

Mital



2004 - 2005

NITAL BEEFSTEAK & BURGUNDY CLUB

2004/2005

ANNUAL GENERAL MEETING – AUGUST 24, 2004

KEW'S RESTAURANT, KEW

OFFICE BEARERS

PRESIDENT	ROSS BARRY
VICE PRESIDENT	JIM FREEBAIRN
SECRETARY/TREASURER	MERV ZIEBELL
WINE MASTER	GREG BROWN
BEEF MASTER/S	GARRY HUNT & MICHAEL STANLEY
CELLAR MASTER	JIM FREEBAIRN
COMMITTEE (2)	JACK GIBSON
	RALPH FOSTER

CLUB LUNCHEONS **\$60**

MEMBER'S UPDATE

Resignations

110	Alan Clayton	28. 6.2005
116	Darryl O'Brien	28. 6.2005
118	Jack Gibson	26. 4.2005

New Members

120	Ken Barker	22. 3.2005
121	Kerin Greenwood	22. 3.2005

**NITAL BEEFSTEAK AND BURGUNDY CLUB
ANNUAL GENERAL MEETING
HELD AT KEWS RESTAURANT, KEW
11.20AM ON 24 AUGUST 2004**

The meeting was opened by the President, Ron Watt, who welcomed all members present.

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

Apologies: Messrs: Archie Aznavorian, Carl Dunstan,

Minutes of the previous Annual General Meeting held on 26 August, 2003 were moved for acceptance by Greg Brown, seconded Jill Freebairn.

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 Loss for the year of \$185 with a Club Bank Balance of \$375 and Cellar Account of \$769. Club Cellar Stock of \$12,759.

Moved for acceptance by Michael Stanley seconded Neil Noonan.

Accepted by all present.

Business Arising: Nothing offered.

Correspondence:

29.8.03 Resignation from the Club from Ian Killop.

18.9.03 Letter from Alan Clayton re twelve months leave of absence.

Reports: President, Cellar/Beef 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 2004/2005.

President:	Ross Barry	Nominated	Mervyn Ziebell, seconded Ron Watt.
Vice President:	Jim Freebairn	"	Jill Freebairn " Michael Stanley.
Wine Master:	Greg Brown	"	Neil Noonan " Ron Watt
Beef Master:	Garry Hunt	"	Merv Ziebell " Ralph Foster
Secretary/Treasurer:	Merv Ziebell	"	Ron Watt " Michael Stanley
Committee (2):	Jack Gibson	"	Merv Ziebell " Jill Freebairn
	Ralph Foster	"	Greg Brown, " Jill Freebairn
Cellar Master:	Jim Freebairn	"	Merv Ziebell, " Michael Stanley
Auditor:	Jim Freebairn	"	Ron Watt " Michael Stanley

All duly elected.

General Business:

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

Moved Merv Ziebell seconded Ralph Foster that the above fee of \$280 be paid to the Beefsteak & Burgundy Club Inc. for the period 2004/2005.

Motion accepted

2. Annual Subscriptions/Fees.

Moved Ron Watt, seconded Ralph Foster that the fees for 2004/2005 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 Neil Noonan that the Cellar levy be \$50
- Motion accepted

There being no further business the meeting closed at 12.00pm.

ROSS BARRY/PRESIDENT

MERV ZIEBELL/SECRETARY

Presidents Report

Ross Barry 2004 - 2005

Our small and enjoyable club can only function due to the work done by the members.

As always, on behalf of the club and myself I thank Mervyn Ziebell our honorary Secretary and Treasurer for the sterling work he does on behalf of the Nital club. Without his tireless endeavours, I am not sure the club would have survived in recent years. Needless to say, as he has done with all past President he has kept me on the straight and narrow, and I would even suggest that he has mellowed since my last stint as president

Also my thanks and appreciation to the wine master Greg, never an easy task but one he obviously enjoys and has put in a considerable effort with his wine tasting clue sheet each month.

And to the Beef Master Garry Hunt and his assistant Mike Stanley for their sterling efforts in seeking out worthy venues for our lunches and evening dinners and for not being afraid to try somewhere new.

Jim Freebairn as the Cellar master has also been quietly acquiring wine throughout the year, although we know not what and for any other committee members not mentioned, thank you for your efforts throughout the year.

A special thank you also to Neil Noonan for the use of his cellar where we store our wines.

The year in review.

It has become quite obvious throughout the year that it was a mistake not to increase the cost of the dinners at the last AGM. It has been a difficult balancing act and one that has required the club to subsidise the costs of the meetings by using cellar wines.

Yes, no one disputes that with it's current value and stock we should be using cellar wines and rotating them more frequently, but we have to be able to replace those taken and used, for that to work successfully.

Fortunately, I anticipate we will come through this year breaking even, with some creative accounting in not costing in the true value of some cellar wines and in part assisted with the use of a previous good deal with the Golden Fleece, our host for today's venue.

The other perennial question is how much wine at a luncheon is enough. This has a bearing on both the costs of the luncheon and the quality of the wines that can be served, so, no doubt it will be discussed again this year, and the question is; Do you want volume or quantity and what is the happy compromise?

A special welcome to our new members over the past year, it is great to have you join us and we all look forward to seeing you each month. I trust that this is a trend that will continue and enable us to rebuild our membership.

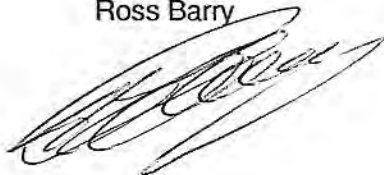
I remember some of my first meetings at Kew's, which was almost at full capacity and they couldn't fit in anymore members or guests in the downstairs area, it would be great to see that happen again.

It was unfortunate that the group gathering at the Mulwala Beef Steak and Burgundy Club conference did not eventuate. Jim & Jill did attend as has become their custom and I put in an appearance at a couple of the functions. I now see why Jim and Jill attend these conferences at every opportunity, we were certainly made most welcome and had a great time. I am not sure how these regular conference attendees survive, Ann and I could not have coped with all the food and drinks if we had attended all the luncheon functions as well.

Hopefully another opportunity will present itself when we can go to a conferences as a group, or, as Garry has good contacts within the Mulwala club, he maybe prepared to organise a private social gathering, or, meeting between our two clubs if sufficient members are interested.

Once again, thank you for the opportunity to serve as your President.

Ross Barry

A handwritten signature in dark ink, appearing to read 'Ross Barry', with a stylized, sweeping flourish extending from the end of the name.

Nital Beefsteak & Burgundy Club

Beefmasters report 2004/2005.

What a great experience being your beefmaster for the past 12 months.

One thing I have learnt though is that you cannot please everyone all the time so as the song goes "so you've got to please yourself" and hope everyone else enjoys the journey.

During the year we visited a number of new restaurants including:- Masani; Eco Da Nicolini; QPO; and Golden Fleece which were all different and most were an enjoyable experience with perhaps Eco Da Nicolini being a little disappointing.

We also visited our old favourite restaurants during the year including:- Ennis; Le Gourmet; Di Palma's; La Luna and my favourite restaurant, La Madrague. Everyone seemed to always enjoy these restaurants.

We are a cultured lot, during the past twelve months we enjoyed the food of many nations which Melbourne is famous for including:- French, Italian, Argentinean and Aussie.

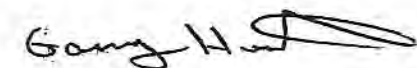
The two evening meals seemed to be enjoyed by both members and guests at Le Gourmet and QPO although numbers were perhaps a little disappointing considering the amount of effort that went into these evenings.

Special thanks during the year go to Mike Stanley who was my assistant during the year who greatly contributed to the selection of food and venues and also to our wine master, Greg Brown who had the big task of matching the wine with our food selections and did an excellent job.

On a finishing note. I remember a couple of years ago when I selected a medium steak instead of the traditional *Nital Rare steak* and almost everyone at the luncheon fell off their chairs. Archie was the exception and he had a big smile on his face.

Well at the previous La Madrague restaurant luncheon, of the fifteen people who attended the day eight people selected a medium steak!

Shock! Horror! Sacre bleu!



Garry W Hunt.

NITAL BEEFSTEAK & BURGUNDY CLUB
CELLARMASTER'S REPORT 2004/2005

Your Club's cellar is in pretty good shape!

We are probably a little bit short on in whites but as you know I prefer to concentrate on the reds and vintage ports and generally limit my white purchases to the proven improvers such as Riesling, Semillon and Marsanne. In fact, the latter two varieties were the only whites purchased this year (2000 McWilliams Elizabeth and 2004 Tahbilk Marsanne). Ports had been built up in the previous year and so I concentrated on reds.

The two dozen D'Arenberg Custodian Grenache three packs should provide some interesting drinking in the future. Same Company, same grape variety, same winemaker, same area but grown on different soil types and members will get the opportunity in the future to taste the effect that this brings to the wine.

Seppelt have reinvigorated their winemaking and marketing in recent years, emphasising the label as producing Victorian grown wines while marketing their fortifieds under the Seppeltsfield label. The 2002 Chalambar Shiraz from Great Western and Bendigo vineyards shows great potential.

At the Yarrawonga Club hosted convention in May, the Warrabilla Reserve Durif from Rutherglen was an outstanding wine. Andrew Sutherland-Smith is renowned for producing wines with a bit of "muscle" and members are in for a treat after this wine has enjoyed some benefits of cellaring to round out the flavours.

It is appropriate to again acknowledge Michael Stanley's generosity in donating a dozen of the Kayinga Langhorne Creek Shiraz/Cabernet Sauvignon from the winery in which he has an interest.

During the year we have enjoyed wines from the cellar on most occasions and thanks go to Neil Noonan for cellaring them on his "Estate" and to Winemaster Greg Brown for his selection.



Jim Freebairn

NITAL BEEFSTEAK AND BURGUNDY CLUB
2004/2005

BEEFMASTERS: Garry Hunt/Michael Stanley

Winemaster: Greg Brown

27 July, 2004 **MR PRICES FOOD STORE/NORTH MELB.** 8 Cuisine \$45.00
Menu attached

WINES:

	Sir James Hardy Pinot Noir Chardonnay	\$18.75
	Gonzales Byass/Spain Elegante Cream Sherry	16.95
	Gonzales Byass/Spain Amontillado Medium Sherry	16.95
2002	Beringer White Zinfandel (California)	19.90
	Plus several other white wines from previous months	
* 1990	Wynns Coonawarra Cabernet Sauvignon	10.75
* 1992	Peter Lehmann Shiraz	9.50
* 1991	Bleasdale Cabernet Sauvignon	10.00
	(1994 Canberra Convention)	
	Bullers Black Label Liqueur Port	19.99

- Cellar Wines

24 August, 2004 **KEWS RESTAURANT/KEW** 14 Cuisine \$45.00
ANNUAL GENERAL MEETING
Menu and Autographs attached

WINES:

	Domain Chandon Sparkling Chardonnay	\$20.97
2002	Jim Barry Watervale Riesling	12.50
* 1999	Heggies Riesling	12.95
* 1996	Mildara Wines Shiraz, Cab.Franc, Cabernet	10.00
	(1998 Broken Hill Convention)	
* 1996	Chateau Tahbilk Shiraz	12.55
	Chambers Rutherglen Muscat	20.97

- Cellar Wines

28 September, 2004 **MASANI'S RESTAURANT/CARLTON** 15 Cuisine \$50.00
Menu and Autographs attached.

WINES:

	Yellowglen Vintage Pinot Noir Chardonnay	\$13.60
* 1997	Chateau Tahbilk Marsanne	9.00
* 1997	Chateau Tahbilk Viognier	10.30
* 1994	Brown Bros. Graciano Milawa Estate	16.40
* 1996	Undurraga/Chile Cabernet Sauvignon	6.50
* 1990	Kays Amery McLaren Vale Vintage Port	3.00
	(Club Bottling)	

- * Cellar Wines



NITAL Beefsteak & Burgundy Club

Mr Price's Food Store: Chef Garry Price
502 Queensberry Street, North Melbourne

Menu:

Soup: Pea & Ham – made with smoked ham hocks and green lentils (Hearty thick and rich)

Main: Classic Beef Burgundy, well marinated and slow cooked with baby onions, champignons and unsmoked bacon. Served with small new potatoes and a simple good green salad. Side dishes of blanched cauliflower and green beans in a parsley butter.

(Good bread served throughout the meal)

3rd Course: An aged cheddar and soft brie with biscuits and seasonal fruits. Coffee and chocolate truffle.

Wine Master: Neil Noonan

Food Masters: Garry Hunt & Mike Stanley (for today)

27th JULY 2004



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

Beefmaster: Jim Freebairn

President: Ron Watt

Winemaster: Neil Noonan

Entrée

Lamb brains wrapped in prociutto served with a lemon thyme beurre blanc, fresh herb salad and a three pepper salsa.

Main

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

Dessert

Cheese Platter, Jindi Blue, Maffra Cheddar, Wattle Valley Brie,, Ridda (Norway) Soft Cow's Milk

Coffee

BLUE PYRENEES ESTATE, VINOCA ROAD, VNOCA,
3467 VICTORIA, AUSTRALIA.
APPROXIMATELY 8.0 STANDARD DRINKS
PRESERVATIVE (220) ADDED. ANTIOXIDANT (300) ADDED.
www.bluepyrenees.com.au



BLUE PYRENEES CHARDONNAY

It is certainly true that great wines start in the vineyard. The Blue Pyrenees Varietals represent that special combination of the Pyrenees district vineyard characteristics, and the winemaking skill to create a wine where the true varietal character is best expressed. This wine combines citrus and tropical fruit characteristics with a hint of vanilla and cashew. Ripe fruit flavours are balanced with the moderate use of oak for a crisp finish. Ideal with seafood, white meat, cream sauce pasta dishes and grilled fish.



BLUE PYRENEES

PYRENEES CHARDONNAY 2001

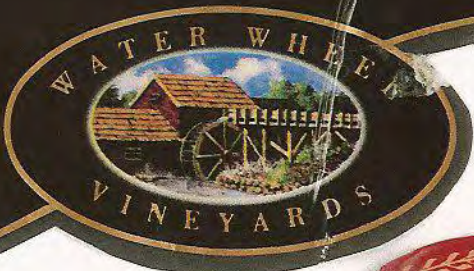
750ML WINE OF AUSTRALIA ALC.13.5%vol



1995

Bendigo

CABERNET SAUVIGNON



This wine is made from our own ripe, full flavoured grapes. Definitive Cabernet flavour and great palate length have produced a wine to enjoy now and which will improve with bottle age.



13.5% ALC. VOL. 750 ML

SEPPELT

PARA

Liqueur

AGED TAWNY

AUSTRALIA'S MOST DISTINCTIVE
STYLE OF LIQUEUR TAWNY

750ml

KEW'S REST.

Autographs

24/8/04

M. J. Ford

Mark W. Dutton

Greg Brown

[Signature]

[Signature]

Garry H.

Ken D.

Charles Hooper

[Signature]

[Signature]

Jack Gibson

Gill Tuckman

[Signature]


ELDREDGE
Vineyards

Riesling

2004

CLARE
VALLEY
SOUTH AUSTRALIA

750ML

ELDREDGE
CLARE VALLEY 2004
Riesling

The Clare Valley region is renowned as one of the premium Riesling areas of Australia due to its altitude and cool ripening season. Fruit for this release comes from a vineyard on the western boundary of the Clare Valley.

The Clare Valley is blessed with a meso climate producing Rieslings which, when young, are crisp, flavoursome and refreshing and when cellared correctly become indelible treasures with age.

This wine may be enjoyed either young or with bottle age and is an excellent accompaniment to all styles of cuisine. Cellaring potential up to ten years. We feel you will enjoy the fruit of our endeavour.

Karen Eldredge.

Leigh Eldredge
Assoc. Dip. Wine Marketing

WINE OF AUSTRALIA FROM CLARE VALLEY
750ML 12.0% Vol.



PRODUCED BY ELDREDGE WINES,
SPRING GULLY ROAD, CLARE,
SOUTH AUSTRALIA 5453
bluechip@capri.net.au





M A S A N I

*** Nital ***

Beefsteak & Burgundy Club

Tuesday 28th September 2004

Il Primo Piatto

Cannelloni di Vitello e Pollo

fresh hand made egg pasta filled with a veal and chicken ragu, oven baked in a tomato and basil sauce, served with besciamella and parmigiano reggiano

Il Secondo Piatto

Maialino al Latte

rolled suckling pig seasoned with fresh sage and rosemary, slowly oven baked in milk, served sliced with crisp crackling, sautéed Savoy cabbage, caramelized apples and a Calvados mustard jus

accompanied by bowls of roasted Italian potatoes

Caffè, Tè e Crostoli

espresso coffee or T2 tea of your choice served with Venetian sugared biscotti

Autographs

NASANI REST.

28/9/04

M. J. Full
Neil A. Hoona

Ralph Tate

Neil Henry -

Leach.

Gary

Frank
C. Brown

Heck

W. J. ...

...

Mark ...

Rough ...

...

...

HAMELIN BAY



ESSE QUAM VIDERI • DRAKE • BROCK • MAN

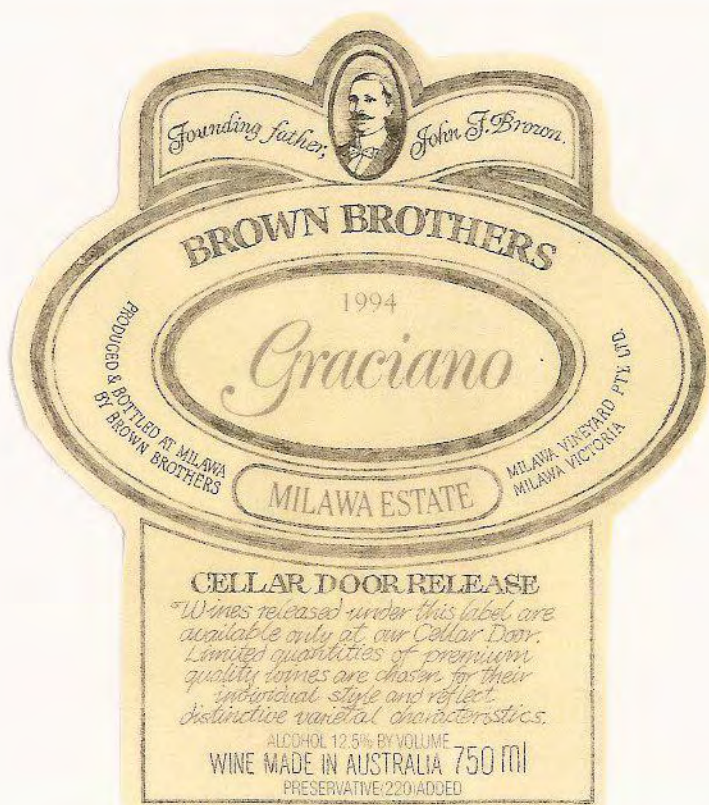
2003

FIVE ASHES VINEYARD

CHARDONNAY

MARGARET RIVER

750 ml



26 October, 2004

ENRIS/RICHMOND

15 Cuisine \$45.00

Menu and Autographs attached.

WINES

	Yarra Burn Pinot Noir Chardonnay	\$16.80
	Morris Sparkling Shiraz /Durif	16.00
* 1999	McWilliams Mount Pleasant Elizabeth Semillon	12.00
* 1995	Stanton & Killeen Rutherglen Durif	20.00
* 1995	Brown Bros. King Valley Dinnings Shiraz	16.20
	Seppelt Para Liqueur Aged Tawny Port	16.80

- Cellar Wines

23 November, 2004

LE GOURMET/EAST MELBOURNE 22 Cuisine \$63.50
EVENING DINNER

Menu attached.

WINES

	Yarra Burn Pinot Noir Chardonnay	\$16.80
	Yellowglen Vintage Pinot Noir Chardonnay	13.60
* 1997	Chateau Tahbilk Viognier	10.30
* 2001	Richmond Grove Watervale Riesling	12.95
* 1994	Brown Bros. Ruby Cabernet	16.17
* 1997	Merrivale Tapestry Bin 338 Shiraz	15.00
* 1985	Sevenhill Vintage Port	11.00

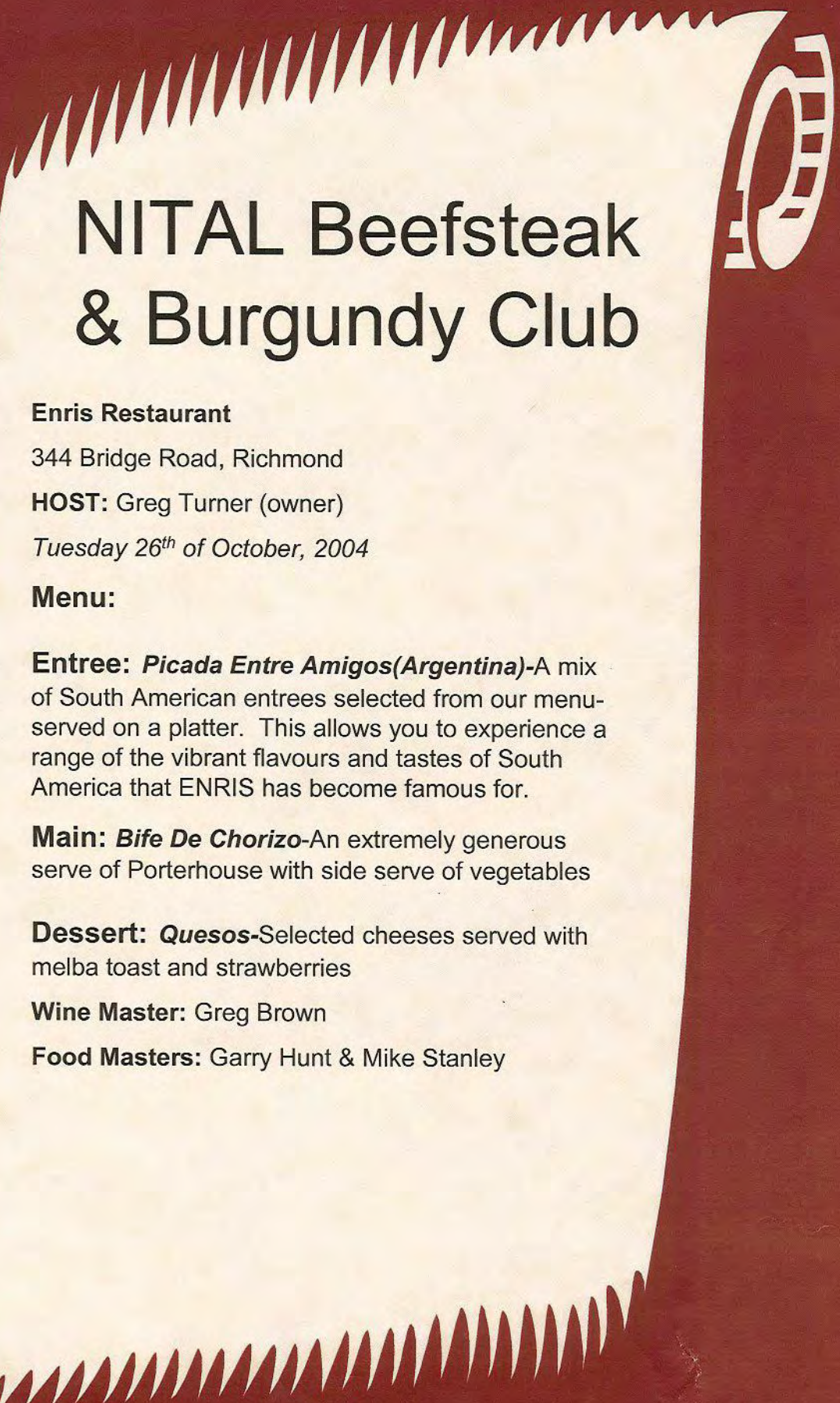
- Cellar Wines

12 December, 2004

J & J FREEBAIRN/KILSYTH
FESTIVE BARBECUE

9 Cuisine/Wine \$40.00

Menu, Wines and Autographs attached.



NITAL Beefsteak & Burgundy Club

Enris Restaurant

344 Bridge Road, Richmond

HOST: Greg Turner (owner)

Tuesday 26th of October, 2004

Menu:

Entree: *Picada Entre Amigos(Argentina)*-A mix of South American entrees selected from our menu-served on a platter. This allows you to experience a range of the vibrant flavours and tastes of South America that ENRIS has become famous for.

Main: *Bife De Chorizo*-An extremely generous serve of Porterhouse with side serve of vegetables

Dessert: *Quesos*-Selected cheeses served with melba toast and strawberries

Wine Master: Greg Brown

Food Masters: Garry Hunt & Mike Stanley

Autographs

ENRIS REST.

26TH OCT 2004

M. Fink
K. Lantz
Heidi Hoener

W. Ross
D. B.

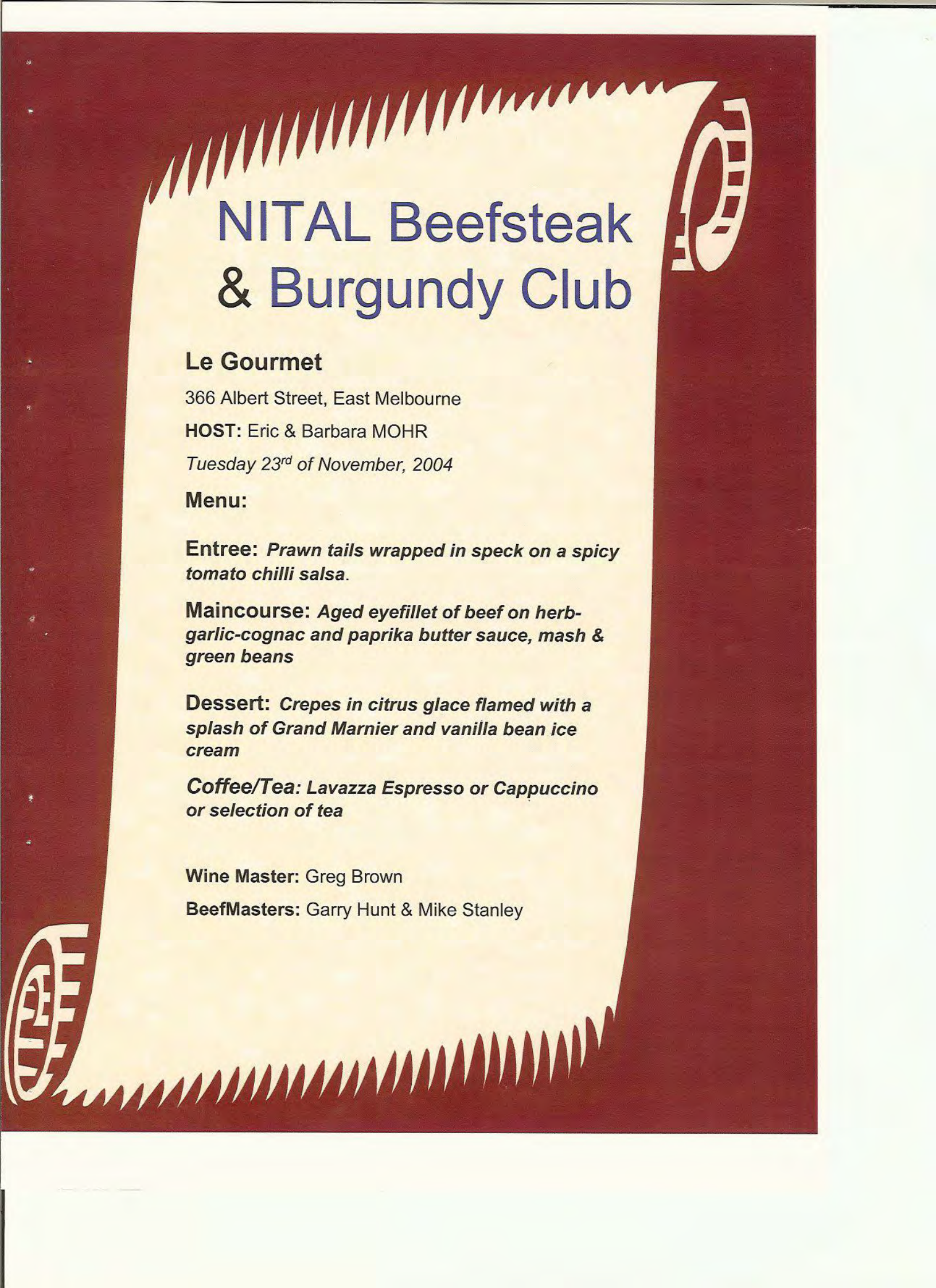
Greg
Fleming
David W. Hamilton

Jon Jacobs
R. Jones

Ken Watt
W. Zwick
Julia

Gary H.
Greg Brown

Ken Williams



NITAL Beefsteak & Burgundy Club

Le Gourmet

366 Albert Street, East Melbourne

HOST: Eric & Barbara MOHR

Tuesday 23rd of November, 2004

Menu:

Entree: *Prawn tails wrapped in speck on a spicy tomato chilli salsa.*

Maincourse: *Aged eyefillet of beef on herb-garlic-cognac and paprika butter sauce, mash & green beans*

Dessert: *Crepes in citrus glaze flamed with a splash of Grand Marnier and vanilla bean ice cream*

Coffee/Tea: *Lavazza Espresso or Cappuccino or selection of tea*

Wine Master: Greg Brown

BeefMasters: Garry Hunt & Mike Stanley

John

Greg Brown

John

*John 2004 +
Rustell*

Ann Barry

*Ann Barry
McLachlan*

NITAL B&B FESTIVE LUNCHEON

53 Alpine Way Kilsyth
Sunday 12th December 2004

On Arrival

Rocket, Parmesan and Pinenut Dip.
Tomato and Goat's Cheese Tarts
2001 Seppelt Salinger Methode Champenoise
Pinot Noir and Chardonnay

Entrée

Salad Nicoise
2003/2004 Freebairn Estate Chardonnay with just
a touch of Purple Cornichon
2000 Mount Pleasant Hunter Valley
Elizabeth Semillon

Main Course

Kettle Barbecued Boned Lamb in the Greek
Style, with roasted potato and pumpkin
accompanied by minted green peas
1997 Seppelt Barossa Valley Vineyards Cabernet
Sauvignon
2002 Seppelt Chalambar Grampians Bendigo Shiraz

Dessert

Upsidedown Pineapple Cake
2002 De Bortoli Noble One Bilbul Botrytis Semillon

Panforte served with Coffee
1997 Hardys McLaren Vale Shiraz Vintage Port



FREEBAIRN ESTATES

25 January, 2005

DI PALMA'S RESTAURANT/HAWTHORN 11 Cuisine \$45.00
Menu and Autographs attached.

WINES

	Chandon Brut Sparkling Chardonnay N/V.	\$17.90
2004	Leo Buring Eden Valley Riesling	14.45
2001	Penfolds Bin 407 Cabernet Sauvignon	23.90
2002	Penfolds Thomas Hyland Cabernet Sauvignon	13.50
1997	Seppelt GR27 Vintage Fortified Shiraz	9.20

22 February, 2005

ECCO da NICOLINE RESTAURANT
SOUTH YARRA 15 Cuisine \$48.00
Menu and Autographs attached.

WINES

	Morris Sparkling Shiraz/Durif	\$16.00
* 2000	St. Huberts Yarra Valley Chardonnay	13.66
* 2001	Pikes Riesling	14.40
* 1996	Chateau Tahbilk/Dalfarras Cabernet Sauvignon	18.95
* 1997	Baileys of Rutherglen NEV Shiraz	10.50
* 1990	Kays Amery McLaren Vale Vintage Port	3.00

• Cellar Wines

22 March, 2005

O.P.O. BISTRO/KEW 11 Cuisine \$45.00
Menu and Autographs attached.

WINES

	Cockatoo Ridge Brut Cuvee N/V.	\$ 7.90
* 1994	Mitchelton Blackwood Park Riesling	8.65
* 1997	Chaeau Tahbilk Viognier	10.30
* 1992	Riddoch Run Cabernet Sauvignon	10.92
* 1995	Bendigo Water Wheel Cabernet Sauvignon	10.40
	Seppelt Para Liqueur Aged Tawny Port	16.80

* Cellar Wines



Penfolds

THOMAS HYLAND
SOUTH AUSTRALIA
CABERNET SAUVIGNON

High quality Cabernet fruit has been hand selected from Penfolds extensive South Australian vineyards. This wine showcases classic varietal flavours of cassis & black olive, and has light oak flavours from maturation in American & French oak barrels for 14 months.

WINE OF AUSTRALIA PENFOLDS WINES PENFOLD ROAD MAGILL SOUTH AUSTRALIA 5072
14.5% ALC/VOL APPROX 8.6 STANDARD DRINKS PRESERVATIVE (220) ADDED
PRODUCED WITH THE AID OF EGG PRODUCTS AND TRACES MAY REMAIN
CONSUMER INFORMATION © AUSTRALIA 1300 651 650 NZ 0800 651 650
More information about Penfolds wines can be found at www.penfolds.com

750ML

Penfolds

2

THOMAS HYLAND
CABERNET SAUVIGNON

SOUTH AUSTRALIA

2002

*(In 1907 Thomas Hyland named his vineyard Penfolds, in the
honour of his childhood friend, Benjamin Penfold. His stewardship
ensured Penfolds remained Australia's most famous wine
producer.)*



Penfolds

BIN 407
CABERNET SAUVIGNON

VINTAGE 2001

Inspired by Australia's benchmark Cabernet Sauvignons, Penfolds winemakers developed Bin 407. This wine has rich varietal character, with superb oak integration, great depth, complexity and length.

750ML

Penfolds

BIN 407
CABERNET SAUVIGNON

A full-bodied yet elegant wine style, showing minty blackcurrant flavours, with superb oak integration from 12 months maturation in French and American hogsheads.

SEPPELT



GR27
VINTAGE
FORTIFIED

FORTIFIED WITH GRAPE
SPIRIT AND BOTTLE MATURED

1997

BAROSSA VALLEY
SHIRAZ TINTA MOLLE

375ML

PRODUCED BY THE HOUSE OF SEPPELT



NITAL Beefsteak & Burgundy Club

DI PALMA'S

779 Glenferrie Road, Hawthorn

HOST: John Di Palma

Tuesday 25th January, 2005

Menu:

Entree: *Antipasto, Herb & Garlic Foccacias*

Maincourse: *Grain fed Porterhouse steak on
blue cheese mash with a watercress,
cornichon, horseradish & roast pepper salad*

Coffee/Tea:

Wine Master: ~~Greg Brown~~ *JIM FREEBAIRN*

BeefMasters: Garry Hunt & Mike Stanley



Autographs

DI PALMA'S

25/1/2005

Mr. [Signature]
Brown

[Signature]

[Signature]

[Signature]

[Signature]

Nick Hantos
hallhoona

[Signature]
Jim [Signature]



NITAL BEEFSTEAK AND BURGUNDY CLUB
BEEFSTEAK AND BURGUNDY CLUB

Adv.

MONTHLY MEETING 25 ~~JUNE~~, 2005 AT DI PALMAS RESTAURANT
779 GLENFERRIE ROAD, HAWTHORN AT 12.30PM

Present: Ross Barry (Chair), Merv Ziebell, Neil Noonan, Archie Aznavorian, Greg Brown, Carl Dunstan, Jill and Jim Freebairn, Michael Stanley.

Moved by Merv Ziebell, seconded Ross Barry that in appreciation of Jim Freebairn's involvement in various positions with the Club over the past twenty years that he be made a Life Member.

Motion accepted by all members present.

The meeting continued with the normal luncheon.



ROSS BARRY/President



MERV ZIEBELL/Secretary



NITAL Beefsteak & Burgundy Club

Ecco da nicolini

97 Toorak Road, South Yarra

HOST: Annie

Tuesday 22nd February, 2005

Menu:

Entree: *(Choice of), Brushetta or Soup of the day*

Maincourse: *Beef eye fillet served with rosemary potatoes and pancetta with a balsamic and red wine jus*

Coffee/Tea:

Wine Master: Greg Brown

BeefMasters: Garry Hunt & Mike Stanley



ECCO da NICOLINI.

Autographs

22nd FEB. 2005

M. J. [Signature]
Mark W. [Signature]

Ron Datt

Ralph Foster
herl noona
Jack Gibson

[Signature]

Gang 1 [Signature]

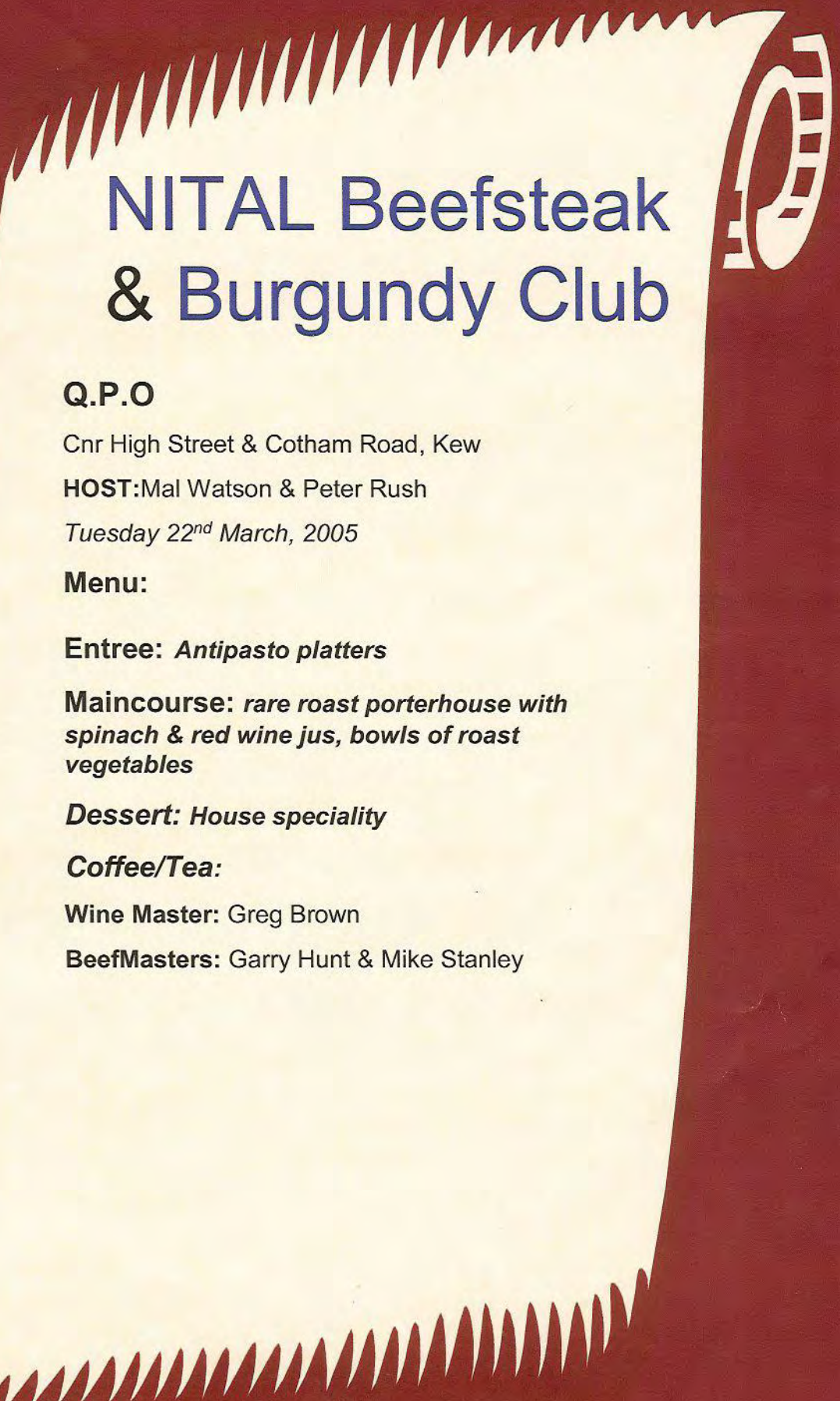
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NITAL Beefsteak & Burgundy Club

Q.P.O

Cnr High Street & Cotham Road, Kew

HOST: Mal Watson & Peter Rush

Tuesday 22nd March, 2005

Menu:

Entree: *Antipasto platters*

Maincourse: *rare roast porterhouse with
spinach & red wine jus, bowls of roast
vegetables*

Dessert: *House speciality*

Coffee/Tea:

Wine Master: Greg Brown

BeefMasters: Garry Hunt & Mike Stanley

Autographs

R. P. O. 22nd MARCH 2005

Bistro.

M. J. Full
C. Brown

Ron Datt

Carole D. Hunter

~~M. Green~~

Kerin Greenwood

Garry Hunt

Neil Ahoora

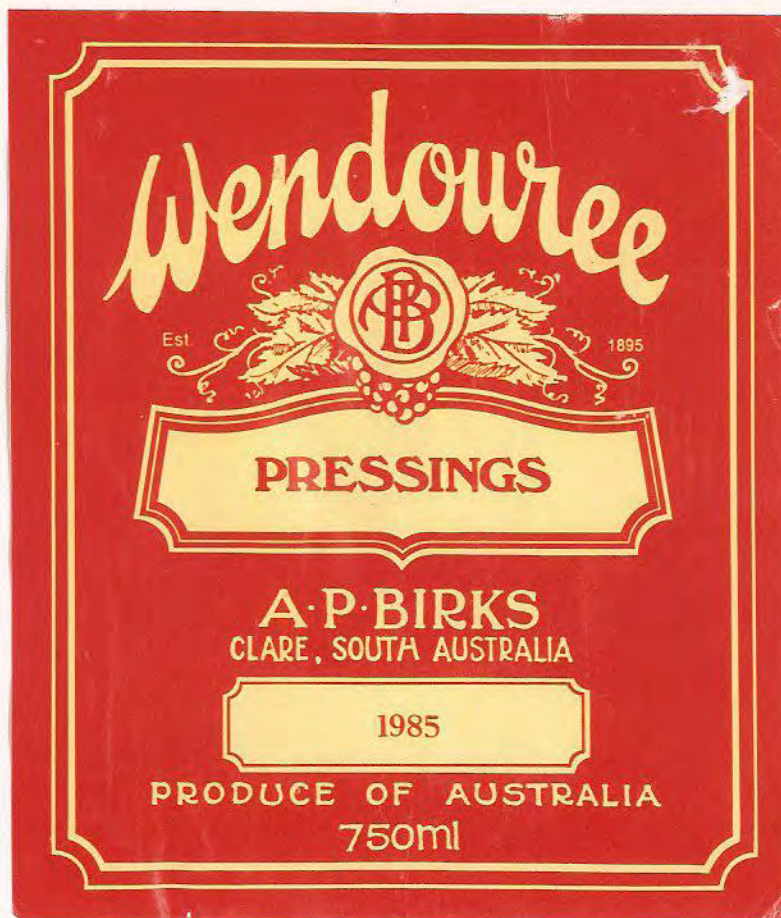
~~M. J. Full~~

J. J. J. J. J.

(20)



Presentation of Life Membership Certificate
to Jim Freebairn, by President Ross Barry
at the Q.P.O. Bistro, Kew, on 22 March, 2005.



26 April, 2005

GOLDEN FLEECE HOTEL/STH MELB.

15 Cuisine \$40.00

Menu and Autographs attached

WINES

1998	John Gehrig Pinot Noir Brut	\$12.40
2004	S. Kidman Coonawarra Riesling	7.90
2004	Larrikins Ghost Sauvignon Blanc	18.90
2001	Murdock Hill Cabernet Sauvignon	19.20
2001	Chris Hackett Coonawarra Shiraz	15.00
	Wayne Thomas Old Tawny Port N/V.	17.00

24 May, 2005

O.P.O. BISTRO/KEW

12 Cuisine \$60.00

EVENING DINNER

Menu and Autographs attached.

WINES

	Waynes Thomas Elevenes Sparkling Wine	\$21.30
* 1999	McWilliams Mount Pleasant Elizabeth Semillon	12.00
* 2001	Richmond Grove Watervale Riesling	12.95
* 1996	Chateau Tahbilk Shiraz	12.55
* 1997	Boston Bay Cabernet Sauvignon	15.96
* 1990	Kays Amery McLaren Vale Vintage Port	3.00

- Cellar Wines

28 June, 2005

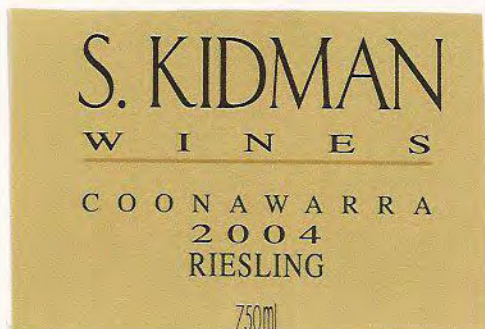
LA LUNA BISTRO/CARLTON

16 Cuisine \$48.00

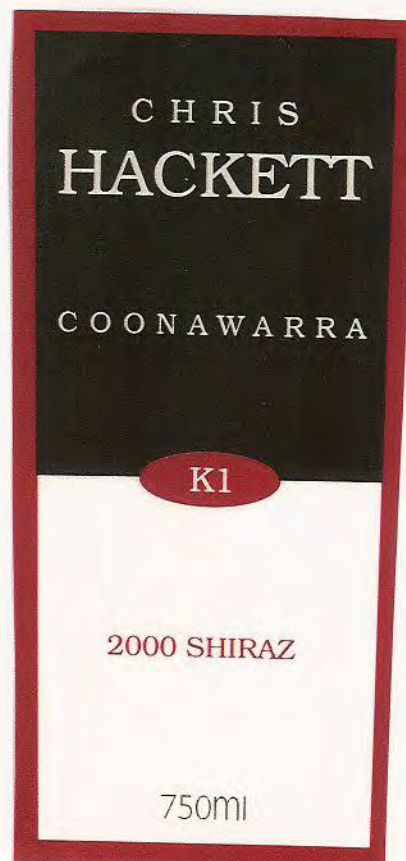
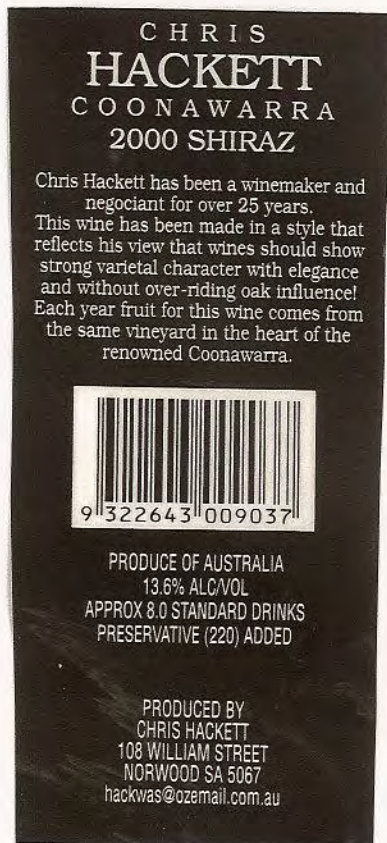
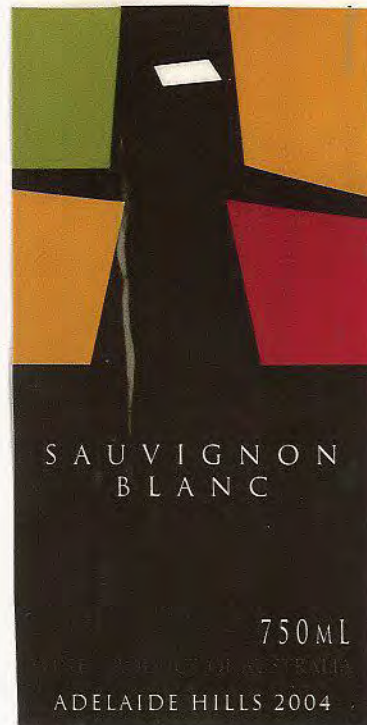
Menu and Autographs attached.

WINES

	Cleanskin Sparkling Brut	\$ 6.50
2002	Hamelin Bay Margaret River Rampant White	12.75
2004	Eldridge Riesling	12.90
2001	Morambro Creek Shiraz	15.40
2004	Jip Jip Rocks, Limestone Coast Shiraz	11.25
	Seppelt Para Liqueur Aged Tawny Port	16.80



Larrikin's
— GHOST —





NITAL Beefsteak & Burgundy Club

Golden Fleece Hotel

120 Montague Street, South Melbourne

HOST: Michelle Bridgman & John Allan

Tuesday 26th April, 2005

Menu:

Entree: *King prawns & oyster platters with special seafood sauce*

Main course: *New York cut sirloin of beef with baked scallop potatoes & fresh garden salad. Choice of sauces.*

Dessert: *Cheese platters*

Coffee/Tea:

Wine Master: Greg Brown

BeefMasters: Garry Hunt & Mike Stanley



[Handwritten signatures]

26th APRIL 2005

Barrie Strachan
London, Ont.



9 327847 007049

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NITAL Beefsteak & Burgundy Club

Q.P.O. Bar and Bistro

Corner of High Street and Cotham Road, Kew

HOST: Peter Rush and Mal Watson

Tuesday the 24th of May 2005 at 7.30pm

Entree: ***Smoked trout salad**-smoked trout
tossed with young cos lettuce cherry tomatoes,
snow peas and shaved parmesan*

Main course: ***Chargrilled prime eye
fillet**- served with seasonal vegetables and chat
potatoes drizzled with a red wine jus*

Or; (mains served alternately)

***Oven baked rack of lamb**-lamb rack
crusted with herbs and served with roasted
vegetables, chat potatoes and topped with a
rosemary jus*

***Dessert: Italian cheesecake**-Baked ricotta
and blueberry cheesecake, sandwiched between
two biscuit bases and served with a cinnamon
clotted cream*

Coffee/Tea:

Wine Master: Greg Brown

BeefMasters: Garry Hunt & Mike Stanley



24/5/2005

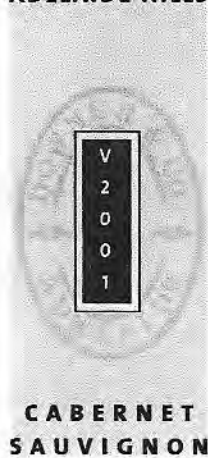
A.P.O. BISTRO

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for free bar
Pauline M Hunt
Garry W Hunt
Lath M. Hooper

[Signature]
[Signature]
[Signature]
A. Perry
Neil M. Hooper
Ruth Jett



ADELAIDE HILLS



750ML

MURDOCH
Hill
ADELAIDE HILLS
CABERNET
SAUVIGNON
2001

FAR FROM THEIR NATIVE SCOTLAND THE MURDOCH FAMILY SETTLED IN THE ADELAIDE HILLS, EAST OF OAKBANK. WIDOWED WITH THIRTEEN CHILDREN, MARGARET MURDOCH IS RECORDED IN 1841 AS FARMING EIGHT AND A HALF SECTIONS OF LAND, GROWING WHEAT, BARLEY, OATS AND POTATOES. NOWADAYS MURDOCH'S HILL (516M) STANDS TALL OVER THE ERINKA VINEYARD, WHICH PRODUCES FINE WINES TYPICAL OF THE ADELAIDE HILLS.

THIS WINE SHOWS DISTINCTIVE BLACKCURRANT CABERNET FRUIT, WELL INTEGRATED OAK AND A CLEAN, FIRM STRUCTURE.

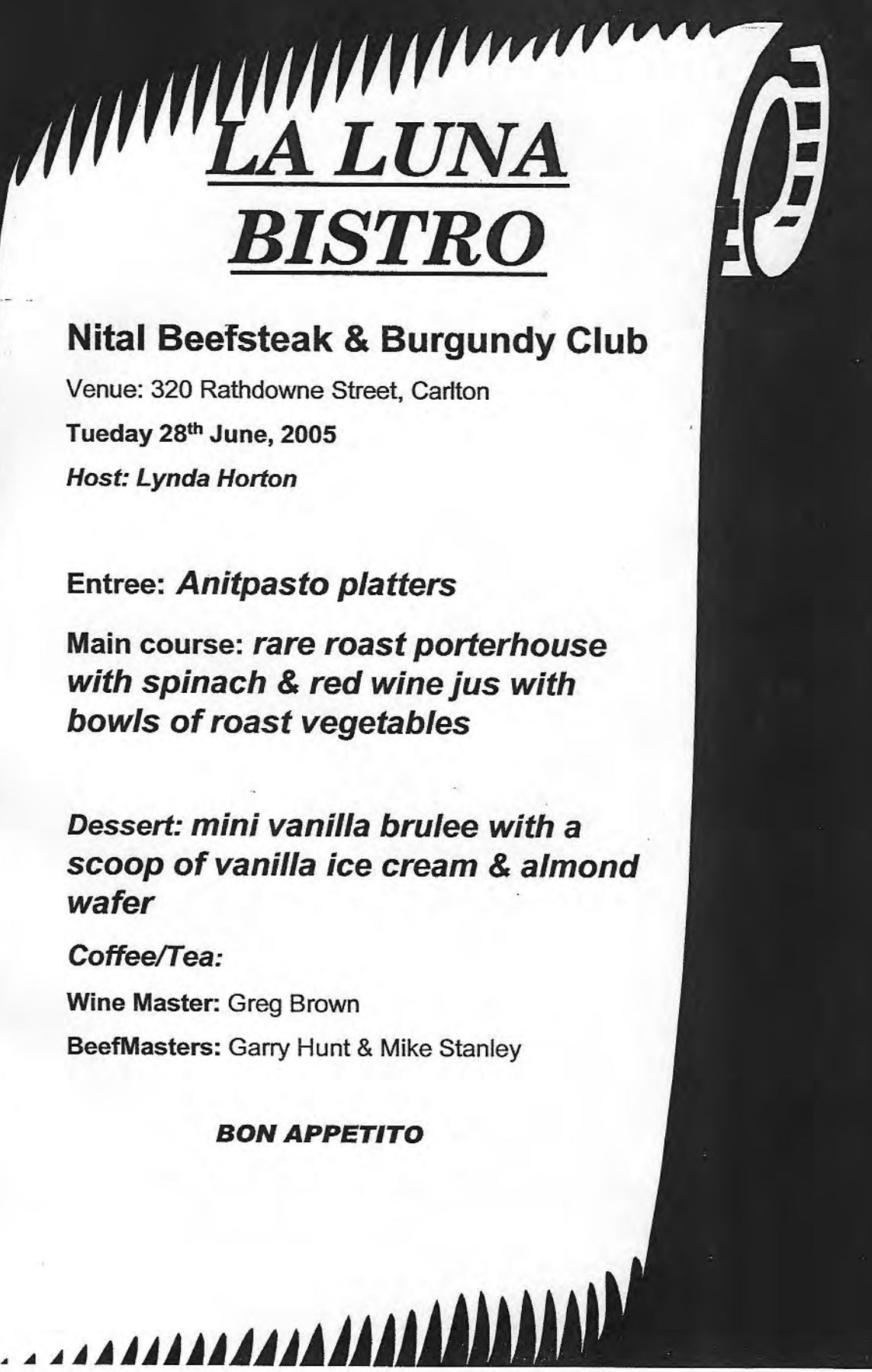
THIS WINE EXHIBITS THE ATTRIBUTES OF THE ADELAIDE HILLS REGION AT ITS BEST.

Produced by
ERINKA PTY LTD
MAPPINGA RD.
WOODSIDE SA

PRODUCT OF AUSTRALIA
PRESERVATIVE 220 ADDED
CONTAINS APPROX. 8.0 STANDARD DRINKS
13.5% ALC/VOL



9 325541 021057

A large, stylized graphic of a saw blade with a serrated edge, oriented vertically. The blade is white with a black outline and is set against a black background. The text is printed on the central part of the blade.

LA LUNA **BISTRO**

Nital Beefsteak & Burgundy Club

Venue: 320 Rathdowne Street, Carlton

Tuesday 28th June, 2005

Host: Lynda Horton

Entree: *Anitpasto platters*

Main course: *rare roast porterhouse
with spinach & red wine jus with
bowls of roast vegetables*

Dessert: *mini vanilla brulee with a
scoop of vanilla ice cream & almond
wafer*

Coffee/Tea:

Wine Master: Greg Brown

BeefMasters: Garry Hunt & Mike Stanley

BON APPETITO

L.A. LUNA / 28.6.05

Autographs

M. L. Full

Jim Jacobs

Pauly Peona

Jill Luban

H. H. H. H.

Blanca Barker

Brian Gyp

John

Gary

John

John

John

Mark H. Hunter

Kevin Greenwood

Frank Davis