

Mital



2002 — 2003

NITAL BEEFSTEAK & BURGUNDY CLUB

2002/2003

ANNUAL GENERAL MEETING – JULY 23, 2002

KEW'S RESTAURANT, KEW

OFFICE BEARERS

PRESIDENT	GREG BROWN
VICE PRESIDENT	JOHN WILKINSON
SECRETARY/TREASURER	MERV ZIEBELL
WINE MASTER	NEIL NOONAN
BEEF MASTER/S	ALAN CLAYTON AND RON WATT
CELLAR MASTER	JIM FREEBAIRN
COMMITTEE (2)	GARRY HUNT
	DARYL O'BRIEN

CLUB LUNCHEONS **\$60**

MEMBER'S UPDATE

New Members

1 (117)	Jill Freebairn	Joined 23. 7.2002
118	Jack Gibson	28, 1.2003
119	Michael Stanley	25. 2.2003

**NITAL BEEFSTEAK AND BURGUNDY CLUB
ANNUAL GENERAL MEETING
HELD AT KEWS RESTAURANT, KEW
11.15AM ON 23 JULY, 2002**

The meeting was opened by the President, Greg Brown, who welcomed all members present.

Present: Messrs. Greg Brown (Chair) Merv Ziebell, Darryl O'Brien, Alan Clayton, Jim Freebairn, Neil Noonan, Garry Hunt, Carl Dunstan.

Apologies: Messrs. Ross Barry, Ron Watt, Archie Aznavorian, John Wilkinson.

Minutes of the previous Annual General Meeting held on 24 July, 2001 and previously forwarded to all members was moved for approval by Greg Brown, seconded Alan Clayton.
Accepted by all present.

Business Arising: Nothing offered.

Treasurer's Report: The audited Balance Sheet handed to members on arrival was presented showing a profit of \$9 with a Bank Balance for club activities of \$150 and Cellar Account of \$821.. Club Cellar Stock of \$10,725.

Moved for acceptance by Greg Brown, seconded Neil Noonan. Accepted by all present.

Business Arising: Nothing offered.

Correspondence:

24.07.01 Membership of Garry Hunt

11.09.01 Letter of Resignation from Andrew Jackson and Secretary's reply.

27.11.01 Letter to various past members re 35th Anniversary on 22 January, 2002.

2.01.02 Letter from Ian Gorrie advising his withdrawal as an active member but remaining as a Life Member and Secretary's reply.

26.02.02 Membership of Darryl O'Brien

2.04.02 Letter to various past members re 35th Anniversary in May 2002

22.04.02 Further letter to various past members as above

Letter from Ralph Foster requesting twelve months leave of absence due to ill health and Secretary's reply.

Phone call from Kevin Pettigrove requesting twelve months leave of absence.

President's Report: As attached. The President thanked the members and the Committee for their efforts during the year especially for our two 35th year celebrations.

This being the Annual General Meeting the President declared all positions vacant and called for nominations for President for 2002/2003.

President: Greg Brown, Moved Merv. Ziebell, seconded Jim Freebairn. Elected.

Greg as Chairman then called for nominations for other Office Bearers. The results being:

Vice President: John Wilkinson, Moved Merv.Ziebell, seconded Alan Clayton.

Wine Master: Neil Noonan, Moved Jim Freebairn, seconded Darryl O'Brien.

Beef Masters: Alan Clayton and Ron Watt. Moved Merv Ziebell, seconded Garry Hunt

Secretary/Treasurers: Merv Ziebell Moved Alan Clayton, seconded Neil Noonan.

Committee (2): Garry Hunt Moved Greg Brown, seconded Merv Ziebell

Darryl O'Brien Moved Neil Noonan,seconded Greg Brown

Cellar Master: Jim Freebairn Moved Merv Ziebell, seconded Darryl O'Brien

Auditor: Jim Freebairn Moved Garry Hunt, seconded Darryl O'Brien

General Business:

1. Affiliation Fee/Public Liability, Directors and Officers Insurance.

Moved Garry Hunt, seconded Alan Clayton that the above fee of \$280 be paid to the Adelaide Beefsteak & Burgundy Club Inc. for the period 2002/2003.

Motion accepted

2. Cellar Insurance: As the insurance is not due till January 2003 and a change of storage venue may be necessary it was decided to hold this item over to a later date.

Motion accepted

3. Annual Subscriptions/Fees.

Moved Darryl O'Brien, seconded Garry Hunt that the above fees for 2002/2003 be as under:

a.	Club Luncheon, Members and Guests	\$60
b.	Annual Subscription	\$55
c.	Nomination Fee	\$35
d.	Club Tie Fine	\$ 1
e.	Non attendance at luncheons	\$ 5
f.	Non-advice for luncheons by due date	\$ 5

Motion accepted.

4. Cellar Levy.

Moved Neil Noonan, seconded Darryl O'Brien that the Cellar levy be \$50 per member this year.

Motion accepted

General Business:

a. Moved by Merv Ziebell, seconded Alan Clayton that the Nital Beefsteak and Burgundy Club open its membership to Ladies and become a "Mixed Club" and the Club's Constitution be amended to included both genders.

Motion accepted.

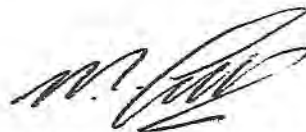
b. General discussion on evening dinners. It was decided to leave the situation as two a year - mainly May and November.

c. As there may be a move for the Cellar it was decided to investigate a lock-up storage facility. Jim and Merv to investigate and report to Committee. Other members also to investigate. If no facility available Darryl O'Brien offered to hold the cellar wines at his home pending another venue.

There being no further business the Chairman declared the meeting closed at 12.25pm.



GREG BROWN/PRESIDENT



MERV ZIEBELL/SECRETARY

NITAL BEEFSTEAK AND BURGUNDY CLUB
WINE MASTER'S REPORT
2002-2003

The year of 2002-2003 gave the club an opportunity to sample some of our very oldest cellar wines with most meetings being cellar wine occasions.

Some more notable reds were the 1981 Leeuwin Estate Cabernet Sauvignon and the 1989 Baileys of Glenrowan Hermitage along with the 1988 AP Birks of Wendouree and 1986 Yering Dry Red.

We also consumed most of our older whites included Semillon from the Hunter and from Barossa, older Marsannes and Viogner from Tahbilk plus Reislings and younger Chardonnays, etc.

Amongst the Sparkling Wines only the strawberry flavoured Fresita Sparkling experiment in July could be deemed a failure and not worthy of a repeat taste.

Desert wines included some fine vintage ports from the cellar, particularly the mid eighties Seven Hills, Tawny Ports, Muscat, Tokay and Orange Muscat and Flora from Browns of Milawa.

Back in January Greg Brown and I moved the cellar stock from his Camberwell business premises to my vastly expanded cellar – indeed I covet them dearly but alas they do not belong to me! Thank you Greg for providing your premises for our benefit.

There still remains numerous top quality cellar wines to choose from in the coming years – the list is vast. Thanks to our Cellar Master Jim.

In conclusion I welcome all members input in introducing further variety for our thirsty consumption.

Neil Noonan August, 2003.

NITAL BEEFSTEAK & BURGUNDY CLUB
CELLARMASTER'S REPORT 2002 - 2003

During the past year there have been wines drawn from our cellar for most of our meetings. It is pleasing to see that they have been well received by the members who are enjoying the fruits from our cellar that has now been established for several years.

In a way it was sad to see the oldest red, a 1981 Leeuwin Estate Cabernet Sauvignon entirely consumed. From the cool Margaret River district in WA it had the acid content to ensure longevity and was an excellent wine. It is also a pity that there is no more 1989 A.P. Birks Cabernet Malbec (we drank the last at Kew's in January). This wine cost \$14.50. If you see the brand at all these days it is behind locked cabinets along with Grange, as the price for the current vintage is well over the \$100 mark. Sometimes we need to be reminded that wine is there to be drunk not treated like an oil painting and displayed forever.

Additions to the cellar for the year were:

WHITES

1 dozen 2001 Pikes Riesling @ \$14.40.

1 dozen 2002 Richmond Grove Watervale Riesling @ \$12.90.

REDS

1 dozen 1998 Seppelt St. Peters Vineyard Shiraz @ \$32.

1 dozen 1998 Seppelt Dorrien Vineyard Cabernet Sauvignon @ \$35.60.

2 dozen 2000 Stanton & Killeen Jack's Block Shiraz @ \$23.85

2 dozen Chateau Tahbilk Shiraz @ \$14.00.

2 dozen 2001 Jamieson Run Cabernet Sauvignon @ \$13.00

2 dozen Anderson Rutherglen Durif @ \$25.00.

In addition, Michael Stanley, our newest member generously donated a dozen 2002 Kayinga Langhorne Creek Shiraz/Cabernet Sauvignon. The Seppelt reds have been purchased with the Club's approaching 40th anniversary in mind.

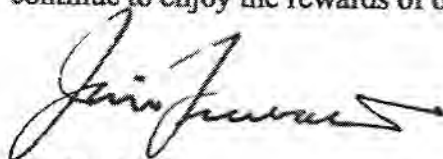
FORTIFIEDS

2 dozen Seppelt Show Vintage Touriga @ \$18.40

2 dozen Angoves Vintage Port @ \$9.50.

The relocation of the cellar was one of the big events of the year. Thanks go to Greg Brown and Neil Noonan who arranged the transfer from Greg Brown's shop to Neil's cellar. Thanks, Greg, for looking after our wines in recent years.

There are several wines in our cellar ready to drink over the next twelve months as we continue to enjoy the rewards of our patience.



Jim Freebairn

NITAL BEEFSTEAK AND BURGUNDY CLUB
2002/2003

Beefmasters: Ron Watt, Alan Clayton

Winemaster: Neil Noonan

23 July, 2002

KEWS RESTAURANT/KEW

15 Cuisine \$40.00

Menu and autographs attached.

WINES

	Andrew Garrett Sparkling Burgundy	\$14.49
2000	Trentham Estate Viognier	16.45
2001	Pikes, Clare Valley Riesling	17.99
	A number of small quantities of bottles from our Cellar were used as under:	
1992	Orlando Russett Ridge Cab Sav/Shiraz/Merlot (1996 Adelaide Convention)	10.00
1992	Brown Bros. Everton Varieties	8.25
1982	Peter Lehmann Shiraz/Cabernet Sauvignon	12.00
1988	Kays Block 6 Shiraz	7.50
1989	Kays McLaren Vale Cabernet Sauvignon	7.50
	Penfolds Bin 421 Reserve Tawny Port	9.00

27 August, 2002

BOHEME RESTAURANT/RICHMOND

10 Cuisine \$44.50

Menu and autographs attached.

WINES

	Jacobs Creek Sparkling Pinot Noir/Chardonnay	\$11.37
	Moondah Brook Verdelho	12.48
	Aurola Semillon/Sauvignon Blanc	12.99
	Aurola Merlot	12.99
	Lindemans Padthaway Shiraz	12.96
	Auldstone Muscat	11.00

NITAL BEEFSTEAK & BURGUNDY CLUB LUNCHEON

KEW'S AT KEW

Tuesday 23rd July 2002

Canapés

Entrée

Panfried scallops with a vermouth and dill cream sauce served with a Hokkien noodle and poppyseed salad.

Main Course

Standing rib of beef roast served with a Tasmanian pepperberry and red currant sauce with roast potatoes, green beans and glazed baby carrots.

Cheese

Cheese platter consisting of a wattle valley brie (Vic), a watsonia cheddar (WA), a ridder-soft cow's milk (Norway) and a wattle valley blue mystique (Vic), with fruit, nuts and water crackers.

Coffee

M. Pitt

Craig Brown

W. S. S. S. S.



Henry
Nancy O'Hale

Gary H. H.

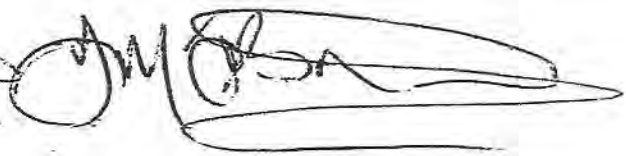
Eric Sander

Jill Furber

Jim Furber
had a horse

Donna J. J.

Donald J. J.
O. C. L.



KEWS RESTAURANT

23rd JULY 2002



NITAL

BEEFSTEAK & BURGUNDY CLUB

LUNCHEON MEETING

27th August 2002

BOHEME

368 Bridge Road Richmond

ENTRÉE

Calamari, lightly fried in garlic

MAIN COURSE

Eye Fillet of Beef in wine Jus
with Winter Green Vegetables

DESSERT

Cream Burlee

Coffee

[Handwritten signatures and notes on the left side of the menu]
Garry Hunt
Maurice Galvin
[Signature]
[Signature]

[Handwritten signatures and notes on the right side of the menu]
Rachael
[Signature]
Neil A. Hooper
[Signature]

BAROSSA
1994 Rhine Riesling
PRODUCE OF AUSTRALIA 750ML

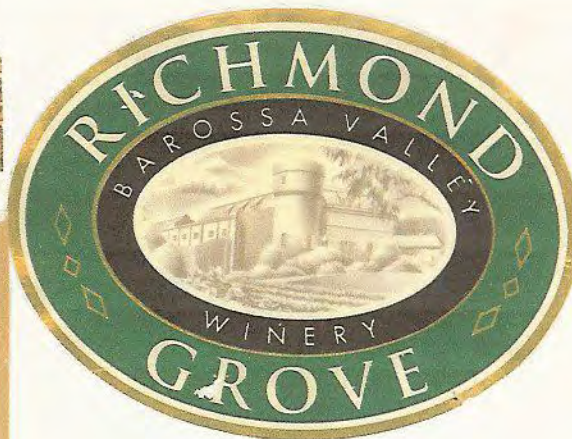
BAROSSA
1994 Rhine Riesling

THE BAROSSA VALLEY IS RENOWNED FOR THE INTENSITY OF FLAVOUR IN ITS WINES. FULLY RIPENED RHINE RIESLING GRAPE VINES WERE SELECTED FROM THE VINEYARDS IN THE UNDULATING HILLS OF THE SOUTHERN VALLEY WITH FLAVOUR BEING THE KEY PRIORITY IN PRODUCING THIS WINE. AROMATIC FLORAL TONES ON THE NOSE PRECEDE THE INTENSE FRUIT FLAVOURS OF THE WINE. FURTHER ENHANCED BY YEAST COMPLEXITIES THE PALATE IS WELL ROUNDED, SOFT AND CLEAN. IT CAN BE ENJOYED IMMEDIATELY FOR ITS POWERFUL FLAVOUR OR MAY BE CELLARED FOR ADDITIONAL COMPLEXITY.

John Vickery
JOHN VICKERY WINEMAKER



12.5% ALC/VOL
PRESERVATIVE (220)
ADDED, ANTIOXIDANT
(300) ADDED
RICHMOND GROVE
BAROSSA,
PARA RD, TANUNDA,
SOUTH AUSTRALIA 5352



MORRIS
RUTHERGLEN

Cabernet Sauvignon

This wine was vintaged from Cabernet Sauvignon grapes grown at Morris's Rutherglen vineyards in North East Victoria. Maturation in oak casks prior to bottling has rounded out the style to give an excellent depth of flavour and a firm tannin finish.

MORRIS WINES PTY. LTD. MIA MIA VINEYARD
RUTHERGLEN VIC. 3685 14.2% ALC/VOL
PRESERVATIVE (220) ADDED



MORRIS
RUTHERGLEN

Cabernet Sauvignon

1986 VINTAGE

PRODUCT OF
AUSTRALIA

750ML



Deen

1999 Cabernet Sauvignon

The Deen Series honours Deen De Bortoli, Chairman of the family wine company and son of the founder Vittorio De Bortoli. His vision to create a series of single variety wines true to their variety and terroir but without the constraints of appellation has been realised with this distinguished range.

This very approachable Cabernet has ripe blackcurrant and dark cherry aromas with intense fruit flavour on the palate balanced with soft oak. Try with lamb, beef, venison, or cold meats.

DE BORTOLI WINES PTY LTD
DE BORTOLI ROAD BILBUL
NSW 2680 AUSTRALIA

PRESERVATIVE (220) ADDED
13.0% ALC/VOL
ENJOY WINE IN MODERATION
APPROX 7.7 STANDARD DRINKS
www.debortoli.com.au



Wendouree



CABERNET MALBEC

A-P-BIRKS
CLARE, SOUTH AUSTRALIA

1989

PRODUCE OF AUSTRALIA

W16

750ml

13.4% ALC/VOL

24 September,2002

ENRIS RESTAURANT/RICHMOND

12 Cuisine \$38.00

MENU

Tasmanian Salmon with marinated avocado, tomato, red onion
tamaric/salsa dressing.
Grain fed Porterhouse steak with Red Onion Salad side dish, French
Fries and Garden Salad. Choice of English Mustard, Infused Seeded
Mustard or German Horseradish
Coffee

WINES

	Wolf Blass Sparkling Chardonnay/Pinot Noir	\$10.98
2001	Peter Lehmann Barossa Semillon	11.95
2002	Goundrey Mt Barker Unwooded Chardonnay	13.98
1998	Bowen Estate Coonawarra Cabernet Sauvignon	22.00
2000	Normans Lone Gum Merlot	6.00
	Seppelt Great Western Shafthouse Port	9.00

22 October,2002

ENRIS RESTAURANT/BOX HILL

12 Cuisine \$35.00

Menus and Autographs attached

WINES

	Wolf Blass Traditional Methode Chardonnay/Pinot Noir	\$13.00
* 1997	Chateau Tahbilk Viognier	10.30
* 1997	Mildara Wines Chardonnay (1998 Broken Hill Convention)	10.00
* 1990	Taylors Chateau Clare Hermitage	8.60
* 1992	The Riddoch Run Coonawarra Cabernet Sauvignon	11.00
* 1990	Kay Bros. Vintage Port (Club Bottling)	3.00

* Cellar Wines

ENRIS BOX HILL

M. Felt

Alzavala

Ed Brown

Neil Whome

Garry Brown

NITAL

Beefsteak & Burgundy Club

Luncheon 22nd October 2002

Thai Chicken Salad

Poached chicken breasts on mixed salad with
Ginger and Coriander

Eye Fillet Steak

Served with Onion Jam, Garlic Mash & Red
Wine Jus

Cheese

King Island Camembert
Blue Castella
Selected Tasty

Heather

Clay L

Korhutt

St. Lambert

Donald Hunter

in rectae

2000 *Julius*
Eden Valley Riesling

The Eden Valley Riesling is a tribute to ancestor Julius Henschke, a highly acclaimed artist and sculptor. Henschke has been producing premium quality Riesling from Eden Valley since the early 1950s. The Eden Valley region has become recognised as providing the ideal climate and ripening conditions for the Riesling grape. The wine is clean and crisp showing exemplary lime juice character, intensity of flavour and has a unique track record of exceptional ageing potential.



Henschke has a proud five generation heritage and a philosophy for exceptional wines from outstanding vineyards.

PRODUCED BY C.A. HENSCHKE & CO.
HENSCHKE ROAD, KEYNETON,
SOUTH AUSTRALIA
CONTAINS SULPHUR DIOXIDE 12.5% ALC/VOL
Approximately 14 standard drinks

HENSCHKE



2000
Julius
Eden Valley Riesling

PRODUCE OF AUSTRALIA 750 ML

PETER LEHMANN
BAROSSA
SEMILLON

1994

From our growers' Barossa vineyards we select premium Semillon grapes which are wonderfully golden in colour when picked at optimum ripeness.

With the individual fermentation of each vineyard's grapes we select the most richly flavoured juice for fermentation and ageing in small oak barrels.

We then carefully blend these various Semillon wines to make a fruit driven, medium bodied dry white, highlighted by the soft, complex flavours of barrel fermentation.



This 1994 wine is pleasing with rich, citrusy Semillon flavours to enjoy now. Some will have the finesse and faith in the zesty character of Semillon to cellar this wine for 5-7 years to allow the golden glories of this classic grape to be seen at its best.

PRODUCED AND BOTTLED BY
PETER LEHMANN WINES LIMITED
TANUNDA, SOUTH AUSTRALIA
WINE MADE IN AUSTRALIA

PRESERVATIVE (220) ADDED; ANTIOXIDANT (300) ADDED

PETER LEHMANN



BAROSSA
SEMILLON

1994

750ML

12.5% ALC/VOL

26 November, 2002

PARIS GO BISTRO/CARLTON

35 Cuisine \$55.00

Evening Dinner

Menu and Autographs attached

WINES

	Chandon Pinot/Shiraz	\$18.85
	Yarra Glen Pinot/Chardonnay Brut	16.00
* 1994	Richmond Grove Rhine Riesling	10.00
* 1998	Chateau Tahbilk Viogner	9.85
* 1990	Wynns Coonawarra Cabernet Sauvignon	10.75
* 1992	Orlando Russet Ridge Cabernet/Shiraz/Merlot (1996 Adelaide Convention)	10.00
*	d'Arenburg White Muscat of Alexandria	9.00
* 1985	Sevenhill Clare Valley Vintage Port	11.00
	* Cellar Wines	

15 December, 2002

J & J FREEBAIRN/KILSYTH

8 Cuisine/Wine \$30.00

Nital B & B Festive Barbecue

Menu, Wines and Autographs attached

28 January, 2003

KEWS RESTAURANT/KEW

14 Cuisine \$40.00

Menu and Autographs attached

WINES

	Yellowglen "Yellow" Vintage Brut	\$ 9.00
* 1997	Mildara Wines Chardonnay (1998 Broken Hill Convention)	10.00
* 1994	Mitchelton Blackwood Park Riesling	8.66
* 1984	Mt.Langi Ghiran Cabernet Sauvignon	12.00
* 1989	A.P. Birks Cabernet Malbec	14.50
* 1990	Kay Bros. Vintage Port (Club Bottling)	3.00

* Cellar Wines

NITAL BEEFSTEAK & BURGUNDY CLUB

DINNER 26th November 2002

PARIS GO BISTRO

116 Rathdowne Street

Carlton

Phone 9347 7507

Chef's choice canapes

Entrée

Choice of

Grilled quail served on a bed of spinach or

Andouillette sausage served with mustard and wine sauce

Main

Choice of

Roast pork served with prunes or

Aged eye fillet of beef served with a choice of bearnaise, mushroom or
pepper sauce

All mains served with season vegetables, salad, and French fries.

Dessert

Fig pudding

Coffee

PARIS GO BISTRO

26/11/02

Autographs

Gail Clayton
Dilly Li

M. Full
Gibbie
M. B. D.
C. A. Kilip
Kemp
L. O. P. in
Chay Brown
Edith Kent
Nat. A. McKee
Jack Gibson
R. G. B. G.
Ben
Jim W. W.
Ruthie W. W.
Ken G. W.
Lee Shaw

B. B. B. B.

Paul Watt

Robin Aberys

Alan Aberys

Garry Hunt

Pauline M. Hunt

Brian O'Day

Barthine O'Day

M. S.

Pauline B. B.

Pauline B. B.

Pauline B. B.

Pauline B. B.

Pauline B. B.

Pauline B. B.

Johnston

Huber

NITAL B&B FESTIVE BARBECUE

53 Alpine Way Kilsyth
Sunday 15th December 2002

On Arrival

Spicy pork and noodle balls with sweet chilli sauce.

Sardine and cheese dip

2000 Seppelts Salinger Methode Champanoise

Entrée

Won Ton Tarts:

Salmon and Cucumber

Prawn and Avacado

1994 Mount Pleasant Elizabeth Semillon

Main Course

Porterhouse Steak Ziebell

Potato Salad. Green Salad

1985 A.P.Birks Wendouree Cabernet Malbec

1985 A.P.Birks Wendouree Pressings

Dessert

Meringue baskets with summer fruits and coulis

1994 Seppelt Botrytis Gewurztraminer

Coffee

1985 Seppelt G.R.55/41 Show Vintage Shiraz Port



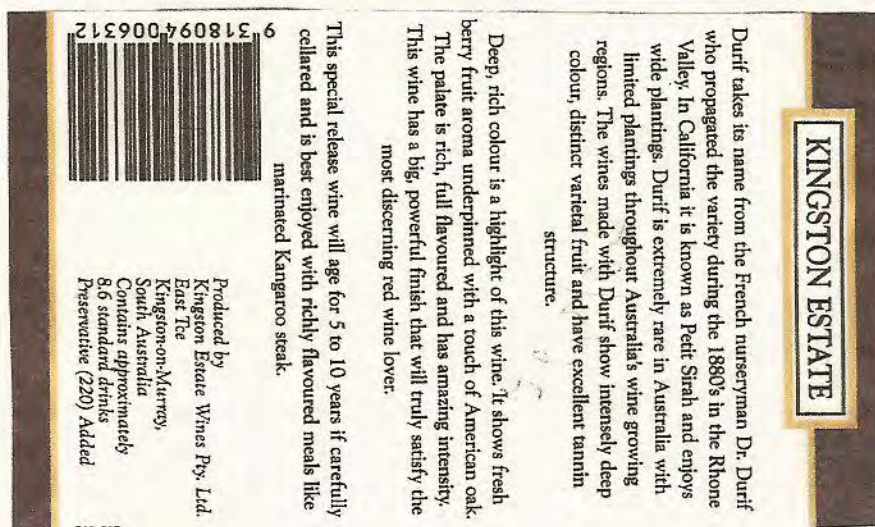
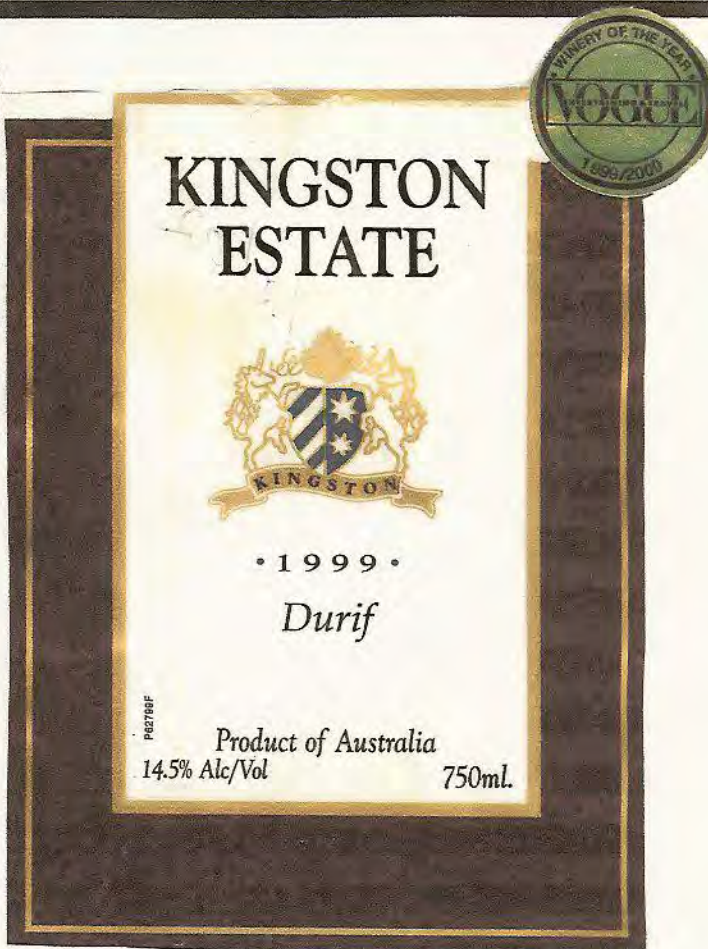
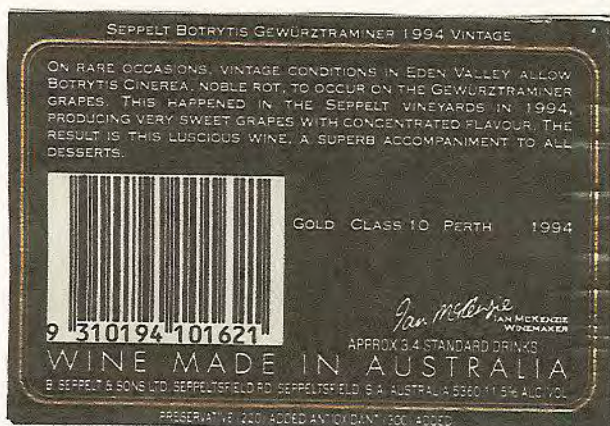
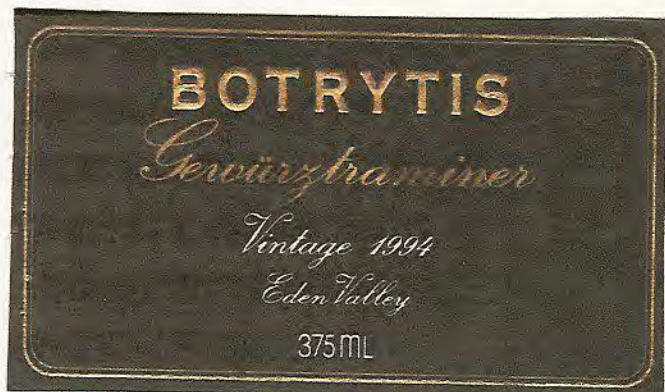
FREEBAIRN ESTATES

Chal. Johnston

Gin Freeman

John Ziebell

lots of love
Wendouree
Chal. Johnston
M.C. Ziebell



NITAL BEEFSTEAK & BURGUNDY CLUB

LUNCH 28th January 2003

KEW'S RESTAURANT

330 High Street Kew
Phone 9853-9469

Entrée

Seared Scallops, with cold provincial sauce
Rocket & lugini salad

Main

Roast Rib Eye of Beef,
Served with vegetables & sweet wine sauce

Finish

Cheese platter

Coffee

Autographs

28th JANUARY 2003

KEWS REST

M. J. [unclear]
C. Brown

[unclear]
Jas. [unclear]

Jill Trebain
Jack Gibson

Sam [unclear]
Neil A. [unclear]
Nikos Xapitos

[unclear]
[unclear]

[unclear]

M. A. [unclear]

Gang [unclear]
Steph [unclear]

25 February, 2003

CHEZ LUCIEN/MOONEE PONDS

16 Cuisine \$39.00

Menu and Autographs attached.

WINES

	Wolf Blass Chardonnay Pinot Noir N.V.	\$13.00
2002	Stoneleigh, Marlborough Sauvignon Blanc (NZ)	12.95
2002	Pikes Clare Valley Sauvignon Blanc, Semillon	14.95
* 1991	Bleasdale Langhorn Creek Cabernet Sauvignon (1994 Canberra Convention)	10.00
* 1992	The Riddoch Run Coonawarra Shiraz	10.92
*	Fyffefield Wines Rutherglen Tokay	10.50
	* Cellar Wines	

25 March, 2003

LAZAR CHARCOAL GRILL/FITZROY

14 Cuisine \$42.00

Menu and Autographs attached.

WINES

2000	Taltarni Brut	\$15.95
2000	Taltarni Brut Tache	15.95
2001	Swan Bay Pinot Noir	17.95
* 1995	Tahbilk Marsanne Clean Skins	10.00
* 1981	Leeuwin Estate Cabernet Sauvignon	13.75
* 1992	The Riddoch Run Coonawarra Shiraz	10.92
	Brown Bros, Orange Muscat and Flora	13.95
	* Cellar Wines	

29 April, 2003

KEWS RESTAURANT/KEW

12 Cuisine \$40.00

Menu and Autographs attached.

WINES

2000	Taltarni Brut Tache	\$15.95
2002	Moss Drummond Hill Sauvignon Blanc	13.75
2002	Richmond Grove Watervale Riesling	17.90
* 1989	Taylors Estate Cabernet Sauvignon	9.60
* 1990	Wynns Coonawarra Estate Cabernet Sauvignon	10.75
* 1982	Orlando Vintage Port	8.00
	* Cellar Wines	

*CHEZ LUCIEN
RESTAURANT*

689 MOUNT ALEXANDER ROAD

MOONEE PONDS 3039

PHONE. 9375 2414

FAX. 9326 1434

25TH FEB. 2003

SPECIALISING IN SMALL WEDDINGS

Tasmanian Smoked salmon

Tasmanian Atlantic Salmon , grown in Tasmania's cool southern coast.

*Blended hardwoods are then used in the smoking process to enhance the flavour and texture
of the salmon.*

Complemented with baby capers and onion .

Chateaubriand

Victorian Country ,tender eye fillet served with mushroom and béarnaise sauce.

Cheese Platter

Blue cheese from Denmark

Locally produced Mature Tasty and

North Western Tasmanian Camembert with a light flavour and creamy texture.

Coffee

CHEZ LUCIEN
RESTAURANT

M. [Signature]

25/2/03

[Signature]

Greg Brown

Alvaro [Signature]

Gary Hunt

[Signature]

Ami [Signature]

[Signature]

Jim [Signature]

Robert [Signature]

Patrick W. [Signature]

Jack [Signature]

[Signature]

N. [Signature]
hall [Signature]

NITAL
BEEFSTEAK & BURGUNDY CLUB
LUNCHEON MEETING

25th MARCH 2003

Lazar Charcoal Grill
87 Johnston Street Fitzroy

STARTERS

Beef Soup

MAIN COURSE

Choice of Steak

Porterhouse
Rump
Or
Scotch Fillet

DESSERT

Strawberry Pancake

Coffee

LAZAR GRILL

Autographs

25th MARCH '03

M. Hill

Ch Brown

Robert
Kendall

W. Perry

Gary Hunt

Long Sam
Neil McKenna

W. O.

Frank

Joe Furman

W. C. E.

Reginald C. -

NITAL Beefsteak & Burgundy
Club Luncheon

Kew's Restaurant
29 April 2003

Entrée

Sauté Scallops served with Papardelli
Pasta
With orange perno & Pink peppercorn
sauce

Main

Char grilled fillet of beef on a trio of
mustard sauce
With balsamic roma tomato, caramelized
onion, cous cous
With baby spinach & spiced beet root

Dessert

Assorted cheeses with fresh fruits, nuts
And water crackers.

Coffee

M. J. [unclear]
Harold Hansen
Ed Brown

Paul
James [unclear]

Robert

Gary [unclear]

Robert H. [unclear]

Robert [unclear]

[unclear]

[unclear]

[unclear]

KEWS REST

29th APRIL 2003

27 May,2003

KEWS RESTAURANT/KEW

26 Cuisine \$42.50

Evening Dinner

Menu and Autographs attached

WINES

	Omni Sparkling Red	\$ 9.47
	Banrock Station Sparkling Shiraz	9.95
* 1994	Peter Lehmann Barossa Semillon	7.75
* 2000	St.Hubert Chardonnay	13.66
* 1992	Sevenhill Clare Valley Cabernet Sauvignon	12.50
* 1989	Baileys of Glenrowan Hermitage	9.60
* 1981	Reynello (Unlabelled) Vintage Port	6.00
* 1981	Reynello (Unlabelled) Vintage Port	6.00
	* Cellar Wines	

24 June,2003

LA LUNA BISTRO/NTH CARLTON

12 Cuisine \$50.00

Menu and Autographs attached.

WINES

	Wolf Blass Chardonnay Brut	\$13.00
	Yellow Glen Chardonnay Brut	14.40
2002	Moss Drummond Hill Sauvignon Blanc	13.75
* 1995	Chateau Tahbilk Oaked Marsanne (Cleanskin)	7.50
* 1981	Leeuwin Estate Cabernet Sauvignon	13.75
* 1986	Yarra Yering Dry Red No. 1	15.98
* 1986	Sevenhill Clare Valley Vintage Port	14.25
	* Cellar Wines	

Nital Beefsteak & Burgundy Club

Ladies Night

Tuesday 27th May 2003

Kews Art Gallery Restaurant

Appetisers

Pork Won-Tons
Goats Cheese Fritatta

Entrée

Almond and coconut coated prawns with a
Mandarin, Mango and Lemongrass glaze

Main

Char-grilled Fillet of Beef served on potato
roesti with Mushroom, Port and Pink
Peppercorn sauce

Cheese

Wattle Valley Blue	Victoria
Watsonia Cheddar	Western Australia
Ridder Soft Cow's Milk	Denmark

Coffee & Chocolates

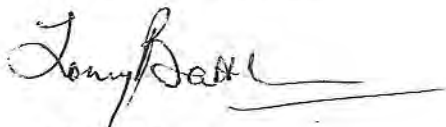
KEWS REST

27/5/03.



Gibber

K. B. B. B.



K. B. B. B.





Glen Abbey

Hayden B. B.







Pat B. B.

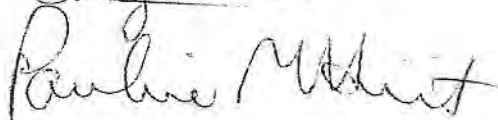
Autographs

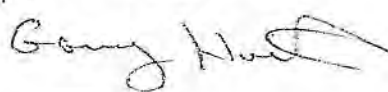




E. B. B.

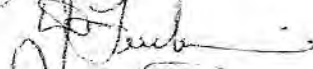




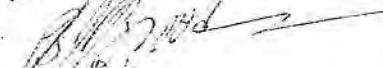




Gibson









NITAL
BEEFSTEAK & BURGUNDY CLUB
LUNCHEON MEETING

24th JUNE 2003

La Luna Bistro
320 Rathdowne Street North Carlton

ENTRÉE

Swiss brown mushrooms sauteed, spinach & sour cream

MAIN COURSE

Char grilled aged beef, with mash, roast red peppers, & red wine jus served

DESSERT

Cream brulee, almond wafer

Coffee

Autographs


Greg Brown




Gilson


LA LUNA BISTRO
24th JUNE 2003

Garry Hall
Neil Arhona
Bernard
Paul
Mark
MOB



YARRA YERING

DRY RED WINE N°1
VINTAGE 1986

GROWN MADE & BOTTLED
AT YARRA YERING VINEYARD,
COLDSTREAM, VICTORIA, AUSTRALIA.

750 mL PRESERVATIVES ADDED, SULPHUR DIOXIDE 12.5% ALC/VOL

MOSS DRUMMOND HILL



SAUVIGNON BLANC

2002

MARGARET RIVER

750mL 13.0% VOL
AUSTRALIAN WINE FROM MARGARET RIVER

TAYLORS®

1990



1990

GOLD MEDAL	CLASS 28	1992 SYDNEY SHOW
SILVER MEDAL	CLASS 23	1991 MELBOURNE SHOW
SILVER MEDAL	CLASS 14	1991 HOBART SHOW
SILVER MEDAL	CLASS 47	1992 MELBOURNE SHOW
SILVER MEDAL	CLASS 20	1992 PERTH SHOW
SILVER MEDAL	CLASS 28	1993 SYDNEY SHOW
BRONZE MEDAL	CLASS 26	1991 BRISBANE SHOW
BRONZE MEDAL	CLASS 58	1991 ADELAIDE SHOW

100%

Hermitage

Chateau Clare



Estate Bottled

TAYLORS WINES PTY. LTD., CLARE VALLEY
MINTARO RD., AUBURN, STH. AUST. 5451

PRODUCT OF AUSTRALIA 750 ml

MOSS DRUMMOND HILL

2002 SAUVIGNON BLANC

The Moss family's ancestors, the Drummonds, arrived in Victoria from Scotland in 1853. In naming this wine we acknowledge the part played by the family in the early settlement of Australia.

The 2002 Moss Drummond Hill Sauvignon Blanc is made from 100% Margaret River Sauvignon Blanc. Lifted aromatics follow through to a fresh palate reminiscent of passionfruit and gooseberry.



9 321053 000122

CAVES ROAD, WILYABRUP W.A.
www.mossbrothers.com.au
APPROX 7.7 STANDARD DRINKS
PRESERVATIVE (223) ADDED
ANTIOXIDANT (300) ADDED