

Nital



1998 — 1999

1998/1999

NITAL - 32 YEARS ON

I had hoped that this year I would be reading someone else's report. After 32 years the job of compiling the Annual Report has begun to be a chore rather than a pleasure and yet I believe the history of the Club is important and we should endeavour to maintain the yearly report. I trust that our incoming President, Carl Dunstan, can prevail upon some other member or members to continue this task. This year I mean it when I say there will be no more histories compiled by me.

Many thanks to Jim Freebairn for his excellent report on the Convention in Launceston and especially my great personal thanks to Verne Barnett for arranging the colour photos again. Without their contribution the yearly report would not be complete.

Thanks also to Wine Master Ian Robinson for working hard to obtain a number of the labels of the wines we have enjoyed during the past year. I know how hard they are to remove.

We do seem to be having a problem in introducing new members. Pressure of business has made it increasingly difficult for members to enjoy the longer than usual lunches that are part and parcel of our meetings. I would strongly suggest that we seriously consider more evening meetings when we can enjoy the company of invited guests, who may in turn become members themselves; women members, and perhaps the provision of less quantity of wines but of greater age and value.

Thank you for the friendship and fellowship I have enjoyed during the past year. And again, I trust someone will consider taking on the compilation of the Yearly Report for 1999/2000 and will offer any assistance necessary.



MERVYN T. ZIEBELL

NITAL

1998/1999

OFFICE BEARERS

PRESIDENT	ROSS BARRY
VICE PRESIDENT	CARL DUNSTAN
SECRETARY/TREASURER	MERV ZIEBELL
WINE MASTER	IAN ROBINSON
BEEF MASTER	JOHN WILKINSON
CELLAR MASTER	JIM FREEBAIRN
COMMITTEE MEMBER	ALAN CLAYTON
COMMITTEE MEMBER	NEIL NOONAN

MEMBERS' UPDATE

Resignations

No. 33	Harry Markly	22 July 1997
No. 76	Nick Smith	28 July 1998
No. 108	Bert Marygold	23 June 1999

New Members

No. 111	Norm Buckley	24 March 1998
No. 112	Ian Killip	24 January 1999
No. 113	Brian Simmons	27 July 1999



NITAL BEEFSTEAK AND BURGUNDY CLUB
BEEFSTEAK AND BURGUNDY CLUB

ANNUAL GENERAL MEETING
of the NITAL BEEFSTEAK AND BURGUNDY CLUB

held at KEWS RESTAURANT, KEW
on the 28th July 1998

The President, Mr. Jim Freebairn declared the meeting open at 11.15am and welcomed all members present.

PROXY RECEIVED from Kevin Pettigrove in favour of Mr. Ziebell.

PRESENT: Messrs. Jim Freebairn, Ross Barry, Mervyn Ziebell, Geoff Verrey, Ian Robinson, Ralph Foster, Greg Brown, Neil Noonan, Ian Gorrie, John Wilkinson, Vern Barnett, Alan Clayton, Archie Aznavorian.

APOLOGIES: Messrs. Kevin Pettigrove, Carl Dunstan, Ron Watt, Norm Buckle

MINUTES: of the last Annual General Meeting held on the 22nd July 1997 and previously forwarded to all members were presented by the Secretary and moved for approval by Ralph Foster and seconded by Neil Noonan.

BUSINESS ARISING:

Accepted by all present.

Nothing offered.

TREASURER'S REPORT:

The Audited Balance Sheet, copy handed to members on arrival, was at present showing a loss of \$33.00 and moved for acceptance by Ralph Foster and seconded by Ian Robinson.

BUSINESS ARISING:

Accepted by all present.

Nothing offered.

CORRESPONDENCE:

- 17. 8.97 Acceptance of resignation from Mr. Harry Markby and reply.
- 30. 1.98 Letter re Melbourne Clubs 40th year celebration.
- 5. 3.98 Letter of acceptance as a new member Mr. Norm Buckley.
- 28. 3.98 Letter to Mr. Bill Dand, Secretary General, in relation to forwarding copies of Nital's history books to Adelaide for their Club Archives.
- 26. 6.98 Letter of resignation from Mr. Bert Marygold and reply.
- 23. 7.98 Letter of resignation from Mr. Nick Smith and reply.

PRESIDENT'S REPORT:

As attached.

ELECTION OF OFFICE BEARERS:

As this being the Annual General Meeting, the President, Mr. Jim Freebairn, declared all positions vacant and called for nominations for President for 1998/1999.

President:

Mr. Ross Barry. Nominated by Verne Barnett and seconded by John Wilkinson. As no other nominations were received Mr. Ross Barry was declared the President for 1998/1999 and accepted the Club's Silver Medallion Collar from the outgoing President. On taking the 'Chair' Ross Barry thanked Jim for his efforts over the past year and then called for nominations for the following Office Bearers.

Vice President.

Mr. Carl Dunstan, nominated by Merv. Ziebell and seconded by Greg Brown.
Duly Elected.

Winemaster.

Mr. Ian Robinson, nominated by Greg Brown and seconded by Geoff Verey.
Duly Elected.

Beefmaster.

Mr. John Wilkinson, nominated by Merv. Ziebell and seconded by Geoff Verey.
Duly Elected.

Secretary/Treasurer.

Mr. Merv. Ziebell, nominated by Verne Barnett and seconded by Jim Freebairn
Duly Elected.

Committee Members (Two).

Mr. Alan Clayton, nominated by Merv. Ziebell and seconded by Ralph Foster.
Mr. Neil Noonan, nominated by Verne Barnett and seconded by John Wilkinson.
Duly Elected.

Cellar Master.

Mr. Jim Freebairn, nominated by Merv. Ziebell and seconded by John Wilkinso
Duly Elected.

Club Auditor.

Mr. Jim Freebairn, nominated by Geoff Verey and seconded by Ian Robinson.
Duly Elected.

GENERAL BUSINESS:

1. Affiliation Fee/Public, Directors and Officers Liability Insurance.
Moved by Merv Ziebell and seconded by Greg Brown that the sum of \$160.00 be forwarded to the Beefsteak and Burgundy Club Inc. Adelaide for the period of 1/7/98 - 30/6/99 covering the above fees.
Motion Approved.
2. Cellar Accident Insurance.
Moved by Merv Ziebell and seconded by Ralph Foster that the Insurance Premium of approximately \$185.00 be paid for the 1998/1999 period.
Motion Approved.
3. Annual Fees & Levies 1998/1999.
 - a) Luncheon Expenses/Members and Guests
Moved by Ian Robinson and seconded by John Wilkinson that the Luncheon Fees be \$50.00 per member/guest.
Motion Approved.
 - b) Nomination Fee
Moved by Geoff Verey and seconded by Greg Brown that the Nomination Fees be \$35.00.
Motion Approved.
 - c) Annual Subscriptions
Moved by Merv Ziebell and seconded by Ian Robinson that the Subscription Fees for 1998/1999 be \$45.00.
Motion Approved.
 - d) Absentee Fine of \$5.00. Non-return of Luncheon Notice by due date of \$10.00. Non wearing Club tie of \$1.00. Was Moved by
Ralph Foster and seconded by Geoff Verey.
Motion Approved.

GENERAL BUSINESS CONT.

4. Cellar Levy

Moved by Jim Freebairn and seconded by John Wilkinson that the 1998/99 Annual Cellar Levy be \$50.00 per member.

Motion Approved.

5. Amendment to Club ByLaws

ByLaw Meetings No.10

Moved by Merv Ziebell and seconded by Jim Freebairn that the "Meeting times of monthly luncheon shall be"

12.30 pm for aperitifs

12.50 pm for luncheon

3.00 pm for the close of official functions
or at the President's discretion. Times for
other functions are not bound by this rule.

ByLaw Visitors No. 15

Moved by Merv Ziebell and seconded by Jim Freebairn that the word "male" and "Luncheon" be deleted from this rule and read-

"each member may bring guests to each meeting".

At any meeting the Branch may invite a Branch Guest.

Motion Approved.

6. Members were advised by Merv Ziebell that it is no longer possible for him to complete the Club's History Book each year and trust that other members shall take over this task.

It was intimated that Ian Robinson and Geoff Verey could oblige.

7. It was raised by Merv Ziebell regarding the possibility of having the Club's Cellar stored in an approved storage facility. It was noted that the Committee investigate and report to the members at a later date.

As there being no further business in relation to the Annual General Meeting the President Mr. Ross Barry thanked the members for their attendance and declared the meeting closed at 12.15 pm.

Ross Barry. President



Mervyn Ziebell. Secretary

NITAL BEEFSTEAK AND BURGUNDY CLUB

Presidents Annual Report 1998 - 1999

Thank you for the opportunity to be your club president throughout the 1998 - 1999 year.

The important committee functions are conducted by the Wine & Food Master who have to find the venues and then organise our food & drinks. My sincere thanks to both John Wilkinson and Ian Robinson for the jobs they have done throughout the year and also to their seconds who occasionally filled in for them. You appeared to enjoy your tasks and did exceptionally well with plenty of variety and a few surprises. It will be a long time before Ian's memorable serving of the same wine at different temperatures will be forgotten.

The Nital Beefsteak & Burgundy Club would not survive if not for the efforts of our Secretary and Treasurer Merv Ziebell. As to be expected you have again managed to control the club and keep it on the straight and narrow. I'm not sure why we bother having a token President when you retain defacto control.

Probably the highlight for me was the last evening dinner at Glencoe, where I trust we redeemed our reputation amongst the guests.

Being the AGM this also enables the members to discuss issues relating to their club, I have listed some of the items that may need to be considered.

There is no question that membership continues to be a problem. It appears to becoming more difficult to attract new members for daytime meetings, even though it is the preferred option.

If the club is to survive long term it is also important to look at ways of reducing the age of its membership. Is it now time to consider alternate luncheons and dinners in an attempt to appease all members requirements? Should we be considering three classification of membership, combined, day only or evening only? Like it or not this discussion needs to be had if the club is to survive long term. A membership of less then 20 is most likely not practical.

I know the question of the Cellar also raises its head around the AGM, how best do we ensure members get their value out of this investment, especially if having large number of guest at dinners. What is the optimum cellaring we need and can it be sustained on our current membership.

If we are to continue attracting large numbers at evening meetings should we be selecting limited restaurants to cater for the larger numbers and setting them the challenge of providing us with a suitable and varied meal so that we can finish at a reasonable hour.

These are just a few comments which may generate a debate as to how and what we should be considering for the future of the club. This is now the time to make the difficult decisions and the AGM is a venue for opinions to be aired.

To Carl Dunstan the new president and his wine and food master, Norm Buckley and Alan Clayton I hope you enjoy the next year and I look forward to it.

Ross Barry

Winemaster report 1998/99

Winemaster? Dead easy - just sign-up & then disappear overseas for several meetings!.. Many thanks to Neil Noonan for taking the reigns during this period. Special thanks are also due to John Wilkinson for his excellent work as the beefmaster and the co-ordination of venues.

I have said on several occasions that the older I get the less I seem to know about wines. Well, during the course of the year I stumbled on the fact that a new Australian winery opens every 86 hours. Good God! - at each meeting of the Nital Beefsteak and Burgundy meeting not only do we have to mentally sift through several thousand wines we may have had before, but if each of these new wineries released only 2 reds and 2 whites, every month we would have 240 new wines that were not even in existence at our previous meeting!

During this year I have tried many things to overcome our budgetary restraints. As a way round this in October I tried buying lots of one good (expensive) red and only 3 of the cheaper red, only to have some of the members assume that the one in short supply must be the good one! We are lucky as members of this club to live in a country that has so many good quality wines that are not all that expensive. (As an aside, it is interesting to note that with more ladies present during the year the balance of Red to White wine consumption has not changed.)

As you have been forced to accept, I am a firm believer in sweet whites with dessert, and muscat instead of port. For those who couldn't cope, my apologies and maybe you can beat it out of Neil Noonan early in his career!

Why would you want to be a member of Nital if it wasn't fun? - this has been my guiding thought for the year's presentation and whenever possible I have tried to apply it. My apologies to anyone who I may have flustered as a result of this attempt at variation. An example comes to mind.

The May meeting at Glencoe was a good one for any winemaster - "pull the stops out" said the Treasurer. Winemasters have been under pressure for so long we had forgotten where the stops were! Well, here I am at Philip Murphy's up to my ar...er..... armpits in good wine and I realize that if I buy just 6 more bottles of Basedow's White Burgundy, we will get 2 free magnums of their excellent Shiraz (which I could use for a future meeting.) This is too good to be true so I buy them, blowing the budget right off the map. Glencoe's meeting is one of the best ever, but when the dust settles I find LOTS of the Basedow white has survived and the budget for June has already gone... How can I manage this? Well... maybe if I lead them to *think* there is a difference..... So I serve it as White 1 and White 2 at Kews - same wine, different temperatures. Several learned members begin to wax lyrical about differences... (- winemaster has a major attack of acute embarrassment and mentally swears to never do it again!) General thanks to all the members for not having me stoned (in the Biblical sense) at the end of this June meeting!

So, if you want to hide the fact that you have an ever decreasing knowledge of wines, you should try sleight of bottle. It worked for me!

Ian Robinson
Winemaster 1998/99

The Beefmasters Report

1998 / 1999

It was with some trepidation that I agreed to act as Beefmaster this year.

Following on from Geoff Verey was a challenge given the range of restaurants and locations Geoff had introduced during his term of office.

With firm backing from Alan Clayton and an ever-helpful winemaster, Ian Robinson the task appeared a little less daunting.

The first lesson that one learns in this role is the difficulty in containing costs. With less and less restaurants BYO these days; corkage, or an expectation that the Club will utilise wines as well as food, requires sometimes deft negotiation to remain within a budgeted figure.

Overcoming the budget, venue and more importantly the final numbers, as panic gives way to relief, when the 40 you booked, finalises at 55(ie, Glencoe) or the guaranteed 20 becomes only 18 paying customers.

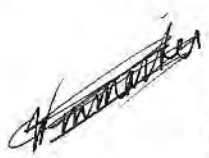
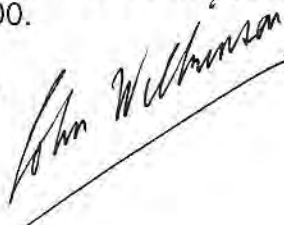
One is then faced with the vexing question, did everyone enjoy it?

From good reactions Schouflors and Docks to a dismal rating Riverdale, one runs the gamut.

In retrospect, however, I thoroughly enjoyed my year. I would like to thank Alan Clayton for his assistance in trialling various restaurants with me.

Ian Robinson who had to match wine with sometimes difficult food choices and last but not least, Mervyn who keeps the numbers coming.

I hope that all members and their guests enjoyed themselves this year and I look forward to the new Beefmasters reign in 1999/2000.

NITAL BEEFSTEAK & BURGUNDY CLUB
CELLARMASTER'S REPORT 1998/99

During the year we enjoyed wines from the Club's cellar in September and February.

Of the old wines we drank the most comment centred on the McWilliam's 1987 Mt. Pleasant Elizabeth Semillon. Comments ranged from "old and past it" to "magnificent" and at the time I thought it may be due to bottle variation. After the meeting I dug up an article written by David Farmer in his Newsletter of June 1992:

"We love mature Hunter Semillon. Its rich but gentle honeyed/nutty flavour has no peer. Yet the unique style remains unappreciated. And that, for the discerning palate that knows a good wine by its taste, is great news, for it means a lower price tag. We see it as a terrific food wine and believe it will continue to blossom for many years...."

The Club paid less than \$8 a bottle for it in 1994. Interestingly, it is still a bargain as despite escalating prices, five years later the current vintage, 1994, was recently on sale at under \$10.

Of the reds it was disappointing to find sediment in a few glasses. Now that our red wines have a bit of age on them we must find restaurants capable of decanting the wines as stirred up crust definitely detracts from their enjoyment. We found in February that the restaurant had no carafes!

It had been planned to have more cellar wine meetings but we were caught up in a series of hotel lunches where purchase of the wines from the premises was a condition of holding the function there. At the most recent Ladies' Night it was also considered inappropriate to serve cellar wines as there was a huge number of guests, none of whom, naturally, had contributed to the cellar levy.

The great news is that our cellar remains well stocked and with some further careful buying in the past year we are well positioned to enjoy the fruits of our patience in the coming years.

We will begin the year with some old gems at our post AGM luncheon.



Jim Freebairn
12th August 1999

NITAL
1998-1999

Beefmaster: John Wilkinson.

Winemaster: Ian Robinson.

28.7.98 KEW'S RESTAURANT - KEW.

16 Cuisine \$30.00

ANNUAL GENERAL MEETING.

Menu:

Entrée Chargrilled Kangaroo Fillet - Served on baby spinach, herbed polenta and tomato Confit drizzled with tapenade Vinaigrette.

Main Course To finish the year - A LITTLE SURPRISE

You can write in here.....

KEWS, STEAK & KIDNEY PIE.

Afterers Cheese and Greens

Tea & Coffee

Wines:

	Sir James Pinot Noir Chardonnay Brut.	\$ 9.95
1993	Seppelt Sparkling Shiraz	14.95
1996	Seppelt Terrain Series Shiraz	9.95
1995	Temple Bruer Shiraz Malbec	14.95
	Mildara Wines Benjamin Tawny Port	12.95



Australian Wine in the News

23 February 1999

A new Australian winery every 84 hours

A new Australian winery is born every 84 hours, according to the newly published 17th annual *Australian & New Zealand Wine Industry Directory*.

Last year 106 new wineries opened, that's more than two a week. The number of Australian wineries now stands at 1,104, up from 998 at the end of 1997. Significantly, the new statistics also show wineries are getting bigger. In 1998 the number of large wineries (those processing more than 10,000 tonnes of grapes) rose by four to 38, there was a significant increase in the number of small wineries (50-99 tonnes) with the total increasing from 145 to 171. The largest increase in wineries was in New South Wales and Queensland where the totals grew by 15%.



The *Wine Industry Directory*—which contains 420 pages of industry data and personnel details—has been published annually since 1983. Back then only 344 wineries existed in Australia.

The *Wine Industry Directory* editor, Michael Major, says 1998 has been a year of massive growth for the entire wine sector. 'Wine has captured the imagination of consumers and investors. We are seeing unprecedented interest in both grapes and wine as industries which have strong and vibrant futures,' he said. 'But the growth has not just been the past year; according to our data, the number of wineries has been growing at an average of one a week for the past five years.'

Mr Major said Victoria led the way with the most wineries, 322, although two thirds (65%) of those crushed less than 50 tonnes a year. Other key statistics highlighted in the *Directory* include:

- Almost four in 10 wineries export
- Some 870 wineries have a cellar door sales outlet
- Wine is made on site by 697 producers
- Almost a third of all wineries have e-mail and 127 have Internet websites

But while the number of new wineries is rapidly growing, according to the *Directory*, the industry's four largest producers—Southcorp Wines, BRL Hardy, Orlando Wyndham and Mildara Blass—still account for almost 70% of the production of branded wine.

Southcorp processed 204,000 tonnes of winegrapes in 1998, well ahead of BRL Hardy (163,000), Orlando (112,000) and Mildara (65,000). Simeon Wines, the giant contract processor, crushed 115,000 tonnes.

The *Australian & New Zealand Wine Industry Directory* includes a comprehensive listing of 3,746 industry personnel, wineries, suppliers, distributors and writers in Australia and New Zealand and a detailed overview of the industry and its key organisations.]

The *Directory* will be available on 3 March from the publisher, Winetitles, for \$70 in Australia, \$80 in New Zealand and \$90 overseas. (All prices include postage and are in Australian dollars.) For details, contact Winetitles on tel (08) 8234 6055; fax (08) 8234 6050, e-mail sales@winetitles.com.au

25.8.98

SCHOUFFLORS RESTAURANT
BLACKBURN:

20 Cuisine \$25:00

Menu and Autographs attached.

Wines:

Andrew Garrett-McLarens on the Lake-Brut Cuvee	\$ 9.95
Appenzeller Swiss Blend of Brandy	Donated by
and Herbs & Spices	Winemaster
1996 Balgownie Estate Shiraz	19.95
1996 Balgownie Estate Shiraz/Cabernet	10.95
Brown Bros. Orange Muscat & Flora	16.95

22.9.98

KEW'S RESTAURANT - KEW.

19 Cuisine \$32.00

Menu:

Entree: Oriental Roll of Prawns, Snowpeas, Bean Curd
 wrapped in pastry with plum, ginger
 and sweet chilli sauce.

Main: Chargrilled Medallions of Fillet Steak with
 a balsamic red current mushroom sauce.

Sweets: Poached Marsaler Pears with honey and
 hazelnut wafer:

Cheese Platter, Coffee & Petit Fours

Wines:

Yellow Glen Vintage Brut	\$19.99
*1994 Mitchelton Blackwood Park Riesling	8.70
*1992 Riddoch Run Coonawarra Shiraz	10.92
*1992 Riddoch Run Coonawarra Cabernet Sauvignon	10.92
* d'Arenberg White Muscat of Alexandria	9.00
Samual Tawny Port	9.89

* Club Cellar Wines.

PREMIER

CUVÉE

BALGOWNIE

SHIRAZ CABERNET

The objective with the Balgownie Premier
 Cuvée is to combine the best characteristics of
 selected grapes from Australia's premium
 growing regions. The resultant wine should
 reflect an elegant, complex flavour.
 This wine is a blend of Shiraz and Cabernet
 Sauvignon from central Victoria
 and Coonawarra.



9 300770 043209

APPROXIMATELY 7.7 STANDARD DRINKS
 PRESERVATIVE (220) ADDED

VINTAGE 1996

SERIES ONE

PREMIER



CUVÉE

BALGOWNIE

Shiraz Cabernet

750 ml

WINE • PRODUCT OF AUSTRALIA

13.0% ALC/VOL

BLENDING AT BALGOWNIE VINEYARDS HERMITAGE RD MAIDEN GULLY VIC 3551



Schouflörs Restaurant
25th August, 1998

Aperitifs

Chef's Special

Entrée

**Veal Sausage with panfried onions
and rösti potato**

Main Course

Porterhouse served with a medaillon of
beurre Maitre d'hotel

Dessert

**Banana & Rum baba
with vanilla cream**

Tea or Coffee

Wm. Jackson

[Handwritten signatures:]

Balgownie Estate Shiraz

The Balgownie Estate is situated in the heart of Victoria near the historic gold mining city of Bendigo.

The Estate grown Shiraz is a Central Victorian classic with intense flavour and a peppery-like bouquet. Further bottle maturation will bring out the full potential of this wine.

Winemaker: Lindsay Ross



PRESERVATIVE (220) ADDED
14.0% ALC/VOL
BALGOWNIE VINEYARDS
HERMITAGE ROAD
MAIDEN GULLY VIC 3551
APPROX 8.3 STANDARD DRINKS

VINTAGE
Estate Bottled
1997



1996

Balgownie Estate



BENDIGO

Shiraz

GROWN AND PRODUCED BY
BALGOWNIE VINEYARDS BENDIGO VICTORIA 3551

WINE • PRODUCT OF AUSTRALIA 750 ml

BROWN BROTHERS

In 1889 John Francis Brown made his first wines at Milawa, located on high ground at the gateway to the King Valley in North East Victoria. Today, the fourth and fifth generations of the Brown family continue to own and operate one of Australia's oldest family wineries.

750ml LATE HARVESTED ORANGE MUSCAT AND FLORA

The distinctive floral aromas of these two unusual grape varieties are revealed when grown on our vineyards in northern Victoria. These aromas are complemented, by luscious fruit characters typical of late harvested grapes

John Brown
JOHN G. BROWN



APPROX 5.6 STANDARD DRINKS
PRESERVATIVE (220) ADDED, ANTIOXIDANT (300) ADDED.

27.10.98

DOCKS RESTAURANT
PORT MELBOURNE

17 Cuisine \$36.50

Menu and Autographs attached.

Wines:

	"L" Premier Cuvee	\$ 9.95
1997	Richmond Grove Chablis	8.45
1997	Deen De Bortoli Vat 1.Durif	9.95
1996	Hardys Insignia Cabernet Sauvignon/ Shiraz	8.95
	Brown Bros. Muscat	16.95

24.11.98

RIVERSDALE GOLF CLUB
EVENING CHRISTMAS DINNER
ANNUAL HISTORY BOOK LAUNCH

46 Cuisine \$50.00

Menu as attached

Wines:

	De Bortoli Emeri Champagne	\$ 13.00
	Mildara George Sherry	26.00
1997	Mornington Estate Sauvignon Blanc	22.50
1994	Goulburn Valley 12 Acres Shiraz	24.00
1996/7	Stanley Black Sheep Red (Shiraz, Cabernet, Merlot, Grenache)	18.50
	All Saint Tokay	40.00

Beef And Burgundy Lunch

Atlantic Smoked Salmon

with a yellow potato salad, lemon mustard cream and caper crisps



Roast Medallions of Beef

with char grilled asparagus, confit of onions, garlic and parsley cream and red wine sauce

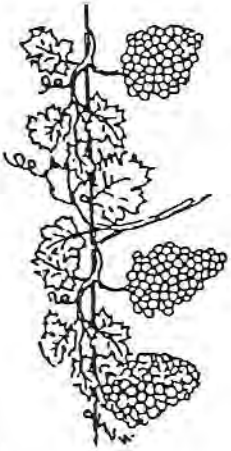


Flourless Orange and Almond Cake

with a citrus salad and chocolate and marscapone cream



Freshly Brewed Coffee and Tea

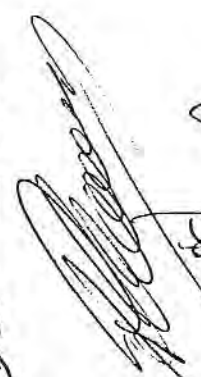


NITAL

Docks Restaurant
27th October, 1998

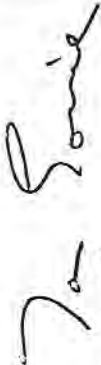
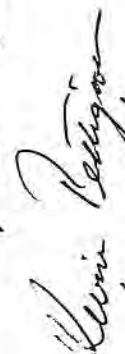
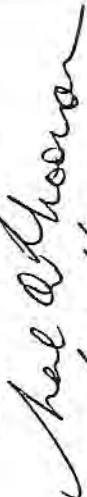




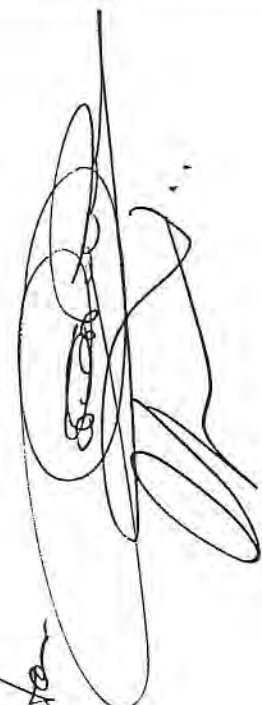









The 'L' range of sparkling wines is produced from fruit grown in premium vineyards throughout Australia. Ideal as an aperitif or as an accompaniment to lighter foods, this non-vintage wine exhibits a brilliant colour with a fine and vigorous mousse. The bouquet is complex with nuances of toast and almonds. In the mouth the flavours are rich and satisfying with a creamy palate leading to a long delicate finish.

Produced by Adelaide Wine Estates Pty. Limited, 26 Flinders Street, Adelaide, South Australia 5000 for the Storm Boy Wine Company.
WINE OF AUSTRALIA L.S.D. 4.3.1
Preservative (220) added, Antioxidant (300) added. Approx. 6.8 standard drinks



OAK MATURED CHABLIS Vintage 1997

THIS WINE DISPLAYS A FRESH AND DELICATE 'LEMON' CHARACTER ON THE PALATE WHICH IS PERFECTLY BALANCED BY A SUBTLE HINT OF OAK. A BRIEF PERIOD OF OAK MATURATION HAS CONTRIBUTED TO THIS WINE'S SAVORY TEXTURE PROVIDING A DRIER STYLE WINE WITH FULL FRUIT FLAVOUR AND A CLEAN CRISP FINISH.



12.5% ALC/VOL, PRESERVATIVE (220) ADDED, ANTIOXIDANT (300) ADDED
CONTAINS APPROXIMATELY 7.4 STANDARD DRINKS

4996

A Century ago a man named Banjo Paterson fired our imaginations with a rosy colloquial poem about a driver named "Clancy". Peter Lehmann Wines has made Clancy's Classic Dry White in tribute to the taste for a richer, fuller life. Clancy's Dry White is a fruit driven blend of Sauvignon Blanc and Semillon, ideal for easy drinking and enjoyed, with or without food.

PRODUCED AND BOTTLED BY
PETER LEHMANN WINES LTD
TAMIAMBA, BAROSSA VALLEY, SA 5352
PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED



PRODUCT
OF AUSTRALIA
12.5% ALC/VOL
APPROX 7.4
STANDARD
DRINKS

750ML

Clancy's

SAUVIGNON
BLANC
SEMILLON
1998
CLASSIC
DRY WHITE



Menu

SAVOURIES ON ARRIVAL

~~~~~

*CREAM of PUMPKIN SOUP*

~~~~~

ROAST SIRLOIN OF BEEF CHASSEUR

~~~~~

*STRAWBERRIES ROMANOFF*

~~~~~

CHEESE and GREENS

Brewed Coffee & Dinner Mints

~~~~~

*Nital Beef and Burgundy Club Dinner held  
at Riversdale Golf Club on Tuesday, November 24<sup>th</sup> 1998*

End of Year Function 24<sup>th</sup> November, 1998  
Riversdale Golf Club

Some 46 members and guests attended the evening function at Riversdale Golf Club with its delightful views over the course.

Nothing positive can be said of the meal, which comprised of Cream of Pumpkin soup, Roast Sirloin of Beef Chasseur and Strawberries Romanoff. However the evenings wines, which were selected from the club's quite extensive list, were well received particularly the Mornington Estate Sauvignon Blanc, the Stanley Bros Barossa Valley "Black Sheep Blend" and the 12 Acres Shiraz from the Goulburn Valley.

Highlights included the launching of the 97/98 Nital yearbook which as usual was meticulously put together by Mervyn. Regrettably he announced that this was his last year as editor. Certainly members treasure the year books, they are a great collection of many memorable occasions and the annual autographing of copies adds to their historic worth. To the best of our knowledge no other club can match our annual Books.

The club was also pleased to welcome new member Ian Killip. Ian has been a guest on many occasions in the past.

  
Neil Noonan







24.11.98

RIVERSDALE GOLF CLUB

46 Cuisine \$50.00

EVENING XMAS DINNERANNUAL HISTORY BOOK LAUNCH

Menu as attached

## Wines:

|         |                                      |         |
|---------|--------------------------------------|---------|
|         | DeBortoli Emeri Champagne            | \$13.00 |
|         | Mildara George Sherry                | 26.00   |
| 1997    | Mornington Estate Sauvignon/Blanc    | 22.50   |
| 1994    | Goulburn Valley 12 Acres Shiraz      | 24.00   |
| 1996/97 | Stanley Black Sheep Red              | 18.50   |
|         | (Shariz, Cabernet, Grenache, Merlot) |         |
|         | All Saints Tokay                     | 40.00   |

27.1.99

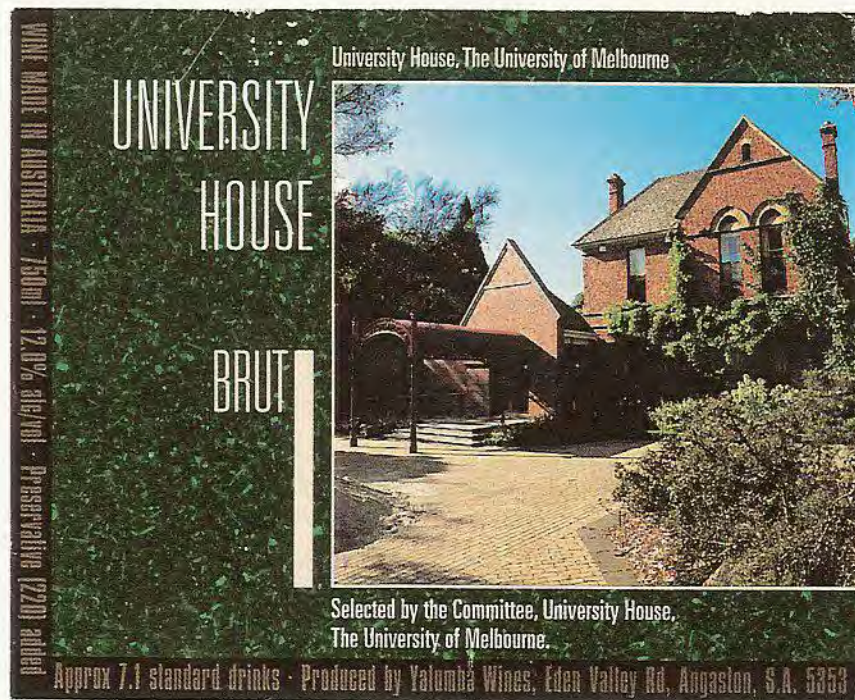
GLENCOE RESTAURANT  
MONT ALBERT:

15 Cuisine \$30.00

Menu &amp; Autographs attached.

## Wines:

|      |                                                        |         |
|------|--------------------------------------------------------|---------|
|      | University House Brut (Yalumba Wines)                  | \$ 7.95 |
| 1997 | University House Chardonnay (Budgers Brook)            | 11.95   |
| 1998 | Peter Lehmann's, Clancy's Sauvignon Blanc/<br>Semillon | 9.95    |
| 1997 | Tyrrell's Moore's Creek Shiraz                         | 8.95    |
| 1998 | Tatachilla Cabernet Sauvignon/Shiraz                   | 10.95   |
|      | McWilliams Mount Pleasant Bin 92                       |         |
|      | Late Harvest Dessert Wine                              | 11.95   |



LUNCHEON 27 JANUARY 1999

## GLENCOE RESTAURANT

### MENU

Smoked trout served on daikon and  
cucumber spaghetti, with a wasabi  
and light soy dressing.

Prime eye-fillet, grilled and served with  
sauerkraut, onion jam, gaufrette potatoes  
and rosemary jus and vegetables.

Souffle of the day, served with chantilly cream  
and vanilla ice-cream

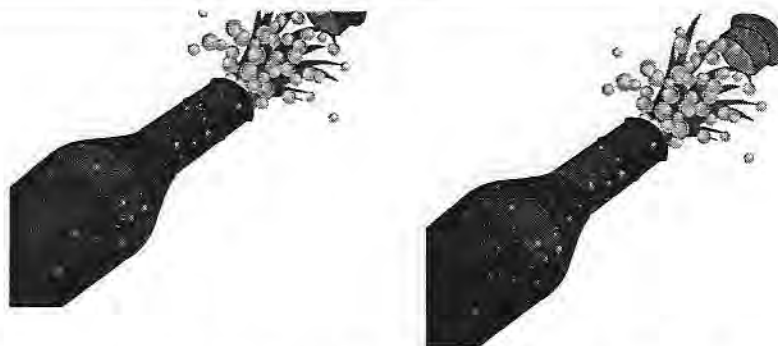
Tea or Coffee



*In Service M. J. [Signature]*  
*Paul A. [Signature]*  
*Cheryl L. Brown N-3Buck*  
*[Signature]*

WELCOME BACK FOR 1999

*For [Signature]*  
*[Signature]*  
*[Signature]*  
*[Signature]*



## NITAL BEEFSTEAK & BURGUNDY CLUB

January 1999 Luncheon

### Glencoe Restaurant

On 27<sup>th</sup> January 1999, a small but select group, gathered at Glencoe Restaurant for the first luncheon of the last year of the millenium. As your scribe was present, this explains the "select", and it was certainly "small", in fact one of the smallest I can recall. Perhaps the fact that the Monday was the Australia Day holiday, made it difficult for members to attend.

Our "Claytons" Winemaster, Neil, started us off with Cascade Sparkling Pale Ale, and University House Brut, a bubbly from Yalumba bottled for the University of Melbourne, and retailing at \$7.95. Both were very nice starters.

We also had a "Claytons" Beefmaster in Alan, who provided a very tasty entrée of smoked trout, served on daikon and cucumber spaghetti, with a wasabi and light soy dressing. To accompany the trout Neil offered two whites:

University House 1997 Chardonnay – from Coldstream in Victoria, produced by Badgers Brook Winery. (\$11.95)

Clancy's 1998 Classic Dry White – a pleasant fruit driven blend of Sauvignon Blanc and Semillon, produced by Peter Lehmann Wines in the Barossa Valley. (\$9.95)

The main course was what we are all about. Eye Fillet steak, grilled and served with sauerkraut and vegetables and gaufrette potatoes, onion jam and rosemary jus. Sounds very fancy and was very enjoyable. The reds were also very nice:

Moore's Creek 1997 Shiraz – this rich, complex Shiraz which combines elegant spicy characters with medium body and tannins is produced by Tyrells at Polkolbin in the Hunter Valley (\$8.95)

Partners 1998 Cabernet Sauvignon/Shiraz – once again our winemaster (Claytons or not) gave us the invidious (impossible) task of identifying a blend. However it was a very nice drop from Tatachilla Winery in McLaren Vale. (\$12.95)

We finished with a delightful Cherry Souffle served with ice cream and chantilly cream, accompanied by:

Mt Pleasant Bin 92 – this late harvest dessert wine was a little too sweet for me, but went well with the souffle. (\$11.95)

Congratulations to Alan and Neil on a lovely day.

Ron Watt

27. 1.99

GLENCOE RESTAURANT  
MONT ALBERT

15 Cuisine \$30.00

Menu and Autographs attached.

## Wines:

|      |                                                        |         |
|------|--------------------------------------------------------|---------|
|      | University House Brut (Yalumba Wines)                  | \$ 7.95 |
| 1997 | University House Chardonnay (Budgers Brook)            | 11.95   |
| 1998 | Peter Lehmann's, Clancy's Sauvignon Blanc/<br>Semillon | 9.95    |
| 1997 | Tyrrell's Moore's Creek Shiraz                         | 8.95    |
| 1998 | Tatachilla Cabernet Sauvignon/Shiraz                   | 10.95   |
|      | McWilliam's Mount Pleasant Bin 92                      |         |
|      | Late Harvest Dessert Wine                              | 11.95   |



23 .2.99

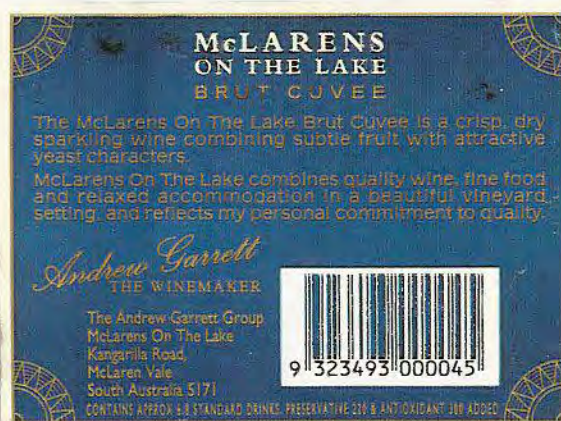
DOCKS RESTAURANT  
PORT MELBOURNE

19 Cuisine \$35.00

Menu and Autographs Attached

## Wines:

|      |                                                                                        |         |
|------|----------------------------------------------------------------------------------------|---------|
|      | Taltarni Cuvée Brut Chardonnay Pinot Noir                                              | \$17.00 |
| 1987 | McWilliams Mount Pleasant Elizabeth Semillon                                           | 8.00    |
| 1991 | Bleasdale Langhorn Creek Cabernet Sauvignon<br>(1994 Convention Canberra)              | 10.00   |
| 1992 | Orlando Russet Ridge Coonawarra<br>Cabernet/Shiraz/Merlot<br>1996 Convention Adelaide) | 10.00   |
|      | d'Arenberg White Muscat                                                                | 9.00    |



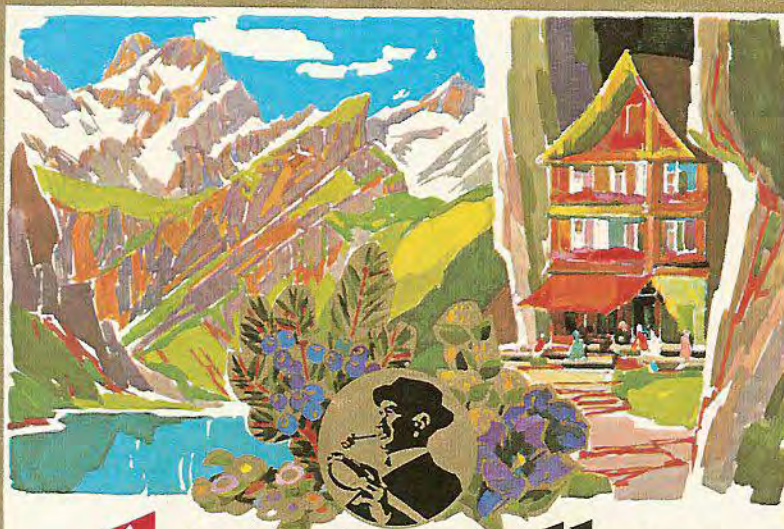
Auszüge und Destillate von 42 Kräutern und Gewürzen (u. a. Edeldestillate wie Wacholder und Anis), Zuckerarten, verfeinert mit französischem Weinbrand und Süßweinen.

Extraits et produits de distillation de 42 herbes aromatiques et d'épices (distillats surfin, tels que le genévre et la gentiane, entre autres) différents sortes de sucre affiné avec de l'eau-de-vie pur vin français et de vins doux.

Estratti e distillati derivanti da 42 erbe e spezie (fra l'altro distillati preziosi come ginepro e genziana), diversi tipi di zucchero, arricchiti con brandy francese e vini dolci.

Extracts and distillates of 42 herbs and spices, among them rare distillates such as juniper and gentian, various kinds of sugar, enhanced with French brandy and sweet wines.

**29% vol.**



**Appenzeller**  
Alpenbitter

**Kühl servieren!**

«Appenzeller» — sec oder gespritzt — schmeckt am besten, wenn Sie ihn leicht gekühlt servieren!



**Servir frais!**

L'«Appenzeller» — sec ou siphon — est encore meilleur si vous le servez légèrement rafraîchi!



**Servire ghiacciato!**

«Appenzeller» — liscio o lungo — diventa ancora più squisito se servito leggermente ghiacciato!



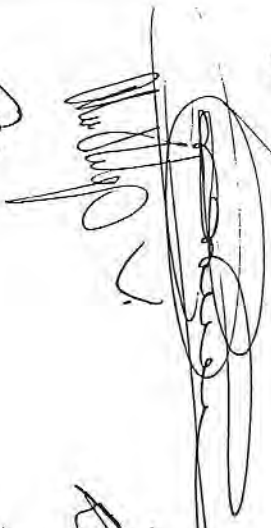
**Serve chilled!**

«Appenzeller» — neat or with soda — tastes best when served slightly chilled!

E. Ebnetter & Co. AG,  
Appenzell (Schweiz)

McGee

Leah



W. J. Leach

W. J. Leach

W. J. Leach

W. J. Leach

W. J. Leach

W. J. Leach

W. J. Leach

W. J. Leach

W. J. Leach

W. J. Leach

W. J. Leach

Entrée

Char Grilled Cajun Chicken Filets  
On a spinach and roast vegetable salad with toasted pine nuts  
and lavender mustard dressing

Main Course

Roast Medallions of Beef  
With char grilled asparagus, confit of onions, garlic,  
and parsley cream and red wine sauce.

Dessert

Traditional Crème Brulee  
Served with fried pineapple flavoured with rum and cinnamon  
and almond butter biscuits.

Freshly brewed Coffee and Tea

# **THE 1999 FEBRUARY LUNCHEON**

## **Nital Beefsteak & Burgundy Club**

Normally in Melbourne in February, the weather is very, very hot except when the club goes to the Docks Restaurant in Port Melbourne.

This was John the Beefmaster's second attempt to display the "nubile" sights of Beaconsfield Parade while having lunch. The Docks Restaurant gives the diner a magnificent vista of the bay and those who, in hot weather, parade along it. Unfortunately on this occasion, as with the last time, rain washed out play and left us the bay view and nothing else!

However, this was really only a sideshow to the main purpose of the day.

Naturally, we started with the obligatory house brown, Crown Lager, and also a Taltarni Cuvee Brut.

The meal started with an entrée of Cajun chicken fillets which had been char grilled and placed on salad of spinach and roast vegetables which included roasted pine nuts and a lavender mustard dressing. Although the fillets lacked a true Cajun taste, they were generally well received by the diners.

With the entrée came the first of our cellar wines, a 1987 McWilliams Mount Pleasant Elizabeth Semillon. The golden colour of this aged white was magnificent and contrasted beautifully with table settings. Members and guests' reviews were mixed about the taste and condition of this aged white, with views split almost evenly about its suitability for drinking.

The main course consisted of roast medallions of beef accompanied by char grilled asparagus on a confit of onions and garlic. Also included was a parsley cream and red wine sauce. Absolutely no complaints about this course from those present.

The cellar reds were both convention wines. The 1991 Bleasdale Langhorne Creek Cabernet Sauvignon was from the 1994 Canberra Convention and the 1992 Russet Ridge Coonawarra Cab-Sav/Shiraz/Merlot from the 1996 Adelaide Convention. Both these wines represent great cellaring value and had obviously not reached their full maturity. Those of us fortunate enough to sample the "leftovers" found that the two wines had developed further in the bottle since they were opened.

For something different we had a dessert this luncheon, a traditional crème brulee served with fried pineapple flavoured with rum, cinnaumum, and almond butter biscuits. In a word - *MAGNIFICENT!* Although a dessert wine was served, a D'Arenberg Muscat of Alexandria it unfortunately did not compliment the dessert well at all. If anything just to light.

Overall, one of our better meals, pity about the rain though!

23.3.99      VINE HOTEL / COLLINGWOOD      17 Cuisine \$50.00

Menu & Autographs Attached.

Wines:

Seppelts Fleur de Lys Pinot Noir Chardonnay  
1998 Peter Lehmann Eden Valley Riesling  
1997 Oakland Unwooded Chardonnay  
1996 Ashwood Grove Shiraz  
1997 Haslegrove Cabernet Sauvignon  
1997 Giesen Noble School Road  
Late Harvest Canterbury White Wine  
Seppelts DP4 Mt. Rufus Finest Tawny Port  
Wines Inclusive In Cost.

27.4.99      OASIS OZ HOTEL / NORTH MELBOURNE. 22 Cuisine \$40.00

Menu & Autographs Attached.

Wines:

Wayne Thomas of McLaren Vale Premium Brut  
1998 Boston Bay Riesling  
1998 Antcliffs Chase Riesling  
1997 Boston Bay Cabernet Sauvignon  
1997 Tapestry McLaren Vale Shiraz  
Oasis Oz House Port  
Wines Inclusive In Cost.

25.5.99      GLENCOE RESTAURANT / MONT ALBERT 56 Cuisine \$45.00

LADIES EVENING.

Menu & Autographs Attached.

Wines:

|      |                                              |         |
|------|----------------------------------------------|---------|
| 1995 | Stephano Lubiana Brut                        | \$29.95 |
| 1998 | Deen De Bortoli Vat 7 Chardonnay             | 9.95    |
| 1997 | Basedow White Burgundy                       | 9.95    |
| 1996 | Richmond Grove Coonawarra Cabernet Sauvignon | 19.95   |
| 1996 | Leasingham Bin 61 Shiraz                     | 19.95   |
|      | Brown Bros. Tapestry Reserve Muscat          | 14.95   |

PRODUIT DE FRANCE

# Muscat de Rivesaltes

APPELLATION MUSCAT DE RIVESALTES CONTRÔLÉE



E004

## Muscat de Rivesaltes

THIS SWEET WHITE WINE IS FRUITY AND  
HAS AN ATTRACTIVE AROMA OF HONEY.

IT CAN BE ENJOYED ON ITS OWN AS  
AN APERITIF OR WITH ALL DESSERTS.

SERVE CHILLED.



3 288845 023225

17318

0045

## Antcliff's Chase



1998 RIESLING

## Boston Bay Cabernet Sauvignon

Our unique vineyard sits on the shores of the  
glistening Boston Bay at the tip of the vast  
Eyre Peninsula - South Australia.

The cooling sea breeze combined with our  
careful hand pruning and picking enables us  
to produce a wine of distinctive flavour from  
this pristine corner of the wine world.

This Cabernet Sauvignon has a bouquet of  
sweet berry fruit with hints of violets enhanced  
by some spicy oak.

The palate follows on with sweet mixed berry  
fruit, spice and good depth of flavour, balanced  
with a fine long tannin finish.

PRODUCED BY BOSTON BAY WINES P.O. BOX 564  
PORT LINCOLN SOUTH AUSTRALIA 5606  
WINE MADE IN AUSTRALIA

PRODUCED BY MERRAULE WINES, OLIVERS ROAD, MCLAREN VALE, SOUTH AUSTRALIA  
ALCOHOL 13.5% BY VOLUME PRODUCT OF AUSTRALIA

# Tapestry

BIN 338

McLaren Vale

1997

SHIRAZ

750ML

1997  
McLaren Vale  
SHIRAZ

Tapestry Bin 338 is an exclusive selection  
of McLaren Vale Shiraz, recognised for its  
generosity of colour, rich blackberry with  
dark cherry fruit and middle palate  
richness. These fully ripened flavours were  
subtly interwoven with the vanillin and  
spice influences of oak maturation to  
produce a wine of smoothness and  
length of flavour.

FOR FURTHER DETAILS ON "TAPESTRY" - CONTACT (08) 8323 9196  
PRESERVATIVE (220) ADDED  
CONTAINS APPROXIMATELY 8.0 STANDARD DRINKS



9 322255 002006



**NITAL**

**BEEFSTEAK AND BURGUNDY CLUB**

**LUNCHEON 23rd MARCH 1999**

**THE VINE HOTEL**

**ENTREE**

**CEVATCICI YUGOSLAVIAN SAUSAGE**

**MAIN**

**BAKED EYE FILLET OF BEEF  
WITH MUSHROOM SAUCE AND VEGETABLES**

**DESERT**

**FRESH SEASON BERRIES IN RASPBERRY COULIS**

**COFFEE**

VINE HOTEL.

23<sup>RD</sup> MARCH 1999

# Autographs

M. Felt

E. Brown

W. Granger

W. Jones

J. Q. Brown

Wm. R. Smith

W. S. Bailey

W. R.

John F. Jones

H. Jones

Paul A. Moore

R. Smith

Ch. C. C. C.

W. H. H. H.

**COMMENTS ON THE LUNCHEON  
HELD ON 23RD MARCH, 1999  
AT THE VINE HOTEL**

A NICE CHANGE, A GREAT VENUE, GOOD FOOD, WINE AND SERVICE.

OUR LUNCHEON STARTED WITH A VERY TASTY CEVATCICI YUGOSLAVIAN SAUSAGE WHICH WAS APPRECIATED BY ALL MEMBERS AND A WELCOME CHANGE. CERTAINLY SPICY AND EMPTY PLATES ALL ROUND, WERE RETURNED TO THE KITCHEN.

THE MAIN COURSE WAS SUPERB, BAKED EYE FILLET OF BEEF COOKED PERFECTLY FOR ME, WITH MUSHROOM SAUCE, CAULIFLOWER, CAPSICUM, SWEET POTATO AND BEANS NOT MUSHY STILL FIRM, PERFECT !

DESERT :- FRESH SEASON BERRIES IN RASPBERRY COULIS - A PERFECT WAY TO CLEAN THE PALLET AFTER A GREAT MEAL.

THE EXCELLENT WINES THAT COMPLIMENTED THE ENTREE WERE : -  
PETER LEHMANN EDEN VALLEY RIESLING,  
OAKLAND UNWOODED CHARDONNAY.

THE MAIN COURSE RED - 1996 ASHWOOD GROVE SHIRAZ AND  
1997 HAZELGROVE CAB. SAUVIGNON

THE ONLY MINOR PROBLEM WAS WHEN THE WINEMASTER (OVERTAKEN BY WINE) TOOK OVER THE MEETING - GOOD ON YOU IAN

**CARL DUNSTAN**



# INSIGNIA

1996 CABERNET SAUVIGNON | SHIRAZ

BOTTLED BY  
THOMAS HARDY & SONS  
REYNELL RD. REYNELLA SA  
PRESERVATIVE (220) ADDED  
13.0% ALC/VOL  
APPROX 7.7 STANDARD DRINKS



9 311043 009266

A STYLISH MARRIAGE OF TRADITIONAL CRAFTSMANSHIP AND INNOVATION, INSIGNIA EVOKES THE VERY SPIRIT OF HARDYS. SELECTED PARCELS OF CABERNET SAUVIGNON AND SHIRAZ GRAPES HAVE PRODUCED A FRESH, FRUIT DRIVEN WINE WITH SWEET BERRY, DARK CHERRY AND MINT FLAVOURS, COMPLEXED BY SUBTLE, SMOKY, VANILLIN OAK. INSIGNIA UNITES AUSTRALIA'S LEADING WINE REGIONS AND PREMIUM VARIETALS TO PRODUCE A WINE OF TRULY AUSTRALIAN CHARACTER.  
**PRODUCT OF AUSTRALIA**

# INSIGNIA

CABERNET SAUVIGNON | SHIRAZ

750ml

HARDYS

Vintage 1996

## 1997 VAT 1 DURIF

DEEN DE BORTOLI

The Vat Series was created by Deen De Bortoli, chairman of the family wine company and son of the founder, Vittorio De Bortoli. His vision was to create a series of single variety wines that were true to their terroir and variety without the constraints of appellation.

This vibrant red wine has been matured in oak barriques and displays hints of plum, cherry and tobacco on the nose and palate. It is a great alternative red wine to accompany traditional meat dishes (beef, lamb, venison), pasta dishes with hearty sauces or spicy casseroles.

DE BORTOLI WINES  
DE BORTOLI ROAD BILBUL N.S.W. 2680 AUSTRALIA



9 300752 010380

APPROX. 7.7 STANDARD DRINKS

PRESERVATIVE (220) ADDED  
13.0% ALC/VOL  
ENJOY WINE IN MODERATION

DEEN  
DE BORTOLI

VAT 1  
DURIF

1997

PRODUCT OF AUSTRALIA 750mL

## TALTARNI CUVÉE BRUT

A classic blend of Chardonnay, Pinot Noir, and Pinot Meunier, from Taltarni's vineyards in Victoria and Clover Hill, Tasmania. Our Cuvée Brut is fermented in this bottle and matured in underground cellars for a minimum period of 18 months, evolving into a creamy, delicate and refreshing sparkling wine.

CAUTION: To open, remove wire closure then hold cork and rotate bottle slowly. Point away from yourself and others. Approx. 7.1 standard drinks per bottle.

ESTATE GROWN, BOTTLE FERMENTED AND DISGORGED BY  
TALTARNI VINEYARDS MOONAMBEL VICTORIA 3478 AUSTRALIA  
PRESERVATIVE 220 ADDED 12% ALC/VOL



9 311924 000412

## TALTARNI CUVÉE BRUT

CHARDONNAY  
PINOT NOIR

VICTORIA & TASMANIA

750ml

AUSTRALIAN SPARKLING WINE



## MENU

### ENTREE:

#### Stuffed Mushroom Caps

large mushrooms filled with seafood  
& hollandaise sauce

### MAINS:

#### Eye Fillet Steak

Our fabulous eye fillet  
served with creamy garlic mashed potatoes  
and stir fried vegies

Cheese and Fruit Platter

# The Oasis Oz Hotel

## April, 1999 Luncheon

Milleniums come and Milleniums go but the quality of the steak remains the same at Oasis Oz, "Beefsteak & Burgundy."

Plain and simple, but some times in search of the gastronomic grail we forget the basics but not at the "Oz".

Eye fillet steak succulent as ever was served with the ever-reliable creamy mash potato and just the right amount of stir-fried vegetables to enhance the eye.

Washed down with Boston Bay Shiraz and Cabernet Sauvignon supplied by Australian Prestige Wines, it was a superb follow up to the giant mushrooms filled with seafood and hollandaise sauce, complimented by a Boston Bay Ansliffe Chase Riesling.

Having allowed sufficient time for discussion on the relative merits of both wine and food; an Australian cheese and fruit platter was consumed with gusto.

Oasis Oz always offers both good food and value and is a tribute to Norm Buckley and his staff.

*John Williamson*

OASIS 02.

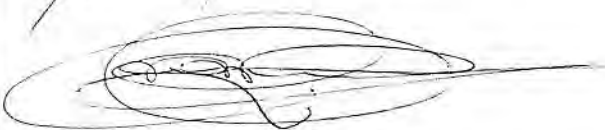
27<sup>th</sup> APRIL 1999



Judy Battle..  
Jim Freebaird

  
Peter Datt

  
Michael Harrison



Kevin Pettigrew

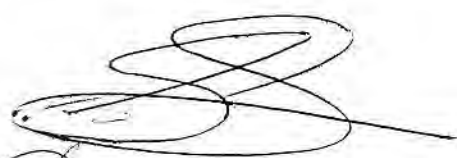
John Ramsay

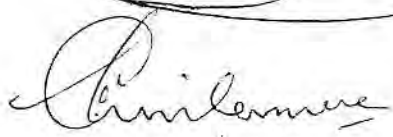
  
David

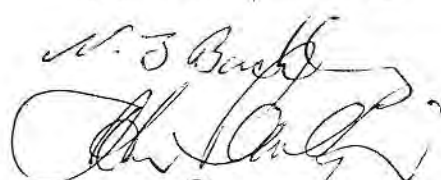
  
Al Hill

# Autographs

  
John Battle

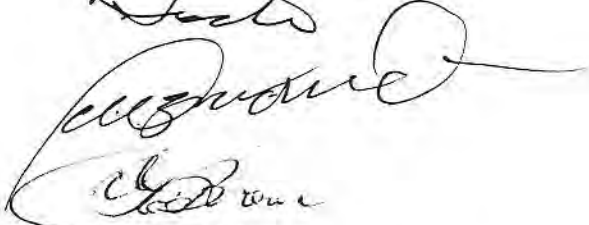


  
P. J. Curran

N. J. Bough  


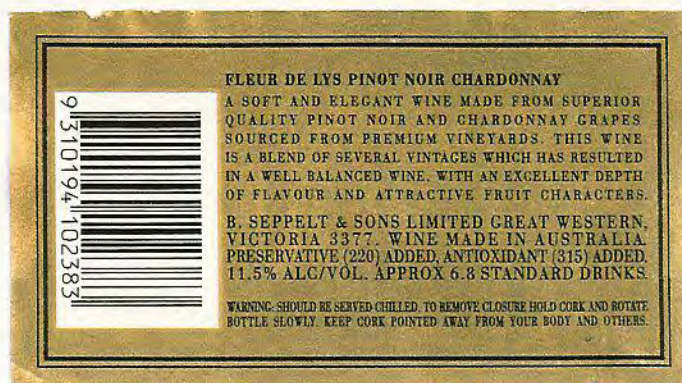
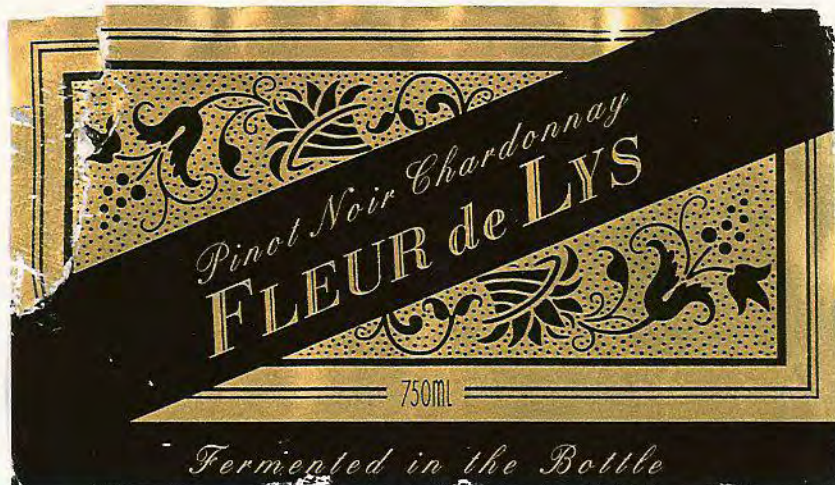
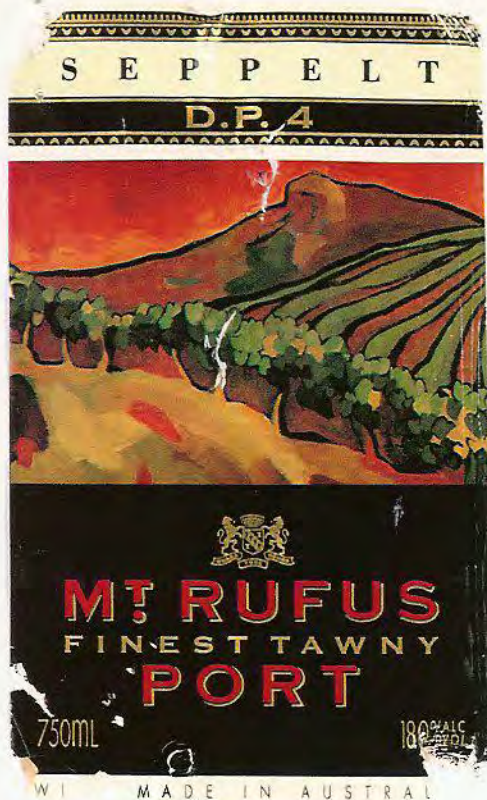
  
Ian R

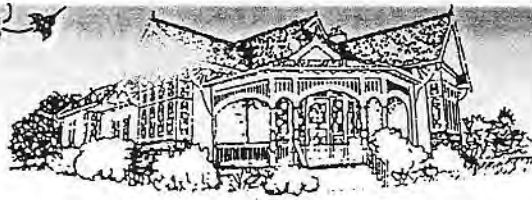
  
Peter

  
Peter

  
G. J. Curran

  
R. J. Curran





## Canapes

.....

Smoked trout, with avocado, tomato and  
caper salsa and horseradish cream.

.....

Spatchcock marinated with garlic and herbs, served  
on Moroccan pumpkin, oven dried tomatoes  
and lemon oil jus.

or

Prime eye fillet, grilled to your liking, on mashed potato  
and sautéed bok choy, with roasted onion  
and pink peppercorn sauce.

.....

Glencoe Selection.

A Selection of desserts to share.

A variety of Australian cheese, served with fresh and dried fruits  
and water crackers.

.....

Tea or Coffee.

*Glencoe*  
Restaurant

GLENCOE RESTAURANT

25<sup>TH</sup> MAY 1999

# Autographs

M. Vell June Hopcraft Tony Waller

Tony Battle Judy Battle Gill Veray

Joni Jeebans Gill Furbairn C. A. Riles

Vasken Aznavorian Elizabeth E. 1st B

John B. Cowen Ruby James RBB

Robin Abern  
Steve Hodson

Glen Abern  
Chris Hodson Nicky Buckle

Will McE.

Dier Summer  
Edward Elliott

Aileen McE.  
Jackie Simmonds

Elizabeth Elliott  
Rhannon

Paul Clayton

Rhys Stanton.

W. S. Buckle

W. S. Buckle  
W. S. Buckle

W. S. Buckle

W. S. Buckle

## MAY FUNCTION TUESDAY 25TH GLENCOE RESTAURANT

A most happy occasion with Jim Freebairn announcing Mervyn's coming marriage to June Hopcraft on June 26th. It was great to see Mervyn so happy with the world and celebrating the occasion with his family - we wish them every happiness.

Fifty six members and friends attended the warm friendly atmosphere at Glencoe. Besides our usual champagne starters we had a De Bortoli 1998 Chardonnay and a Basedow Semillon 1997 from the Barossa, at \$9.95 each they were fine drinking and went well with the entree of smoked trout with avocado, tomato and caper salsa and horseradish cream.

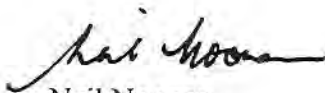
For mains there was a choice of marinated Spatchcock or Prime eye fillet on a mashed potato and sauteed bok choy with roasted onion and pink peppercorn sauce. 95% went for the eye fillet.

One of our guests commented that he had the best steak in Australia! While other speakers spoke highly of the meal particularly in view of the large numbers to be served - the vegies got a fair to ok appraisal.

To go with the main course we had a 1996 Richmond Grove Cabinet Savignon and a Leasingham 1996 Shiraz Bin 61 from the Clare Valley both fine selections chosen by Ian Robinson our wine master.

Judging from the noise generated we all had a great time. Geoff Verey was of the opinion that it was our best night since the 25th Anniversary function!

We concluded the evening with a selection of Australian cheeses served with fresh and dried fruits and water crackers complimented with a what I think was a fine port - but as I was not driving I am not really sure - but I do know that I had a good time.



Neil Noonan



1996  
SHIRAZ

Originally owned by Hamilton Wines, the site of the Ashwood Grove vineyards was chosen by "Lady Hamilton". Thanks to her "green" eye, six of the most majestic Ashwood Gums remain intact today and add a touch of splendour to our property.

Brought to this country by our very first settlers, Shiraz has prospered in all of our grape growing regions as no other red variety has. The 1996 vintage has given us a wine of intense flavour with a good depth of "crushed black pepper" spice, the signature of great Shiraz. Oak maturation and a touch of soft tannin has added an underlying complexity and firm finish.

This wine is ideally suited to much of Australia's "new wave" bush tucker. It is also particularly suited to full flavoured pasta dishes of all types.

It is our small tribute to one of Australia's wine pioneers.

PRODUCT OF AUSTRALIA



*Oakland*  
by  
Grant Burge

1997  
UNWOODED  
CHARDONNAY

PRODUCE OF AUSTRALIA  
750ml

*Oakland*  
UNWOODED WHITE

When Grant Burge's Great Great Grandfather - John Burge - came to Australia in 1855 he settled on a picturesque property in the rolling hills above Lyndoch in the Barossa Valley. The property featured a very large stand of Australian Sheoak, and John Burge named it "Oakland".

I have chosen the name "Oakland" for this wine label to honour this important part of my family's history.

Oakland - Unwooded Chardonnay is made from 100% Chardonnay grapes and retains the nice melon and fig characteristics without traditional oak maturation.

The palate is fruit-filled with excellent balance.

Oakland - Unwooded Chardonnay is an ideal companion for full flavoured fish and light meat dishes.

*Grant Burge*

PRODUCED BY  
GRANT BURGE WINES PTY LTD  
JACOB'S CREEK, BAROSSA VALLEY,  
SOUTH AUSTRALIA 5352

CONTAINS SULPHUR DIOXIDE ASCORBIC ACID 13.5% ALC/VOL APPROX 8.0 STANDARD DRINKS



ASHWOOD  
GROVE

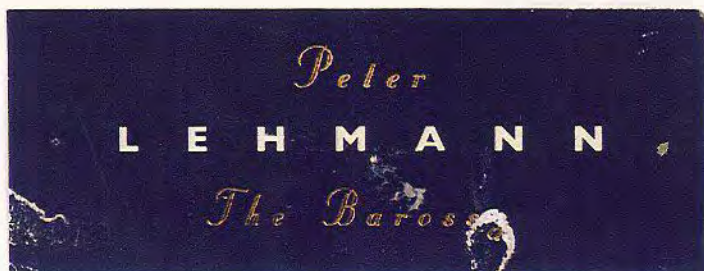
1996

SHIRAZ

Produced and bottled by Ashwood Grove Wines  
Wood Wood, Victoria

750ml

13.0% ALC/VOL



1998

EDEN VALLEY  
RIESLING

22.6.99

KEWS RESTAURANT / KEW.

15 Cuisine \$33.35

Menu:

Entree:

Almond & Chilli Prawns with coconut, plum  
and sweet ginger

Main:

Medium Rare Eye Fillet served with pepperbury  
and mushroom sauce, herbed potatoe mash and glazed  
corn.

Sweets:

Honey & Ginger steamed pudding with macadamia,  
served with orange and champagne glazed sauce.

Coffee, Cheese & Fruits.

Wines:

|      |                                            |         |
|------|--------------------------------------------|---------|
|      | Seaview Pinot Noir Chardonnay              | \$14.95 |
| 1997 | Basedow White Burgundy, (Semillon)         | 9.95    |
| 1997 | Basedow Barossa Shiraz                     | N.A.    |
| 1996 | Leasingham Bin 61 Shiraz                   | 19.95   |
|      | Bullers Port - Baileys Muscat              | N.A.    |
| 1997 | Bethany Select Late Harvest Riesling       |         |
|      | Cordon Prunet -- Compliments Merv.Ziebell. |         |

KEW'S REST.

Autographs

22<sup>ND</sup> JUNE 1999

J. S. Smith.

Ralph Fort

N. S. Buckley

~~W. S. Brown~~

James Smith

~~W. S. Brown~~

David Wright

Brian Smith

Paula

Percy Wallbridge

~~W. S. Brown~~

W. S. Brown

M. S. Brown

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