.B. A small correction to the members list in the 25 year History Book.

No 53. Morgan, Jeffery			* 18.12.91
97. Weinstein, Michael (27.9.78)	22.10.91		
98. De Marchis, Frank (7.8.69)	28. 1.92	30. 6.92	



ANNUAL GENERAL MEETING of the NITAL BEEFSTEAK AND BURGUNDY CLUB

held at KEW'S RESTAURANT, KEW.

on the 28th of July, 1992 at 11.00 am.

The President, Mr. Mervyn Ziebell, was pleased to declare the Club's 25th Annual General Meeting opened.

PRESENT: Messrs. M. Ziebell, R. Foster, F. Villiers, I. Gorrie, N. Smith
M. Weinstein, J. Freebairn, M. Bruce, C. Dunstan, G. Brown,
G. Verey.

APOLOGIES: Messrs. V. Barnett, H. Markby, F. deMarchis, K. Alexander,
R. Watt.

Other members being at the Club's July Luncheon.

PREVIOUS A.G.M. MINUTES:

The Minutes of the previous A.G.M. were read by Nick Smith (Assisting Secretary) and were moved for acceptance by Ralph Foster and seconded by Max Bruce.

BUSINESS ARISING from the MINUTES:

Nil.

AUDITED BALANCE SHEET:

The audited balance sheet of the Club showing a loss of \$119.00 for the year was presented by the Treasurer, Mervyn Ziebell, and moved for acceptance by Nick Smith and seconded by Ian Gorrie.

BUSINESS ARISING from the BALANCE SHEET:

It was advised by the Treasurer that the invoice received in July, from the Windsor Hotel for the balance of the Charter Banquet, showed one dozen Ale @ \$66.00. On confirmation, the amount was paid and therefore there will be a deferred creditor for \$66.00 shown on the 1992/93 balance sheet.

CORRESPONDENCE:

Correspondence prior to the 14th of February, 1992 having been dealt with by the Committee .

- 1) 14. 2.92 Letter from Adelaide Beefsteak and Burgundy Club Committee advising that we have permission to use the Club Logo in our History Book.
- 2) 8. 4.92 Letter of resignation from Neil Sanderson and reply dated 25th of April, 1992.
- 3) 13. 4.92 Letter from Stan Ziebell advising that he will not be returning to the Club and wishing the Club all the best in the future and reply dated 18th of April, 1992 together with other correspondence.
- 4) 30. 4.92 Letter of thanks to Keith Gramp, President of the Adelaide Club, for attending our Silver Jubilee Celebrations.
- 5) 30. 4.92 Letter of thanks to Rolf Backman, Windsor Hotel, regarding our 25th Year Banquet.

Correspondence cont.

- 6) 30. 4.92 Letter and Photographs to Rob Martindale, Editor of the Beefsteak and Burgundy Bulletin with details of our 25th Year for the June issue.
- 7) 13. 5.92 Letter from Keith Gramp advising that our 25th Year Banquet was one of the most memorable he had attended.
- 8) 14. 5.92 Letter from Bill Hughes, Past President of the Melbourne Beefsteak and Burgundy Club enclosing a copy of the 1967 issue of the Aust. Wine, Brewing & Spirit Review covering our Charter Luncheon on the 20th of June, 1967 for inclusion in our History Book.
- 9) 15. 5.92 Second letter of resignation from Stan Ziebell in reply to invitation forwarded to attend the Club's A.G.M. and luncheon.

Correspondence moved for acceptance by Ralph Foster and seconded by Max Bruce.

DISCUSSION arising from CORRESPONDENCE:

Nil.

PRESIDENTS REPORT:

As attached.

Before declaring all positions vacant the out-going President, Mervyn Ziebell, wished to personally thank the Wine and Beefmasters, Jim Freebairn and Ralph Foster for their excellent job over the past twelve months, also to Nick Smith for his assistance to me at the monthly lunches in my dual role as President, Secretary and Treasurer for our 25th Year and to all the Members of "Nital" who have supported the Club during the past year.

ELECTION OF OFFICE BEARERS:

This being the Annual General Meeting the out-going President declared all positions vacant and called for nominations for President for the year 1992/1993.

PRESIDENT:

Mr. Ian Gorrie was nominated by M. Ziebell and seconded by R. Foster. As no further nomination was received Mr. Ian Gorrie was duly elected President.

The out-going President presented the Presidents Silver Jubilee Sash of Office to Mr. Ian Gorrie.

VICE PRESIDENT:

Mr. Vern Barnett, nominated by M. Ziebell, seconded by I. Gorrie.
Duly Elected.

WINEMASTER:

Mr. Jim Freebairn, nominated by N. Smith, seconded by I. Gorrie.
Duly Elected.

FOODMASTER:

Mr. Nick Smith, nominated by R. Foster, seconded by M. Bruce.
Duly Elected.

SECRETARY/ TREASURER.

Mr. Merv Ziebell, nominated by M. Bruce, seconded by N. Smith.
Duly Elected.

COMMITTEE MEMBERS:

- 1) Mr. Bert Marygold, nominated by N. Smith, seconded by R. Foster.
Duly Elected.
Mr. Michael Weinstein Declined.
- 2) Mr. Ron Watt, nominated by N. Smith, seconded by J. Freeman.
Duly Elected.

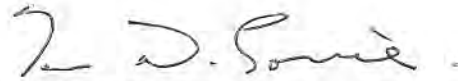
CLUB AUDITOR:

Mr. Bruce Candy, nominated by M. Ziebell, seconded by I. Gorrie.
Duly Elected.

GENERAL BUSINESS:

1. Moved by Max Bruce and seconded by Nick Smith that the Treasurer forward to the Adelaide Club the Affiliation Fee of \$75.00.
Motion Carried.
2. Moved by Fred Villiers and seconded by Ralph Foster that the Clubs Public Liability Insurance be continued and that the necessary premiums be paid to Love & Hughes P/L, Insurance Brokers.
Motion Carried.
3. Moved by Max Bruce and seconded by Merv Ziebell that the fees and levies for the forthcoming year be as follows:-
 - a) Nomination Fee \$25.00
 - b) Annual Subscription 20.00
 - c) Luncheon Expenses including Raffle (Members & Guests) 40.00
 - d) Absentee Levy (unless member is overseas, interstate or extenuating circumstances and has given 7 days notice in writing to the Secretary prior to the luncheon) 5.00
 - e) Non-return of the meeting notice by the due date or by a telephone call 10.00
 - f) Not wearing the Club Tie 1.00Motion Carried.
4. Moved by Jim Freebairn and seconded by Ralph Foster that the annual Cellar Levy be \$25.00 for the 1992/93 year and that the Cellar wines be used on three occasions during the year, the month being chosen by the Cellar committee.
Motion Carried.
5. Due to the increase in the number of pages in the History Book and extra costing to be taken into account as explained by Merv Ziebell, it was moved by Ralph and seconded by Nick Smith that the cost be increased by \$5.00 per book and that the costs currently incurred to date by Merv Ziebell of approximately \$310.00 be paid from the Cellar Funds and that the Cellar take over the stock of books unsold.
Motion Carried.
6. A discussion was held in relation to the date, place etc., for the launch of the book and as some members were unable to attend the A.G.M. but would be at the luncheon, it was decided to discuss the matter there.

There being no further business the Chairman declared the meeting closed at 12 noon.



I. D. GORRIE. President

NITAL BEEFSTEAK AND BURGUNDY
CLUB.

UPDATE:

During the Luncheon the launch date was fully discussed by all and, after explanations given by Merv Ziebell as to the disireability of a suitable venue, it was unanimously decided by all present that the launching of the book would be a Special Luncheon held at

"Tudor Pines", Menzies Creek,
(Residence of Mervyn and Audrey Ziebell)

on Sunday the 18th of October, 1992 and the cost per member or guest being \$35.00 and that our Beefmaster and Winemaster arrange the necessary requirements.

NITAL BEEFSTEAK AND BURGUNDY CLUB.

OFFICE BEARERS:- 1992/1993.

<u>PRESIDENT.</u>	Ian Gorrie
<u>VICE PRESIDENT.</u>	Verne Barnett
<u>WINE MASTER.</u>	Jim Freebairn
<u>BEEF MASTER.</u>	Nick Smith
<u>SECRETARY/TREASURER.</u>	Mervyn Ziebell
<u>COMMITTEE.</u>	Bert Marygold
<u>COMMITTEE.</u>	Ron Watt

OFFICE BEARERS:- 1993/1994.

<u>PRESIDENT.</u>	Verne Barnett
<u>VICE PRESIDENT.</u>	Nick Smith
<u>WINE MASTER.</u>	Ralph Foster
<u>BEEF MASTER.</u>	Carl Dunstan
<u>SECRETARY/TREASURER.</u>	Mervyn Ziebell
<u>COMMITTEE.</u>	Ian Robinson
<u>COMMITTEE.</u>	Greg Brown

MEMBERS REGISTRATION.

No.	39	BRUCE Max	Resigned	12.10.1993
	99	NOONAN Neil	Joined	27. 7.1993
	100	CALLANAN Michael	Joined	24. 8.1993
	101	BAKLIS George	Joined	28. 2.1994
	102	WOODHEAD John	Joined	22. 3.1994
	103	HANN Colin	Joined	28. 6.1994

To: The Hon. Secretary
Nital Beef and Burgundy Club

As I prepare this report I am somewhat amazed as to how fast this year has gone, no doubt it is something to do with age. What has been most pleasing and enjoyable have been the monthly functions of our club.

As I reflect back on the luncheons that we have attended, I cannot recall any day that has not fulfilled the general aspirations of a Beef and Burgundy club, and that is, great venue, good food, wonderful wine, and of course, delightful company. All those facets of our club have been more than met, and to our Beefmaster Nick Smith, Winemaster Jim Freebairn congratulations for a great year. I am more than sure that the members will endorse my comments.

To Mervyn our thanks for once again carrying out the duties of Hon. Secretary of our club. A thankless task of the various positions in the club, but one that has held us together for many years. In the background of course is our able Auditor Bruce Candy, our thanks to you Bruce for your generous efforts. To those that served in a minor role, thank you.

The last year of course followed our memorable twenty fifth, and there could have been concern that it would not live up to what had been a year that we would not forget. Due to the efforts of Nick and Jim we were able to follow on with another great year.

Two functions outside of our normal luncheons occurred last year, the first being a very important part of the history of the club, and that was the presentation of the history of the Nital Beef and Burgundy Club in book form. This book covers twenty five years of activities in the club and it has been painstakingly compiled by Mervyn and his family, well done. Added to this was the generous hospitality by Mervyn and Audrey to use their home for this function, great hosts, and a great day. The day of course being the 16th of October 1992.

On the twenty second of November 1992 a group of hardy souls gathered at the Freebairn home to bottle a delightful Amery 1990 Vintage Port from McLaren Vale. I know that it is a great port as I only have two bottles left. This was then followed by a barbecue enjoyed by all who attended, thank you Jim and Jill.

In welcoming the new President I would draw attention to a few observations; the main one being the need for new members. This was drawn to us all when my guest at our June function - Mr. Ian Hudson past President of the Francois De Castella - made mention of the fact that their club had a waiting list, and has enjoyed a waiting list for many years.

I would also like to comment about a point that was raised to me by some of the Ladies who had attended the last Ladies day function, the point being their interest in attending functions other than Ladies day. Personally I have no thoughts about this issue one way or the other, however it is worth mentioning in view of this enlightened world that we live in, so I handball that point to the new executive.

Mindful of the economy I do hope that we can attract more members, and if possible, young members, as they are the life blood of any club. In conclusion I wish the new executive team of the Nital Beef and Burgundy club all the best for the new financial year as I now become in political parlance... a back bench member.

Thank you.


Ian D. Gorrie.
President 1992-93

WINEMASTERS REPORT - 1992/1993 - JIM FREEBAIRN.

Another year has passed and we can look back on some fine food and wine among good companions - precisely the requirements for a successful Club.

It has been a year which has gone all too quickly. There is no doubt that the Winemasters job is made so much easier when we dine at Kews Restaurant. I always telephone the particular restaurant before the lunch to let them know what type of wines will be served and the glasses required. All too often they agree to my requirements and then completely ignore them! Not so at Kews and perhaps this is one of the reasons why our most enjoyable lunches seem to be at our "home" restaurant.

I think last November Ladies Day stands out as an enjoyable day. It was pleasing to include both my wife Jill, and son James, among my five guests. James brought a friend who had worked part time with him at a Pizza Hut outlet and it was particularly satisfying to see young people appreciating fine food and wines.

After canapes of calamari, squid and pork parcels with 1990 Seppelt Chardonnay Champagne we had Tandori Quail on a lettuce leaf salad with 1991 Bleasdale Verdelho and 1991 Wyndham Estate Verdelho (Notice the difference in the spelling of the same grape variety from different areas). The main course comprised seared fillet of beef medium rare with red wine burgundy sauce and vegetables with 1990 Leasingham Domaine Cabernet Malbec (the old Bin 56 revisited) and 1990 Mitchelton Reserve Cabernet Sauvignon. All table wines were masked and as usual there was a wide range of comment.

After a delicious sorbet dessert we had coffee and cheese with a flagon of the Kays 1990 Vintage Port we had bottled the previous Sunday.

At all Luncheons it has been my practice to serve two masked wines with the entree and two masked wines with the main course. It is never my expectation that anyone will actually pick the wine but there are occasions when it is reasonable to expect that the grape variety and even the area of origin may be able to be identified.

Also there are times when it is just nice to let members and guests taste a popular wine masked. There is nothing like a masked wine to conquer all prejudices and at our Ladies Day Luncheon in May the Queen Adelaide Chardonnay \$3.99 on special (160,000 cases sold last year i.e. 1,920,000 bottles) stood up well against a Peter Lehmann Chardonnay at \$15.95. Similarly, the most popular dry red, Penfolds Koonunga Hill \$7.00 (100,000 cases sold last year) competed reasonably well against its pricier cousin, the Bin 407 Cabernet Sauvignon at \$15.00.

Finally, it has been great fun to be the Club's Winemaster over the past twelve months. If the members and guests have enjoyed the wines as much as I have in presenting them, then I am well satisfied.

" A minute with the label is worth a lifetime of experience."
- Andre Simon.

NITAL BEEF BURGUNDY CLUB

1992 - 1993

Comments from the Beefmaster;

Probably the best thing about these lunches is that they are all enjoyable, some better than others. I have not had a disaster during this period but inevitably it will happen.

It is hard to identify any one lunch to talk or comment about but some things come to mind which in my opinion excelled.

The first was the cheese platter at Perrins Restaurant, Glen Iris, earlier in the year. Apart from the excellent variety, it was properly presented, had been left out of refrigeration for at least 24 hours and all cheeses gave their best quality in taste and aroma.

Secondly, the entree at Bucatini's Restaurant, Camberwell, the octopus lightly pan fried in garlic is a speciality of the House, and I have enjoyed it at other dinners.

Thirdly, the steak at Oasis Oz. It was well prepared and I did not receive any complaints which when you are ordering some 20 to 25 lunches, is an achievement.

In conclusion, our home base, Kews Restaurant, needs little comment. Our club is always well looked after, the service and food of good standard, especially the sweets at the July meeting.

My best wishes to the Beefmaster for the coming 12 months, I hope you have as much enjoyment as I have had.

Kind regards



Nicholas Smith

BEEFMASTER:- Nick Smith

WINEMASTER: - Jim Freebairn

28. 7.92 KEW'S RESTAURANT - KEW 20 Cuisine \$30.00
ANNUAL GENERAL MEETING

Menu and Wines, refer to Jim Freebairn's
 comments at the end of the Club's
 25 Year History Book.

25. 8.92 EMERALD HOTEL - SOUTH MELBOURNE 21 Cuisine \$25.00

Menu:-

Grilled Flounder Finns served
 with Lemon and Butter sauce
 Eye Fillet of Beef and Mushroom Sauce
 accompanied by vegetables and salad
 Coffee, Cheese and Greens.

Wines:-

1988 Seppelt's Fleur de Lys Pinot Chardonnay	9.99
1990 Grant Burge Eden Valley Rhine Riesling	9.99
1990 Lillydale Estate Rhine Riesling	9.99
1989 Wynns Coonawarra Estate Cabernet Sauvignon	9.95
1988 D'Arenberg Cabernet Sauvignon	7.99
1985 Peter Lehmann Bin 2006 Vintage Port	11.95

22. 9.92 O'CONNELLS HOTEL 23 Cuisine 25.00
SOUTH MELBOURNE

Menu:-

Wild Mushroom Soup
 Thick Cut of Porterhouse Steak
 served with a selection of vegetables
 Coffee, Cheese and Greens.

Wines:-

Yalumba Angas Brut Champagne N.V	5.95
Seppeltsfield Show Fino Sherry DP.117	19.95
Seppeltsfield Show Amontillado Sherry DP.116	19.95
Medium	9.95
1990 Trentham Estate Merlot	12.95
1990 Vin de Pays de L'aude (French) Merlot	10.95
Seppelts Old Trafford Tawny Port	

18.10.92

TUDOR PINES - MENZIES CREEK

35 Cuisine \$35.00

LAUNCH OF THE CLUBS 25 YEAR HISTORY BOOK*Menu:-*

A large varied selection of entree's and antipasto
 Very thick cut of tender Porterhouse Steak served with a mushroom sauce together with a selection of various salads
 Strawberries with Cream and Icecream
 Selection of Cheeses and Greens
 Coffee and Chocolates

Wines:-

1989	Seaview Chardonnay Champagne	8.60
1991	Peter Lehmann Barossa Rhine Riesling	7.99
1992	Peter Lehmann Barossa Semillon	7.65
1990	Lindemans Hunter River Burgundy Bin 8003	9.75
1989	Lindemans Hunter River Steven Hermitage Bin 7825	10.45
	Pirramimma Liqueur Port	12.95

27.10.92

BUCATINI RESTAURANT - HAWTHORN

18 Cuisine \$27.50

Menu:-

Charcoal Grilled Calamari served with a salad
 Osso Buco served with a selection of seasonal vegetables
 Coffee, Cheese and Greens

Wines, from the Club's Cellar:-

	Seaview Chardonnay Champagne	8.60
1989	Tisdall Mount Helen Blanc	13.00
* 1989	Tyrrells Pinot Chardonnay	8.00
1986	Lindemans Hunter River Steven Hermitage Bin 7210	10.00
* 1986	Tyrrells Old Winery Hermitage	8.00
1981	Reynella Vintage Port	6.00

* 12th Biennial Convention Wines 1990
 Coolangatta - Tweed Heads

OASIS OZ BRASSERIE

PRE LUNCHEON DRINKS:-

1989 Seppelts Fleur de Lys Pinot Noir Chardonnay Brut	10.95
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ENTREE:-

A selection of prawns, oysters, mussels, scallops and crab meat, folded in to a bechamel sauce then encased in a light filo pastry and garnished with mushrooms, asparagus & shallots.

1991 Chateau Tahbilk Marsanne	8.50
1992 Lindemans Classic Dry White (Sauvignon Blanc, Semillon and Verdelho)	9.95

Riverland Orange Sorbet

MAIN COURSE:-

Prime Sirloin from grain fed beef, served to order with a wattle seed and Rutherglen sauce, hasselback potatoes and seasonal vegetables.

1989 Morris of Rutherglen Cabernet Sauvignon	8.95
1990 Talorna Eden Valley Cabernet Sauvignon Bin TR222	9.95

Selection of Tasmanian Cheese accompanied with fruit and nuts.

Coffee and handmade chocolates

Gramps Tawny Port	9.00
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23rd FEBRUARY, 1993

THE BOOK LAUNCH. 18th of OCTOBER. 1992.

JIM FREEBAIRN.

No sleeping in for the Hon. Secretary that Sunday morning, for the home of Mervyn and Audrey Ziebell at Menzies Creek was to be the site for the release of the "History of the Nital Beefsteak and Burgundy Club", a book which has really taken twenty-five years to compile.

A little after eleven o'clock my wife, Jill, and I set off for Menzies Creek. Not unusual for October and particularly in this very wet Spring, it was raining. Our enthusiasm for the day was not dampened, nor that of the thirty-five or so members and guests attending.

After refreshments of 1989 Seaview Chardonnay Champagne or Crown Lager or even light Beer (of which I think one stubby was consumed during the entire afternoon) the President, Ian Gorrie, invited me to propose a toast to the Club. He then made a short speech congratulating Mervyn on his endeavours in preparing the book which involved many, many hours of work and which appears to be unique to Nital among all the Beefsteak and Burgundy Clubs throughout Australia and the world. He also thanked our hostess, Audrey, who despite having only recently arrived home after surgery, joined in the celebrations. Thanks was also extended to their family who had rallied around to help make the day a success.

The luncheon comprised Antipasto with 1991 Peter Lehmann Barossa Rhine Riesling and 1992 Peter Lehmann Barossa Semillon. We also drank the three old Reds mentioned in Mervyn's "Final Comments" in the book1967 Tulloch's Pokolbin Dry Red, 1967 Wynn's Coonawarra Estate Cabernet Sauvignon and 1966 Drayton's Hunter Valley Bellevue Hermitage Bin 646. It was a nice gesture from Ralph Foster to supply these wines from his private cellar. They were all a bit old and tired - fairly thin and brown. Of the three, the Wynn's had stood up to the test of time pretty well.

With some delicious thick barbecued steak and salads we had Lindemans 1989 Hunter River Steven Hermitage Bin 7825. After ice-cream and fresh strawberries the meal concluded with Coffee, Chocolate Biscuits and Johnstone Pirramimma Liqueur Port.

Somebody had organised a raffle and after a presentation of some flowers to Audrey and a gift pack of Para Liqueur Port with two glasses to Mervyn a guest was lucky enough to win the prize of a bottle of Para Liqueur Port.

Like all good Luncheons, the time had flown and all too soon it was late afternoon and time to wend our way home from what had been a most enjoyable day.

JIM FREEBAIRN.

24.11.92

KEWS RESTAURANT - KEW

28 Cuisine \$30.00

LADIES DAY*Menu:-*

Pork and Lemongrass Dumplings
 Calamari and Squid Tubes filled with savoury stuffing
 Tandori Quail
 Seared Eye Fillet served with a red wine sauce and seasonal vegetables
 Fruit Sorbet followed by Coffee

Wines:-

Seppelts Great Western Chardonnay Champagne	6.99
1991 Bleasdale Langhorne Creek Wood Aged Verdelho	7.99
1991 Wyndham Estate Verdelho	8.99
1990 Leasingham "Domaine" Cabernet Sauvignon Malbec	8.95
1990 Mitchelton Reserve Cabernet Sauvignon	11.99
1990 Kays Amery McLaren Vale Vintage Port	3.00
(ex Clubs Cellar after three days bottle age)	

26. 1.93

PERRINS RESTAURANT - GLEN IRIS

18 Cuisine \$30.00

Pre Luncheon drinks:-

Yalumba Angas Brut Classic Chardonnay	8.99
Pinot Noir	

Entree:-

Half Avocado with Tasmanian Trout, glazed with Lemon Aspic and served with a Cumquat and Orange mayonaise

1991 Seppelts Gold Label Chardonnay (Barooga - Barossa Valley Padthaway)	6.99
1992 Seppelts Chardonnay, Reduced Alcohol	6.99

Main Course:-

Medium rare Porterhouse served with a spicy sauce and a selection of seasonal vegetables

1991 Sevenhill Clare Valley Cabernet Sauvignon	12.95
1990 Campbells Rutherglen Durif	13.95

Choice selection of Australian Cheeses
 Coffee and home made sweets

Chateau Reynella Old Cave Port	10.00
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23. 2.93

OASIS OZ BRASSERIE
NORTH MELBOURNE

24 Cuisine \$22.00

Menu and Wines Attached

One wine bottling in 25 years! Until November 1992 that had been the record for the Club. From reports of that day it seems clear that all involved enjoyed themselves and purchased some cheap, good wine.

In the sixties and seventies I used to bottle red wine on a regular basis but as the regular drinking of red wine in the community became more popular I found that there was a very sharp drop in the quality of red wine available for home bottling.

However, I had found vintage port to still provide good value for money. I had received a newsletter from Kay's Amery Vineyard at the McLaren Vale offering 1990 Vintage Port in bulk and at our October Luncheon the Club resolved to bottle two forty-four gallon drums full for the future enjoyment of the Club and its members. By bottling day, the 22nd of November, 1992 further demand had increased our order to three forty-four gallon drums, the equivalent of 792 bottles. By shopping around for corks, capsules and bottles, we were able to keep the price to a very reasonable \$3.00 per bottle. Mervyn Ziebell and Vern Barnett assisted with the design of a suitable label featuring the distinctive Club's Bull's Head.

The weather on bottling day proved to be fine but the heavy weight of the drums precluded us from bottling on my back landing which would have been ideal to assist us in siphoning the wine. As it was we had to make do with the conditions available and my garage was a flurry of activity with Mervyn Ziebell, Nick Smith, Ralph Foster, Vern Barnett, Ian Gorrie, Bert Marygold and Greg Brown all assisting. There were also a couple of guests namely our club auditor, Bruce Candy and Gregs young daughter.

The siphoning from the drums into bottles was pretty slow progress and in the latter stages we poured the wine into a sterilized bucket and filled the bottles using pint measurers. We made pretty good progress and despite there seeming to be a lot of spillage we found there was considerable surplus, the equivalent of eighteen bottles which I was able to fill into some old barrel flagons I found in the garage.

Bottling had started a little before 10.00 a.m and by 1.30 p.m. was completed. We left individual members to stick on their own labels and apply capsules which is achieved by putting the capsule on the bottle and dipping into hot water which shrinks the capsule on to the neck of the bottle.

We adjourned to the back garden for a barbeque lunch finishing with a tasting of the port which we found high in spirit and which we expect should age well in the bottle during the next few years.

For the benefit of the members who were unable to attend the bottling I put the port on for tasting at our subsequent Luncheon. It was the first time in my experience as Winemaster that I was able to offer the members a port which had been ageing gracefully in the bottle for the past forty-eight hours.

"Drink no longer water, but use a little wine for thy stomach's sake and thine often infirmities."

Nital



AMERY 1990
VINTAGE PORT
McLAREN VALE

From the outstanding 1990 vintage
Colin Kay has produced
a giant of a wine that needs a
minimum of 5 years bottle ageing
before opening.

Specially selected to commemorate
the 25th anniversary of the
Nital Beefsteak and Burgundy Club
bottled at

Kilsyth on the 22nd November, 1992.

It will form a crust with bottle
age so decant before serving.

Net 1 Pint 6 FL.Ozs.

23. 3.93

KEWS RESTAURANT - KEW

27 Cuisine \$30.00

Menu:-

Light Scallop Souffle with Autumn Salad
 Roast Rib of Beef with oregano and beef glaze
 Selection of Cheeses, Coffee and Chocolates

Wines:-

1989	Seaview Pinot Noir Chardonnay (Brut)	8.60
1987	Tollana McLaren Vale Chardonnay	7.00
1988	Lindemans Bin 7255 Hunter River Semillon	7.00
1985	Manning Park Cabernet Shiraz	7.00
1985	Seppelts Black Label Hermitage	7.00
1981	Lindemans Bin 5838 Vintage Port	7.33

27 .4.93

CRACKLINS ON SWAN - RICHMOND

17 Cuisine \$27.50

Menu:-

Smoked Tasmanian Salmon with Blue Swimmer
 Crab and Gazpacho Sauce with Avocado
 Char Grilled Eye Fillet of Beef served with
 Mustard Pear Chutney and selected vegetables
 Coffee, Cheese and Greens

Wines:-

1989	Seppelts Fleur de Lys Pinot Noir	9.99
1991	Yalumba Pewsey Vale Individual Vineyard Selection Rhine Riesling	8.95
1991	Heggies Vineyard Rhine Riesling	10.95
1987	Wynns Coonawarra Estate Cabernet Sauvignon	10.99
1990	Wynns Coonawarra Estate Cabernet Sauvignon	10.99
	Seppelts Old Trafford Tawny Port DP.30	9.99

25. 5.93

KEWS RESTAURANT - KEW

27 Cuisine \$30.00

LADIES DAY*Menu:-*

Smoked Trout Quenelles
 Beef Wellington served with a Madeira Sauce
 Selection of three desserts
 Coffee, Cheese and Greens

Wines:-

	Wolf Blass Brut Champagne	7.99
1993	Woodleys Queen Adelaide Chardonnay	3.99
1990	Peter Lehmann Barossa Valley Chardonnay	15.95
1991	Penfolds Koonunga Hill Claret	6.99
1990	Penfolds Bin 407 Cabernet Sauvignon	14.99
	Orlando Green Ribbon Spaetlese Rhine Riesling	4.99
	Brown Bros Reserve Tawny Port	8.99

24 Cuisine \$25.00

Wines:-

	Mildara George Dry Sherry	8.45
*	1989 Jim Barry Rhine Riesling	8.00
*	1988 Leeuwin Estate Rhine Riesling	9.00
*	1987 Wynns Coonawarra Estate Hermitage	7.00
*	1987 Rouge Homme Cabernet Sauvignon	10.00
	1992 Orlando Purple Ribbon Semillon Spaetlese	4.99
	Gramps Tawny Port	8.99
	* Clubs Cellar Wines	

VINTAGE 1990



Penfolds

CABERNET SAUVIGNON
BIN 407

Inspired by Australia's benchmark Cabernet Sauvignon, Bin 707, Penfolds winemakers have developed Bin 407 Cabernet Sauvignon which has an abundance of rich, flavoursome varietal character, well balanced with superb oak integration, great depth and complexity. This vintage is a blend of premium grapes from the McLaren Vale, Padthaway and Coonawarra districts.

PENFOLDS 11000 27th ST. TRAUUNDA RD. MARGRWOOD, S.A. 5355 • 08 9361 8000 • 08 9361 8001

750ML • WINE MADE IN AUSTRALIA

Penfolds

CABERNET SAUVIGNON
BIN 407

All Penfolds red wines are made to mature in the bottle and will continue to develop many years after release. Extract tannins and tartrates are not removed at the time of bottling, as it is these elements that help retain the flavour and settle as a crust in the bottle.

To fully appreciate a mature red you should decant the wine. Be careful not to disturb the crust. Pour the wine into a decanter in one continuous movement against a light, so you can stop when the sediment reaches the bottle neck. This can be done just prior to drinking. Decanting allows the wine to breathe sufficiently without losing the rich bouquet and flavours that have developed in the bottle.

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PREPARED BY
PENFOLDS LTD
ADELIDE
SOUTH AUSTRIA

ENJOY WINE IN MODERATION

LADIES DAY - KEWS 25.5.93

[illegible]

SEVENHILL 1991 CABERNET SAUVIGNON[®]

Donnell Collins, only Blkwn north of
Tolento, is Clara Collins's oldest (1851)
and most charming memory... named and
run by the Society of Jesus (Jesuits).
I've wine... 100% Enhanced, with an ideal
cork balance. Gift with a generous middle
portion, it should be aged for 5 years.

CLARK

SEVENMILE

SEVENMILE

PINEGROVE

SEVENMILE

SEVENMILE

PINEGROVE

J. H. Bay

SEVENMILE, JUN 1885

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SEVENHILL

CLARE VALLEY
CABERNET SAUVIGNON
— 1991 —

THE BALZAC

Beefsteak and Burgundy Club

LUNCHEON
22 JUNE 1993

*Ravioli of Autumn Mushrooms with
deep-fried Prawns in Spring-roll paper*

*Duet of Lamb with Ratatouille
and Fillet of Beef with Gratin Potatoes*

*Mascarpone and Praline Nut Chiboust
with Caramel sauce*

*Coffee
Petits Fours*