

Nital



2003 - 2004

NITAL BEEFSTEAK & BURGUNDY CLUB

2003/2004

ANNUAL GENERAL MEETING – AUGUST 26, 2003

KEW'S RESTAURANT, KEW

OFFICE BEARERS

PRESIDENT
VICE PRESIDENT
SECRETARY/TREASURER
WINE MASTER
BEEF MASTER
CELLAR MASTER
COMMITTEE (2)

RON WATT
GARRY HUNT
MERV ZIEBELL
NEIL NOONAN
JIM FREEBAIRN
JIM FREEBAIRN
JACK GIBSON
MICHAEL STANLEY

CLUB LUNCHEONS **\$60**

MEMBER'S UPDATE

Resignations

106 John Wilkinson
112 Ian Killip

22. 7.2003
28. 8.2003

**NITAL BEEFSTEAK AND BURGUNDY CLUB
ANNUAL GENERAL MEETING
HELD AT KEWS RESTAURANT, KEW
11.20AM ON 26 AUGUST 2003**

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

Present: Messrs. Greg Brown (Chair) Merv Ziebell, Jack Gibson, Mike Stanley, Ralph Foster, Jill and Jim Freebairn, Ross Barry, Garry Hunt.

Apologies: Messrs: Archie Aznavorian, John Wilkinson, Carl Dunstan, Ron Watt, Neil Noonan. Ian Gorrie.

Minutes of the previous Annual General Meeting held on 23 July, 2002 and special meeting of 28 January, 2003 were moved for acceptance by Greg Brown, seconded Michael Stanley.
Accepted by all present.

Business Arising: Nothing offered.

Treasurer's Report: The audited Balance Sheet handed to members on arrival was presented showing a Club Surplus for the year as \$281 with a Club Bank Balance of \$508 and Cellar Account Deficit of \$285. Club Cellar Stock of \$12,901.

Moved for acceptance by Greg Brown, seconded Michael Stanley. Accepted by all present.

Business Arising: Nothing offered.

Correspondence:

Obituary Notice for Past Member Harry Markby handed to members.

5.6.03 Letter from Kevin Wishart declining membership to Club due to pressure of business.

Reports: President, Cellar Master and Wine Master Reports as attached.

This being the Annual General Meeting the President declared all positions vacant and called for nominations for President for 2003/2004.

President: Ron Watt, Moved Merv. Ziebell, seconded Greg Brown. Elected.

In the absence of Ron Watt, Greg Brown as Chairman called for nominations for other

Office Bearers. The results being:

Vice President: Garry Hunt, Moved Michael Stanley, seconded Jill Fairbairn

Wine Master: Neil Noonan, Moved Greg Brown, seconded Jack Gibson.

Beef Masters: Jim Freebairn, Moved Merv Ziebell, seconded Greg Brown.

Secretary/Treasurer: Merv Ziebell Moved Greg Brown, seconded Michael Stanley.

Committee (2): Jack Gibson Moved Greg Brown, seconded Ralph Foster

Michael Stanley Moved Greg Brown, seconded Ralph Foster

Cellar Master: Jim Freebairn Moved Merv Ziebell, seconded Michael Stanley

Auditor: Jim Freebairn Moved Merv Ziebell, seconded Jill Freebairn

All duly elected.

General Business:

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

Moved Jim Freebairn, seconded Jack Gibson, that the above fee of \$280 be paid to the Adelaide Beefsteak & Burgundy Club Inc. for the period 2003/2004.

Motion accepted

2. Annual Subscriptions/Fees.

Moved Greg Brown, seconded Jill Freebairn that the 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

Motion accepted.

3. Cellar Levy. Moved Jim Fairbairn, seconded Michael Stanley that the Cellar levy be \$50 per member this year.

Motion accepted

4. In general discussion it was mentioned by Jack Gibson that the Club should invite a guest to discuss the various types of grapes and wines. It was agreed by all that this would be beneficial to all.
5. It was agreed by all present that we should adhere to a more stricter schedule for our monthly luncheons, i.e.
- Seated by 12.50pm for Club Toast and introduction of Guests; followed by
- a. Secretary's notices and apologies;
 - b. Beefinaster re Menu
 - c. Winemaster re Wines

The Beefinaster is to ensure with the Restaurant that there is sufficient time between the entrée and main course for discussion on both the meal and wines and the Winemaster to introduce the Reds and have them ready for serving.

- d. Luncheon to conclude after full discussion of all courses and wines.

Thee being no further business the meeting closed at 12.30pm.



RON WATT/PRESIDENT



MERV ZIEBELL/SECRETARY

NTAL BEEFSTEAK & BURGUNDY CLUB

President's Report 2003/04

Another excellent year with great meals, lovely wines and good fellowship.

When I was first President of Nital some 30 years ago we would often have 25-30 at lunch, afterwards adjourn to a pub for numerous cleansing ales and then happily drive home.

What a contrast today, with only 9 at one lunch and only those on public transport allowing themselves to indulge (your President outrageously so on occasions)

It is a credit to Jim and Jill that they have been able to organize such wonderful venues with such limited bargaining power, and on behalf of all members I thank them very sincerely.

For every downside there is an inevitable upside (Watt's first law of pissedness), and small attendances have enabled Neil to supply more from the cellar without decimating our stocks. Thanks Neil for a tremendous job in supplying great wines to complement the great meals.

Merv continues to do what he does best (and he does it very well) and will ensure that the club will last at least as long as he does. I wonder whether we (or rather Nital) will ever find someone prepared to put in the time and effort needed to sustain the club if Merv ever decides to visit the big cellar in the sky? Many thanks from all of us, Merv.

There is no easy answer to the problems facing Nital. Companies run a lot leaner these days, and there is much less freedom in entertaining clients and networking with competitors. Couple this with the stricter drink/driving laws and it is easy to see why the problem exists. I don't pretend to have any answers but just implore future Beefinasters to ensure our venues are well serviced by public transport.

As I write this, I understand that Kew's is going through major changes, so I would like to record the thanks of the club to Nuri and Chris for the many wonderful meals we have enjoyed, and wish them well for the future.

I have had a great year and thank all officeholders for their contribution, and all members for the fun I have enjoyed.



Ron Watt

NITAL BEEFSETEAK & BURGUNDY CLUB

WINE MASTER'S REPORT 2003-2004

Over the past year we have had the opportunity to enjoy some first class cellar Wines astutely collected in past years by Jim Freebairn.

My selection of appropriate wines was quite easy as the quality of the venues and the venue selection was excellent. Aligning the wines to the food was never an issue – indeed I have enjoyed working with Jim on the selection of appropriate wines.

Our President Ron clearly loves red wine, his smile makes it all worthwhile, particularly when he finds pepper in the cabernets!

I look forward to Greg Brown's selections for the next year.

NEIL A NOONAN

Wine Master

NITAL BEEFSTEAK & BURGUNDY CLUB
BEEFMASTER/CELLARMASTER REPORT 2003/2004

Once again, when looking back over the year we have enjoyed some fine food, excellent wines and of course good company.

There were probably only two lowlights of the year. At our January meeting at *Mosaic* there was some unpleasantness when the restaurant objected to the Winemaster bringing a malt whisky to finish off our meal. We did not even get to *The Wildflower* who would have been quite happy to host a Ladies' night but wanted a minimum of \$750 for their upstairs room for a Tuesday lunch! In these circumstances we just "shake the dust from our sandals" and move on. It is just a pity that the restaurants we have trouble with are on the eastern rail line and the BYO belt. However it was good to try *The Tudor* in May at Box Hill where we had an enjoyable dinner and Winemaster Neil Noonan put on a couple of lovely red wines from the 1992 vintage.

A couple of new restaurants featured this year: *Ru Inn* where we enjoyed Peking Duck and *Di Palma's* where Pork rib eye was my choice. Jill and I always go to the particular restaurant beforehand to discuss and select the menu. It was a little disconcerting at *Di Palma's* as we had arranged for the chef to speak to us at the end of our meal, only to see him leave the restaurant and jump into his car, having forgotten all about us!

It was good to return to *La Luna* for our March meeting. It has proven reliable in the past and "they were over the moon" to see us back again. For presentation and thoughtfulness in menu selection *La Madrague* was a standout, but it was the most expensive. Our fish dumplings in a rich flavoured crustacean sauce at our September 2003 meeting was outstanding while last June's Sweet Beef Cheeks in a red wine jus was a delicious new taste experience for us all. On three occasions we returned to *Kew's* our old and reliable stomping ground for many years. Their provision of space for our AGMs is also much appreciated.

Some words of thanks to:

- Neil Noonan who is very easy to work with in the choice of wines,
- Gary Hunt and Michael Stanley for organising the July meeting when family commitments saw me interstate,
- Mervyn for cooking the "steak Ziebell" at our Festive Barbecue at home and of course
- Jill for selecting and preparing the food for that function and also for accompanying me on the onerous task of visiting restaurants and helping to select the menus. It is hard work but somebody has to do it.

Now that the cellar has been operating for a number of years Neil was able to draw from our supplies and several purchases have been made. Included were 1992 Sandpiper Shiraz, a Thorn Clarke Barossa Valley wine made by Jim Irvine, one of the Club's founding members. A good buying opportunity allowed me to stock up on the outstanding Orlando Steingarten Riesling, the top Riesling in their range, Peter Lehmann "The King" 1995 Vintage Port was also tremendous value and a couple of dozen have gone into the cellar. As agreed at the last AGM, lists of cellar wines are to be made available to members each year.

Jim Freebairn



NITAL BEEFSTEAK AND BURGUNDY CLUB
2003/2004

BEEFMASTER: Jim Freebairn

Winemaster: Neil Noonan

22 July, 2003

BLUSH FOODROOM/KENSINGTON 11 Cuisine \$46.00

MENU:

Entrée: Chermoula Calamari

Main: Medallions of Beef served with
seasonal vegetables.

Selection of Cheeses

Coffee/Tea

WINES:

	Fresita Chilean Strawberry Sparkling Wine	\$ 13.95
* 1998	Chateau Tahbilk Viognier	9.85
* 1999	Heggies Riesling	12.95
* 1998	Baileys of Glenrowan Cabernet Sauvignon	9.58
* 1992	The Riddoch Run Shiraz	10.92
	Seppelt Grand Muscat DP63	25.00

* Cellar Wines

SEPPELT
GRAND
MUSCAT
DP63

The House of Seppelt proudly claims a unique heritage of winemaking excellence that spans more than 150 years. This legacy includes a range of fortified wines that is Australia's most diverse, with a stellar wine show history and an unsurpassed reputation for quality.

The Seppelt DP 63 Grand Rutherglen Muscat is sourced from premium parcels of extremely ripe fruit and aged in small oak casks to create a wine of incredible richness, complexity and depth of flavour with a long, lingering finish. The essence of Rutherglen Muscat and an ideal accompaniment to fruit based desserts.



CONSUMER INFORMATION:
AUST. 1300 651 650
B. SEPPELT & SONS LIMITED
SEPPELT ROAD
SEPPELT, SA. 5355
PRESERVATIVE (220) ADDED
WINE MADE IN AUSTRALIA
APPROX 10 STANDARD DRINKS
17.0% ALC/VOL
www.seppelt.com 750ML

SEPPELT
EST. 1857
GUARANTEED
1881

GRAND
MUSCAT
DP63

RUTHERGLEN

A WINE OF INCREDIBLE RICHNESS,
COMPLEXITY AND DEPTH OF FLAVOUR
WITH A LONG, LINGERING FINISH.

750ML

PRODUCED BY THE HOUSE OF SEPPELT

26 August, 2003

KEWS RESTAURANT/KEW

16 Cuisine \$42.50

Autographs attached.

MENU

- Entrée: Almond and Coconut coated Prawns
served with a Chilli Mango Sauce
- Main: Macadamia encrusted fillet of Roast Beef
served with a sweet red wine and rosemary sauce
- Dessert: A Cheese Platter consisting of Wattle Valley Brie,
Jindi Blue, Watsonia Cheddar and Rödder

WINES

	Lindauer Brut, Methode Traditionnelle (NZ)	\$ 14.20
* 1995	Chateau Tahbilk Oaked Marsanne Clean Skins	8.92
* 2000	St.Huberts Yarra Valley Chardonnay	13.66
* 1992	Sevenhill Clare Valley Cabernet Sauvignon	12.42
* 1992	Peter Lehmann Barossa Shiraz	9.50
	Seppelt Tokay DP37	16.00

- Cellar Wines

23 September, 2003

LA MADRAGUE/STH.MELBOURNE

12 Cuisine \$50.00

Menu and Autographs attached

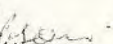
WINES

	2000	Yarra Burn Chardonnay Pinot	\$ 14.90
	2002	Stoneleigh Marlborough Sauvignon Blanc	14.95
*	1994	Blackwood Park Riesling	8.67
*	1992	Orlando Russett Ridge Coonawarra Cab/Shiraz/ Merlot. (1996 Adelaide Convention)	10.00
*	1991	Bleasdale Langhorn Creek Cabernet Sauvignon (1994 Canberra Convention)	10.00
*	1990	Kays Vintage Port (Club Bottling)	3.00

- * Cellar Wines

26/8/2003

M. R. Felt
J. L. H. H.
L. H.
Hall Hoon
Ralph Felt



Greg Brown

Jill Luba
The person
elegant &
~~the person~~
~~Luba~~
Gang Hout
Ranch Att.
Wm. H. Hunter



CHARDONNAY 2000
YARRA VALLEY





H E G G I E S
VINEYARD

H E G G I E S VINEYARD

EDEN VALLEY
RIESLING
1999

The Heggies Vineyard is in the rugged but beautiful high country of the Eden Valley region. It is marked by huge gums and rocky outcrops and produces wines of individual flavour and character. The property was purchased from the late Colin Heggie in 1971 after many years of good humoured bargaining. Colin was a colourful local grazier with a dry sense of humour and a love for the high country and his many stock horses. The Heggie family has a long association with the region and their Australian grazing heritage is depicted on the label with Colin astride his beloved chestnut "Jack".

Region: Eden Valley, S.A.
Altitude: 520-560 Metres A.S.L.
First Wines: 1979 Vintage
Harvest Dates: 29 March - 4 April, 1999
Cellaring Potential: Excellent
Taste Profile: Dry, Crisp and Full Flavoured

Winemaker: Hugh Reimers

750ml FINE WINE OF AUSTRALIA



HEGGIES VINEYARD
HEGGIES RANGE ROAD
EDEN VALLEY S.A. 5235
13.0% ALCOHOL BY VOLUME
APPROX 7.7 STANDARD DRINKS
PRESERVATIVE (220) ADDED



LINDAUER BRUT

The cuvée for Lindauer comes from quality grapes harvested in New Zealand's cool viticultural climate, renowned producing wines with crisp, aromatic flavours. Light gold colour, the wine displays attractive yeast characters and aromas. Serve well chilled.

TO OPEN, LOOSEN WIRE CAGE, FIRMLY HOLD CAGE AND CO AND GENTLY TWIST BOTTLE. CAUTION: POINT AWAY FROM PEOPLE AND FRAGILE OBJECTS AND DO NOT SHAKE. DO NOT LEAVE BOTTLE UNOPENED AFTER WIRE HAS BEEN LOOSEN PRESERVATIVE (220) ANTIOXIDANT (300) ADDED

16:33 3867L04L2

Contains approx

LeoBuring

EDEN VALLEY RIESLING 2004

Since the purchase of Chateau Leonas in 1945 Leo Buring has created wines that are expressive of their grape variety and growing region. The fruit for the 2004 Leo Buring Eden Valley Riesling was identified as displaying the elegant floral fruit characters and delicate acidity truly representative of the Eden Valley, one of Australia's greatest regions for Riesling. An outstanding continuation of the Leo Buring tradition, this wine is particularly attractive in its youth as well as possessing the ability to age gracefully for many years.



9 311219 112660

LEO BURING PTY LTD.
70 TAYLORDA RD, NURIOOTPA, SA 5395
CONSUMER INFORMATION
AUST: 1300 651 650 NZ: 0800 651 650
PRESERVATIVE (220) ADDED
13.0% ALC/VOL
APPROX 1.7 STANDARD DRINKS
WINE OF AUSTRALIA

750ML

LeoBuring

EDEN VALLEY RIESLING

2004

Over seven decades of winemaking,
Leo Buring has built a reputation
for high quality, long lived Riesling
that is unparalleled in Australia.



SEPPELT

TOKAY

DP37

The House of Seppelt proudly claims a unique heritage of winemaking excellence that spans more than 150 years. This legacy includes a range of fortified wines that is Australia's most diverse, with a stellar wine show history and an unsurpassed reputation for quality.

The Seppelt DP 37 Rutherglen Tokay is specially blended and carefully aged to create a modern, fruit driven style. Delightfully fresh and vibrant with lifted plum pudding aromas, luscious honey flavours and a lifted, cleansing finish this wine is an ideal accompaniment to chocolate based desserts.



9 131019 4450460

CONSUMER INFORMATION:
AUST: 1300 651 650
B. SEPPELT & SONS LIMITED
SEPPELTFIELD ROAD
SEPPELTFIELD, SA. 5355
PRESERVATIVE (220) ADDED
WINE MADE IN AUSTRALIA
APPROX 1.0 STANDARD DRINKS
17.0% ALC/VOL
www.seppelt.com 750ML

SEPPELT



TOKAY

DP37

RUTHERGLEN

DELIGHTFULLY FRESH AND
VIBRANT WITH LIFTED PLUM PUDDING
AROMAS, LUSCIOUS HONEY FLAVOURS
AND A REFINED, CLEANSING FINISH.

750ML

PRODUCED BY THE HOUSE OF SEPPELT



La Madrague

Nital Beef and Burgundy Club

23 September 2003

Canapé aux Foies de Volaille

A Canape of finely chopped chicken liver with a liaison of onion, cream & parsley complimented with a port jus on a crouton

Quenelles de Poisson

Light Fish Dumplings in a rich flavoured sauce of Crustaceans

Filet de Boeuf Rôti et sa Jardinière de Legumes

Roast fillet of Beef with mushroom sauce and sautéed vegetables

Café and Petit Fours

22nd SEPTEMBER

2003

Autographs
LA MADRAGUE

STONELEIGH



MARLBOROUGH
SAUVIGNON
BLANC

2002

WINE OF NEW ZEALAND

PRODUCED AND BOTTLED BY
STONELEIGH VINEYARDS

13.5% vol. MAIN ROAD SOUTH, BLENHEIM 750ml

STONELEIGH

Situated in Marlborough, at the north-eastern tip of New Zealand's South Island, the Stoneleigh vineyards are covered with smooth 'sun-stones'. These reflect heat to speed the ripening process by day, while cool nights maintain intense fruit flavours. Unique free draining stony soils, high annual sunshine hours and the crisp coastal climate unite to create a world renowned terroir, producing a stunning range of uniquely Marlborough wines.

MARLBOROUGH SAUVIGNON BLANC 2002

Winemaker's comments: Rainfall over summer and a long, dry autumn, complete with cool nights, gave ripe, intensely flavoured Sauvignon Blanc. This full-bodied Marlborough wine displays a bouquet of passionfruit, guava and stonefruit, with a fresh, lively and mouth-filling palate of ripe tropical fruit flavours, a touch of dry grass and a crisp, succulent finish.

Serving suggestions: Serve lightly chilled on its own or with delicate white meat and seafood dishes.

Cellaring: This wine is best enjoyed now while young and exuberant, or may be cellared for the next 12 months.

Visit our website: www.stoneleigh.co.nz
☎ 0800 503000 (NZ)

4B04 L20B3 13:24

Contains approximately 8.0 standard drinks.
PRESERVATIVE (220) ADDED, ANTIOXIDANT (300) ADDED.



9 414505 932024 >

[Handwritten signatures and names:]
M. [unclear]
Lambert
Jill Lusk
Jim [unclear]
[unclear]
[unclear]
[unclear]
Garry [unclear]
[unclear]
Greg Brown
[unclear]
[unclear]
Gibson

28 October, 2003

RU INN/ARMADALE

10 Cuisine \$40.00

Menu and Autographs attached

WINES

	Gonzales Byass Cream Sherry	\$ 16.95
	Gonzales Byass Amontillado Sherry	16.95
2002	Beringer White Zinfandel	19.90
* 1986	Manning Park Sauterne	7.00
* 1998	Chateau Tahbilk Viognier	9.90
* 1992	The Riddoch Run Coonawarra Shiraz	10.90
* 1994	Brown Bros. Ruby Cabernet	16.00

- Cellar Wines

25 November, 2003

KEWS RESTAURANT/KEW
Evening Dinner

25 Cuisine \$45.00

Menu and Autographs attached

WINES

2002	Jim Barry Clare Valley Watervale Riesling	\$ 10.00
2003	Hoddles Creek Yarra Valley Pinot Gris	10.00
* 1990	Wynns Coonawarra Estate Cabernet Sauvignon	10.75
* 1992	Peter Lehmann Barossa Shiraz	9.50
* 1990	Kays Vintage Port (Club Bottling)	3.00

- Cellar Wines

14 December, 2003

J & J FREEBAIRN/KILSYTH
Festive Barbeque

13 Food & Wine \$40.00

Menu and Autographs attached

WINES

	North Island Tasmanian Chardonnay Pinot Noir/ Pinot Neunier	\$ 21.00
1999	McWilliams Mount Pleasant Elizabeth Semillon	11.30
2001	Yering Station Yarra Valley Pinot Noir	19.95
2001	Bundaleen Wines Southern Flinders Ranges Shiraz	17.00
2001	Evans and Tate Margaret River Shiraz	18.95
	Johnnie Walker Black Label Scotch Whiskey	34.90
1995	Peter Lehmann "The King" Vintage Port	23.00

NITAL BEEFSTEAK & BURGUNDY CLUB
LUNCHEON AT RU INN CHINESE RESTAURANT
TUESDAY 28TH OCTOBER 2003

Scallops stuffed with prawns
Garfish with spicy salt and mild chilli sauce

Peking Duck individually sliced served with cucumber wrapped in a thin
pancake.

Fillet steak with honey and black Pepper Sauce
Crisp Chinese Snow Peas
Steamed Rice

Vanilla Ice cream

Long Black Coffee
Almond Cookies

RU INN.

28/10/2003

M. J. [Signature]

Greg Brown

[Signature]

Robert W. [Signature]

Ralph Farts

Autographs

[Signature]

[Signature]

Garry How

[Signature]
Paul [Signature]

BERINGER WHITE ZINFANDEL

THIS CAREFULLY CRAFTED WINE OFFERS
SOFT AROMAS AND FLAVORS OF FRESH
STRAWBERRIES, WITH FLORAL NOTES AND
A BRIGHT CRISPNESS. IT COMPLEMENTS
A VARIETY OF CUISINE, INCLUDING
CHICKEN, PASTA SALADS AND SPICY
DISHERS. SERVE CHILLED.
VISIT US AT WWW.BERINGER.COM

VINTED AND BOTTLED BY BERINGER VINEYARDS
ST. HELENA, CA • 750 ML • CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE
SURGEON GENERAL, WOMEN SHOULD NOT DRINK
ALCOHOLIC BEVERAGES DURING PREGNANCY BE-
CAUSE OF THE RISK OF BIRTH DEFECTS. (2) CON-
SUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS
YOUR ABILITY TO DRIVE A CAR OR OPERATE
MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

0 89819 00652 6

ESTABLISHED IN
1876
IN THE NAPA VALLEY



BERINGER

2002

WHITE ZINFANDEL

CALIFORNIA

*For over 125 years, a tradition
of winemaking excellence has been
the hallmark of Beringer wines.*

750mL



T H E
R I D D O C H
R U N

John Riddoch planted vines on the most fertile tract of his extensive pastoral run in 1890, thereby founding Coonawarra.

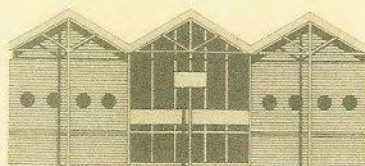
The Riddoch Run Vineyards and Rymill Winery have been established by Peter Riddoch Rymill, great-grandson of John Riddoch, on this world renowned terra rossa soil which produces grapes of unique flavour and quality.

Shiraz has long thrived in Coonawarra. Its traditionally spicy, blackcurrant flavours have been enhanced by fermentation in French oak, to create this harmonious wine of great volume and depth.



9 315128 922037

T H E
R I D D O C H
R U N



R Y M I L L W I N E R Y

Coonawarra
Shiraz
1992



R Y M I L L

T H E
R I D D O C H
R U N

90



R Y M I L L W I N E R Y

Coonawarra

C A B E R N E T S A U V I G N O N
1 9 9 2



R Y M I L L

NITAL BEEFSTEAK AND BURGUNDY CLUB
DINNER AT KEW'S AT KEW
TUESDAY 25TH NOVEMBER 2003

Beefmaster: Jim Freebairn

President: Ron Watt

Winemaster: Neil Noonan

Appetisers

Duck and vegetable rice paper rolls with a lime, sesame and soy sauce

Pork and coriander won tons with a sweet chilli dipping sauce

Entrée

Scallops poached in Pernod, orange and pink peppercorn sauce served with parpadelle pasta and a julienne of vegetables

Main

Escalopes of veal topped with sage and prosciutto panfried and served with sauteed thyme flavoured potatoes and a tomato and rosemary sauce.

To Finish

Coffee and home made chocolates

KEWS LEST.

Autographs

25/11/2003

M. J. F. L.
Gibber

Thistle
Tony Battle

Glen Abernethy
Robin Abernethy
Sue Richardson

Jack Gibson.

W. J. L.

Robert W. L. L.
Pat Sullivan

P. J. L.

Landlitt

B. B. L.

Gary Hunt

Pauline Hunt.

Greg Brown
Edith Kersey

M. L. L.

Phil Clayton
Neil W. L. L.
John L. L.

Margaret

Wynne

Jim L. L.

HODDLES CREEK ESTATE

YARRA VALLEY

PINOT GRIS 2003

The fruit for this wine was hand-harvested from our select hillside vineyard in the Upper Yarra Valley. Typically the Yarra Valley's long dry growing season helps to achieve that perfect balance between elegance, power and finesse.

This wine has juicy pear and spice aromas that make this wine quite exotic. The palate is clean and crisp with a mix of ripe pear and apple flavours. Pinot Gris is well suited to the cool climate of the Upper Yarra Valley and it definitely shows through in this wine.

13.0%ALC/VOL
APPROX. 7.7 STANDARD DRINKS
PRESERVATIVE (220) ADDED

PRODUCED AND BOTTLED BY
HODDLES CREEK ESTATE
505 GEMBROOK-
LAUNCHING PLACE ROAD,
HODDLES CREEK, VICTORIA 3139
PHONE: 03 5967 4692
hoddles_creek_wine@iprimus.com.au
PRODUCT OF AUSTRALIA



9 333089 009970

HODDLES CREEK

2003
YARRA VALLEY
PINOT GRIS

750mL



SEVENHILL 1992 CABERNET SAUVIGNON

Sevenhill Cellars, only 130km north of Adelaide, is Clare Valley's oldest (1851) and most charming winery... owned and run by the Society of Jesus (Jesuits). A rare wine... 100% Cabernet, with an ideal oak balance. Soft with a generous middle palate, it should be aged for 6 years.

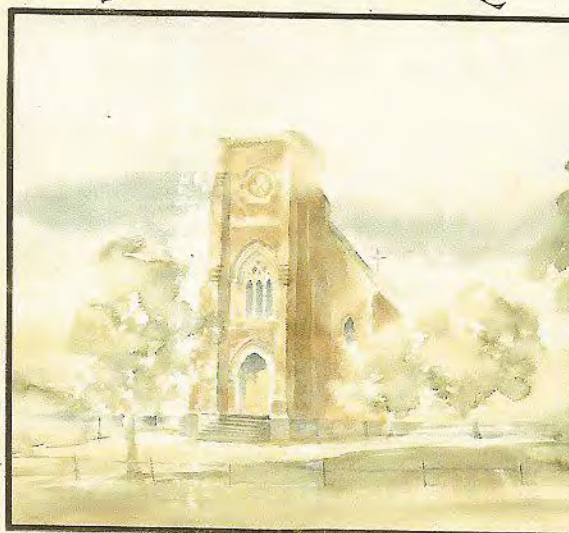


J. Bay & J.
BROTHER JOHN MAY S.J.
WINEMAKER

VINTAGED AND BOTTLED AT SEVENHILL CELLARS
SEVENHILL VIA CLARE SOUTH AUSTRALIA 5453
PRESERVATIVE (220) ADDED

WINE MADE IN AUSTRALIA

SEVENHILL



CLARE VALLEY
CABERNET SAUVIGNON
1992

750mL

13.9% ALC/VOL

NITAL BEEFSTEAK & BURGUNDY CLUB
FESTIVE BARBECUE 53 ALPINE WAY KILSYTH
SUNDAY 14TH DECEMBER 2003

Vegetable Rice Paper Balls with Chilli Dipping Sauce
Olive Dip
Ninth Island Tasmania Chardonnay/Pinot Noir/Pinot Meunier

Smoked Trout and Chive Tarts
1999 Mount Pleasant Elizabeth Hunter Valley Semillon

Marinated Barbecued Quail
2001 Yering Station Yarra Valley Pinot Noir

Steak Ziebell: Prime Porterhouse with Potato Salad, Tossed Salad and
Beetroot.
2001 Bundaleer Wines Southern Flinders Ranges Shiraz
2001 Evans and Tate Margaret River Shiraz

Jill's Frozen Honey and Whisky Log with Freebairn Home Grown Rhubarb
Sauce
12 Year Old Johnnie Walker Black Label Scotch Whisky

Panforte
1995 Peter Lehmann of the Barossa The King Shiraz/Touriga/Nationale
Vintage Port

Tea or Coffee

LUNCH AT J & J + FREE BAKERS

M. R. [Signature]

Gibson
Jack Gibson

Edith Kerevtes

Greg Brown

Ann Barry

[Signature]
Jon Freeman

[Signature]

[Signature]

[Signature]

[Signature]

[Signature]

BUNDALEER WINES
SOUTHERN FLINDERS RANGES

SHIRAZ

2001

750ml

14th DEC. 2003

SHIRAZ

2001

The 2001 Shiraz is the first release from the Bundaleer Wines Vineyard in the Bundaleer Forest, Southern Flinders Ranges, South Australia. The fruit from the first harvest was picked in March 2001. Bundaleer Shiraz has strong, vibrant colour with rich berry fruit character which lingers on the palate. Enjoy this wine over the next five years.

Angela Meaney
Winemaker

PRODUCE OF AUSTRALIA
13% ALC/VOL 750ML
APPROX 7.7 STANDARD DRINKS
PRESERVATIVE 220 ADDED

Bundaleer Wines, Bundaleer Forest,
Jamestown, South Australia
www.bundaleerwines.com.au
Enjoy wine in moderation.



BUNDALEER
WINES

27 January, 2004

MOSAIC RESTAURANT/BOX HILL

11 Cuisine \$41.00

Menu and Autographs attached

WINES

	Banrock "The Reserve" Sparkling Shiraz	\$ 10.00
* 1997	Chateau Tahbilk Viognier	10.32
* 1999	Heggies Riesling	12.95
* 1992	Peter Lehmann Barossa Shiraz	9.50
* 1996	Mildara Wines Shiraz/Cabernet/Franc Cabernet (1998 Broken Hill Convention)	10.00
*	Fyfflefield Rutherglen Tokay	10.50

* Cellar Wines

24 February, 2004

KEWS RESTAURANT/KEW

11 Cuisine \$45.00

Menu and Autographs attached

WINES

	2000 Hardy's Sir James Pinot Noir Chardonnay	\$ 18.95
	1998 Coonawarra/Hilltops/Yarra Valley Chardonnay (Clean Skins)	9.99
	1999 Yarra Valley/Hilltops/Margaret River Chardonnay (Clean Skins)	9.99
	2002 Jim Barry Clare Valley Watervale Riesling	10.00
* 1990	Wynns Coonawarra Estate Cabernet Sauvignon	10.75
* 1992	Peter Lehmann Shiraz	9.50
	Mt.Pleasant Late Harvest Dessert Wine Bin 96	16.25

* Cellar Wines

23 March, 2004

LA LUNA BISTRO/NTH CARLTON

12 Cuisine \$42.00

Menu and autographs attached.

WINES

	Banrock Station "The Reserve" Sparkling Shiraz	\$ 10.00
	1998 Coonawarra/Hilltops/Yarra Valley Chardonnay (Clean Skins)	9.99
	2003 Hoddles Creek Yarra Valley Pinot Gris	10.00
* 1988	Baileys of Glenrowan, Classic Style Cabernet	9.60
* 1995	Stanton & Killeen Rutherglen Durif	20.00
	Romariz Superior Tawny Port	18.99

* Cellar Wines

NITAL BEEFSTEAK & BURGUNDY CLUB
LUNCHEON AT MOSAIC RESTAURANT
1039 WHITEHORSE ROAD BOX HILL
TUESDAY 27TH JANUARY 2004

Honey Cured Tasmanian Salmon cured in house thinly sliced and accompanied by young salad leaves finished with a tomato and avocado ~~salsa~~.

Mosaic Steak Sandwich. Toasted Ryebread with Victorian Porterhouse cooked medium rare with bacon, button mushrooms, English Spinach and home made Argentinian Barbecue Sauce. Served with chips.

A selection of fine Australian Cheeses served with dried fruits and water crackers

Coffee

Autographs

27/1/2004

MOSAIC REST

Mr. Full
Neil Mooney
Laffy Fort
Ron Watt

Patrick W. Munster

Alznavel -
Jack Gibson

Greg Brown

John
Jim Jones

NITAL BEEFSTEAK AND BURGUNDY CLUB
LUNCHEON AT KEW'S AT KEW
TUESDAY 24TH FEBRUARY 2004

Beefmaster: Jim Freebairn

President: Ron Watt

Winemaster: Neil Noonan

Entrée

Caramelised onion, pear and leek tart served warm on assorted greens with a walnut and Jindi blue dressing

Main

Char-grilled eye fillet of beef with cardamom roasted pumpkin, a bush tomato chutney and a port and Tasmanian pepper berry sauce.

Dessert

Peach, banana and strawberry crepe

Coffee

KEW'S REST

24/2/2004.

Garry Hunt

DMC

Greg Brown

Phil

David W. H. H. H.

Paul Ball

Jim Funnell

Ralph Frost

Autographs

Jill Leebrun
Shal A. Hooder

M. Lee

1998
CHARDONNAY

Coonawarra/Hilltops/Yarra Valley

Bottled exclusively for
Dan Murphy's
522-550 Wellington Road
Mulgrave VIC 3170

Wine Product of Australia

Preservative (220) Added

14.0% ALC/VOL 750mL

Approx 8.3 Standard Drinks



1999
CHARDONNAY

Yarra Valley/Hilltops/Margaret River

Bottled exclusively for
Dan Murphy's
522-550 Wellington Road
Mulgrave VIC 3170

Wine Product of Australia

Preservative (220) Added

13.0% ALC/VOL 750mL

Approx 7.7 Standard Drinks



L3321

9 311769 938000

CLARE VALLEY

2002 WATERSVALE RIESLING

Our renowned Watersvale Riesling is one of Australia's classic wines and an important part of our family history in the Clare Valley. Vines are hand-pruned to keep yields low and to ensure the intensity of fruit and fine structure. Night harvesting, hand-picking and careful pressing of chilled bunches preserve all the natural acidity and freshness of this great variety. Delicate, floral aromas enhance the crisp, pungent, lime flavours on the palate. This zesty, lively style is delicious young but will also age gracefully over the next decade.

Mark Barry

MARK BARRY
Winemaker

PRODUCED BY JIM BARRY WINES CRAIGS HILL ROAD, CLARE SOUTH AUSTRALIA 5453
IMPORTED BY NEGOCIANTS U.K. LTD., DAVENPORT HOUSE HARPENDEN AL5 4EW U.K.

750ml

WINE OF AUSTRALIA



9 314487 417000

Mark Barry

13.5% VOL

JIM
BARRY



ESTD 1959
Clare Valley
WATERSVALE
RIESLING
2002

**NITAL BEEFSTEAK & BURGUNDY CLUB LUNCHEON
AT LA LUNA TUESDAY 23RD MARCH 2004**

Entrée

Antipasto platters

Main

Rare roast beef with spinach

Platters of roast vegetables & steamed vegetables

Tea & coffee

With biscotti platters

23RD MARCH 2004
BISTRO LA LUNA.

Autographs

M. J. [Signature]
[Signature]

[Signature]

no cabaret

Greg Brown

[Signature]
Kelli Moen

Wendy W. Hunter

[Signature]

[Signature]

Gary Hunt

27 April, 2004

DI PALMER'S RESTAURANT/HAWTHORN 13 Cuisine \$40.00

Menu and Autographs attached

WINES

2001	Seppelt Salinger Traditionelle Methode Sparkling Wine	\$ 18.90
2000	Heathcote Winery Chardonnay	10.00
2003	Heathcote Winery Viognier	10.00
* 1995	Water Wheel Vineyard Bendigo Cabernet Sauvignon (1997 Cobram Convention)	10.40
* 1997	Merrivale Tapestry McLaren Vale Shiraz Bin 338	15.00
* 1990	Kays Vintage Port (Club Bottling)	3.00

• Cellar Wines

25 May, 2004

THE TUDOR/BOX HILL
Evening Dinner

23 Cuisine \$50.00

Menu and Autographs attached

WINES

	Lindauer Brut, Methode Traditionelle (NZ)	\$ 14.20
2001	Mitchelton Blackwood Park Riesling	16.97
2001	Blue Pyrenees Chardonnay	18.96
* 1992	The Riddoch Run Coonawarra Cabernet Sauvignon	11.00
* 1992	Sevenhill Clare Valley Cabernet Sauvignon	12.42
*	d'Arenburg White Muscat of Alexandria	9.00
	Morris Black Label Old Tawny Port	11.55

• Cellar Wines

22 June, 2004

LA MADRAGUE/STH MELBOURNE

11 Cuisine \$50.00

Menu attached

WINES

	Morris Sparkling Shiraz/Durif	\$ 15.99
2003	Capel Vale Sauvignon Blanc Semillon	12.90
* 1999	Heggies Riesling	19.95
* 1995	Stanton & Killeen Rutherglen Durif	20.00
* 1996	Chateau Tahbilk Shiraz	12.50
	Bullers Black Label Liqueur Port	19.99
	Bullers Black Label Fine Old Tawny Port	19.99

* Cellar Wines

Chateau Tahbilk lies in the Goulburn Valley of Central Victoria, some 100 kms north of Melbourne, Australia.

Established in 1860, this Estate was purchased by the Purbrick family in 1925, classified by the National Trust in 1960 and is Victoria's oldest family owned winery and vineyard.

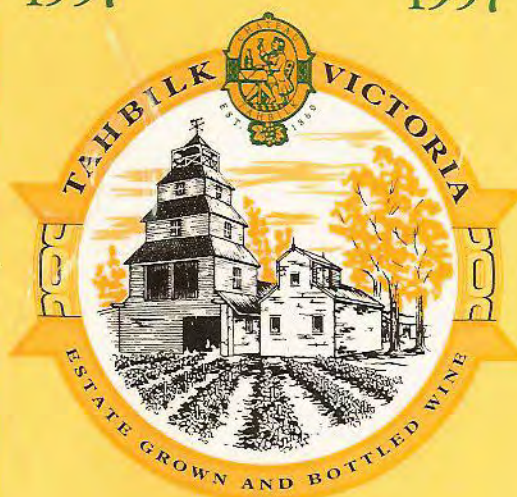
This wine is produced from Viognier one of the worlds rarest grape varieties. The bouquet and palate exhibit an intense mixture of floral and citrus fruit characters with melon overtones whilst the finish is balanced with crisp acidity.

This fine wine contains approx. 7.1 standard drinks, enjoy it in moderation with dishes such as:- salmon, seafood antipasto, Asian and Chinese.

PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED

1997

1997



Chateau Tahbilk
VIOGNIER

750ML

CHATEAU TAHBILK - TAMBORA VICTORIA
PRODUCED IN AUSTRALIA

12.5%VOL

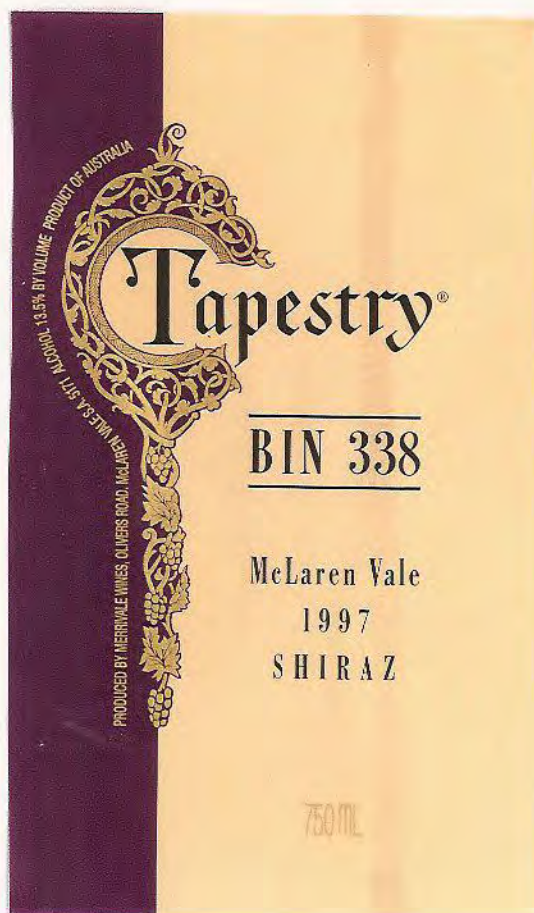
1997
McLaren Vale
SHIRAZ

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



BIN 338

McLaren Vale
1997
SHIRAZ

750ML

27th April 2004

Function Menu

Hawthorn

APPETISER

MARINARA PIZZA

MAIN COURSE

PORK RIB EYE IN A HERB, PINE NUT AND PARMESAN CRUST
SERVED ON A LEMON SCENTED SWEET POTATO MASH
WITH BALSAMIC APPLES AND JUS

Main course served with tossed Italian salad and Chips

COFFEE/TEA

DI PALMA'S
restaurant bar

Autographs

DI PALMA'S

27TH APRIL 2004

M. J. Palmer

Gilson

W. J. Brown

John Palmer

W. J. Brown

Gary J. Palmer

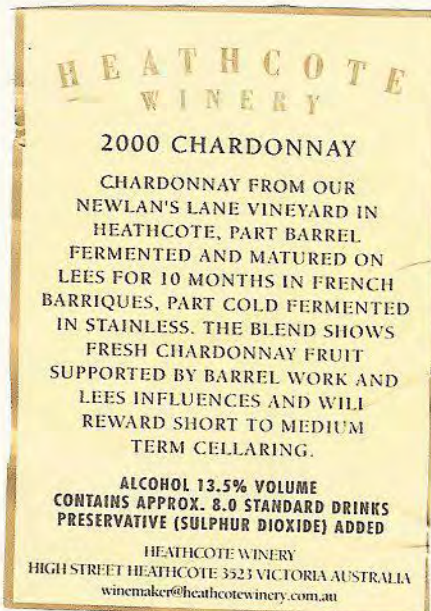


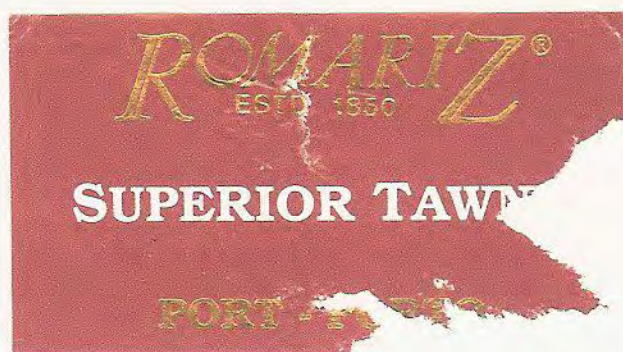
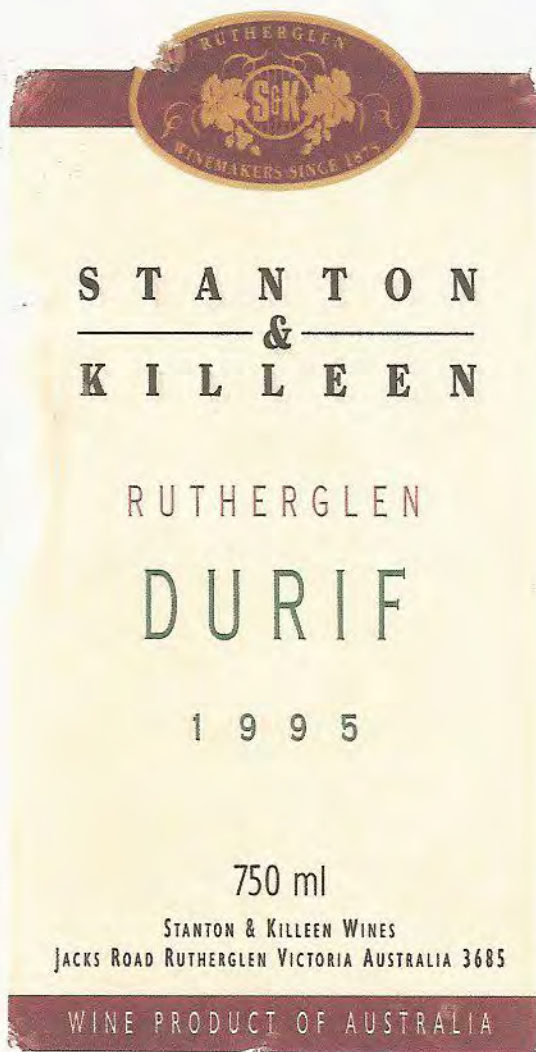
Ken Dalt
Ken Dalt

Ken Dalt

Ken Dalt

Ken Dalt





NITAL BEEFSTEAK & BURGUNDY CLUB
DINNER AT THE TUDOR BOX HILL
TUESDAY 25TH MAY 2004

Entree

Pollo alla Griglia con avocado

Salad with marinated chicken strips, avocado, fetta and balsamic dressing.

Main Course

Filetto di Manzo

Grilled eye fillet wrapped in bacon with rosemary kipfler potatoes and a red wine jus.

Desserts

Rhubarb and pear crumble

Served with Madagascan ice-cream.

Coffee and tea

Espresso coffee and mints

TUDOR BOX HILL

Autographs

25th MAY 2004

M. L. [Signature]

June Tibbels

A. B. [Signature]

[Signature]

Robin [Signature]

Glen Abernethy

Steve Hodson

Liona Wottle

Ann Barry

[Signature]

Bob [Signature]

[Signature]

[Signature]

[Signature]

Jill [Signature]

[Signature]

Sally [Signature]

Carol F. [Signature]

John Kelly

[Signature]

Margaret O'Brien

[Signature]
Gail Clayton

La Madrague Restaurant

Nital Beef and Burgundy Club

Tuesday 22nd June 2004

Menu

Canapes

Gratinee de Fruits de Mer Nantua

A Cassolette of Seafood with a cream of crustacean sauce

Joue de Boeuf au vin rouge

*Sweet beef cheeks in a red wine jus with a Savoy Cabbage
and Nicola Potato Tian*

Plateau de Fromages

Comte

St Andre

Roche Cave Blue

Café and Petit Fours