

Nital



2005 - 2006

NITAL BEEFSTEAK & BURGUNDY CLUB
2005/2006

ANNUAL GENERAL MEETING – AUGUST 23 2005
GOLDEN FLEECE HOTEL, SOUTH MELBOURNE

OFFICE BEARERS

PRESIDENT	JIM FREEBAIRN
VICE PRESIDENT	MERV ZIEBELL
SECRETARY/TREASURER	MERV ZIEBELL
WINE MASTER	ROSS BARRY
BEEF MASTER/S	MICHAEL STANLEY & GARRY HUNT
CELLAR MASTER	JIM FREEBAIRN
COMMITTEE (2)	GARRY HUNT
	NEIL NOONAN

CLUB LUNCHEONS **\$65**

MEMBER'S UPDATE

Resignations

122	Kevin Wishart	29. 6.2006
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New Members

122	Kevin Wishart	Joined 23. 8.2005
123	Brian Topp	Joined 23. 8.2005
124	Norm Buckley	Rejoined 22.11.2005
125	Ian Killip	Rejoined 22.11.2005
126	Paul Fenning	Joined 24. 1.2006
127	Jack Klok	Joined 28. 2.2006

NITAL BEEFSTEAK AND BURGUNDY CLUB
ANNUAL GENERAL MEETING
HELD AT GOLDEN FLEECE HOTEL, SOUTH MELBOURNE
11.15AM ON 23 AUGUST 2005

The meeting was opened by the President, Ross Barry who welcomed all members present.

Present: Messrs. Ross Barry (Chair) Merv Ziebell, Mike Stanley, Ralph Foster, Jill and Jim Freebairn, Kerin Greenwood, Garry Hunt, Neil Noonan.

Apologies: Messrs: Carl Dunstan, Ron Watt, Kevin Wishart, Brian Topp, Greg Brown.

Minutes of the previous Annual General Meeting held on 24 August, 2004
were moved for acceptance by Michael Stanley seconded Neil Noonan.

Accepted by all present.

Business Arising: Nothing offered.

Treasurer's Report: A Balance was presented, unaudited, due to the fact that the Club's auditor has been away. An audited balance sheet will be distributed to the members at the September meeting.

The Balance Sheet showed a further loss this year of \$229. The Club's activity account shows a credit of \$743 and the Cellar Account is \$220 in credit. Cellar Stock \$13406 containing 846 bottles. Moved for acceptance by Garry Hunt, seconded Michael Stanley. Accepted by all present.

Discussion: None

Correspondence:

16.3.05 Letter from Beefsteak & Burgundy Club Inc. Adelaide acknowledging life membership of the Nital Club to Jim Freebairn.

28.4.05 Letter of resignation from Jack Gibson due to ill health.

30.3.05 Letters to Kerin Greenwood and ~~Ben~~ ^{KEN} Barker advising membership to the Nital Club.

Reports: President, Cellar and Wine Master Reports were handed to members present, others being posted.

This being the Annual General Meeting the President declared all positions vacant and called for nominations for President for 2005/2006.

President: Jim Freebairn Nominated Mervyn Ziebell, seconded Ralph Foster.

On being elected Jim took the chair and called for the following nominations:

Vice President: Merv Ziebell " Jill Freebairn " Garry Hunt.

Wine Master: Ross Barry " Merv Ziebell " Michael Stanley

Beef Master: Michael Stanley " Garry Hunt " Neil Noonan

Secretary/Treasurer: Merv Ziebell " Ralph Foster " Garry Hunt

Committee (2):

Assistant to Beefmaster: Garry Hunt " Michael Stanley " Merv Ziebell

Assistant to Winemaster: Neil Noonan " Merv Ziebell " Jill Freebairn

Cellar Master: Jim Freebairn " Merv Ziebell, " Michael Stanley

Auditor: Kerin Greenwood " Jill Freebairn " Garry Hunt

All duly elected.

General Business:

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

Moved Ralph Foster seconded Neil Noonan that the Affiliation fee of \$280 be paid to the Beefsteak & Burgundy Club Inc. for the period 2005/2006.

Motion accented

2. Annual Subscriptions/Fees.

Moved Merv Ziebell, seconded Ralph Foster that the fees for 2005/2006 be as under:

- | | | |
|----|-----------------------------------|------|
| a. | Club Luncheon, Members and Guests | \$65 |
| b. | Annual Subscription | \$55 |
| c. | Nomination Fee | \$35 |
| d. | Club Tie Fine | \$ 1 |

Motion accepted

3. Cellar Levy. After general discussion it was moved by Ross Barry seconded Michael Stanley that the Cellar quantity of bottles remain at approx. 850 bottles and that the Cellar Levy for 2005/06 be \$50.

Motion accepted

4. Financing November 2005 Evening Dinner.

Moved Garry Hunt seconded Jill Freebairn that the cost to members and their one guest be \$70. All other guests will be \$75 and that the Cellar wines be used to subsidise the costs.

There being no further business before the Chair the meeting was closed at 12.30pm.



JIM FREEBAIRN/PRESIDENT



MERV ZIEBELL/SECRETARY

NITAL BEEFSTEAK & BURGUNDY CLUB
PRESIDENT/CELLARMASTER'S REPORT 2005/2006

I am sure that the members have enjoyed the 39th year of our Club as much as I. It has been a pleasure to be President on the eve of our fourth decade. It seems amazing that I have been a member of the club for more than half of its existence. It seems just the other day that I attended my first meeting, at Kew's along with 27 others and numbers were down that month. How times have changed! While membership numbers remain small it is pleasing to see that we have recovered from the nadir reached a couple of years ago and that we are now increasing our membership. There is still work to be done and I would encourage members to bring guests, especially those who have membership potential. Remember that on our current cost structure every guest is being subsidised by you, the members.

Our intrepid Secretary/Treasurer has once again admirably filled those joint roles in addition to being Vice President and thank you Mervyn Ziebell for presiding over meetings when I was either indisposed or absent interstate.

Once again, as we have since 1986, Jill and I represented the Club at the Convention, this year held in Sydney. I have written a separate report on those activities. While the organisation of the Convention left a lot to be desired, at dinner afterwards on Sunday night I was touched by the philosophical comment made by Gary Hunt's brother-in-law, Leo Kelly. "The important thing, Jim" he said "is that we are here now enjoying each other's company while eating fine food and drinking excellent wine." That certainly sums up what B&B is all about.

During the year we definitely enjoyed fine food and wine in our Club and many thanks to Michael Stanley backed up by Gary Hunt for seeking out the venues and organising the food while Winemaster Ross Barry supported by Neil Noonan provided some excellent, thought provoking wines. Just when I thought I had mastered what should theoretically be a simple task of picking a Sauvignon Blanc rather than confusing it with a Chardonnay, Ross managed to stump me at the May dinner with his 2004 Tasmanian 9th Island Sauvignon Blanc. Picking masked wines can be very humbling. The miracle was that on being unmasked and tasted again it suddenly tasted like Sauvignon Blanc!

In recent times Presidents have generally made comment about the amount of wine that should be consumed at a luncheon and the price that we should be paying. It seems to me that these issues are always facing us as the one leads to the other. My view, when catering for experienced wine lovers a total equivalent to one bottle per person attending is adequate. As far as the food is concerned, good quality Restaurateurs are still struggling and it is the beverages which attract huge markups so that they can make a profit. As we are BYO this means that they must cover their costs and make a profit from food alone. Steady rises in commodity and fuel costs do not help. Some wine prices are being kept down by the present grape glut but quality wine is still demanding premium prices. It is pretty hard to get a two course meal and coffee under \$50 and a good rule of thumb is to allow half of the cost of the meal when purchasing wine and you are left with a minimum charge of \$75 per head. Members will need to give this some deep thought when deciding on subs and fees, but the saying "You get what you pay for" is as pertinent today as ever.

There are two innovations which members may like to consider for the coming year. At present the Secretary supplies us with lists of members' names, addresses and telephone

numbers. It would enhance communication if E-mail addresses were also included. There are some members who have food allergies or strong dislike for a particular vegetable or fruit. To enable the Beefmaster to take these factors into account a simple register should be maintained and kept by the incumbent Beefmaster. Details for new members could be added when they join.

It is now time to look forward to 2006/2007, another significant milestone for the Club.

THE CELLAR

It is good to see that wines are being used from the cellar and that the number of wines now held means that we can continue to enjoy an increased variety. Five years is a reasonable minimum term for reds and I note that we have quite a few coming on from the 2002 vintage. It is to be hoped that during the year we can make a start on some of the wine generously donated by Michael Stanley and also enjoy some special wines that have been specifically earmarked for our 40th celebrations. Thank you to those Winemasters in the past who have shown understanding and forbearance when some of these treasures look so attractive! Patience brings rewards.

In January of this year Neil Noonan and Mervyn Ziebell helped in undertaking a stocktake at Neil's house, where Neil is kind enough to allow our wines to be stored. It was pleasing to see the tally just about spot on except for the 1992 Club Bottling port of which an extra dozen were discovered! In a way it was a pity as at \$3 a bottle it was hardly significant, but the port drinks beautifully if decanted and we can look forward to further samplings during the year.

My basic aim has always been to buy good quality wine that will benefit from some time in the Cellar. We have been fortunate in getting only a few "corked" bottles or those suffering from random oxidation. When you consider that the rate is about one in ten I can only endorse the growing trend away from corks into screwcap closures.

I look forward to 2006/07 and sign off with some deep and meaningful poetry:

ONOS

We have cracked the midnight glass
And loosed the racketing star-crazed
 nights into the room.
The blind harp sings in late firelight,
Your hand is decked with white promises.
 What wine is this?
There are squirrels chasing in my glass.
 Good God! I'm pissed!
 Spike Milligan 1972



Jim Freebairn

25th July, 2006

Golden Fleece Hotel- 4 out of 10. *Not as good as our first visit(new chef) BUT one to keep on our list can only improve.*

Enris- 8 out of 10. *Excellent venue for Nital. Keep on list for further luncheons.*

Centonove Restaurant-(new) 8 out of 10. *Excellent venue for Nital. Keep on list for further luncheons.*

Le Gourmet- 8 out of 10. *Evening function(X'mas party). Keep on list for further Dinners/luncheons*

Di Palma's- 4 out of 10. *Not impressed. Take off list.*

Bureau Melbourne-(new) 10 out of 10. *Excellent venue for Nital. Keep on list for further Dinners/Luncheons*

La Luna Bistro- 6 out of 10. *Good venue. Better venue around. Take off list.*

Centovove Restaurant- 8 out of 10. *Excellent once again.*

Bureau Melbourne- 10 out of 10. *Excellent evening function.*

Enris- 7 out of 10. *Good function. A bit below par this visit.*

Piccolo Mondo(new)- ?

During the year we visited two new restaurants-Bureau Melbourne and Centonove Restaurant. We visited the Bureau twice, one luncheon and one dinner. The Bureau is an excellent restaurant and there were many rave reviews about the menu and service. A definite favourite for all. The Centonove is also excellent and I am sure will prove to be a popular choice for Beefmaster(s).

We also visited a few of our old favourites- Golden Fleece, Enris(twice), Le Gourmet(evening), Di Palma's and La Luna. Golden Fleece was disappointing but will hopefully get another chance. Di Palma's and La Luna were very disappointing and may be taken from our list.

A special mention to La Madrague who have looked after Nital a number of times. They have closed down, sorry.

A couple of other restaurants missed out this year Masani, and QPO. Hopefully a visit by the new Beefmaster(s).

Ross Barry, winemaster, has been very helpful to me this year and I thank him for all his assistance and excellent choices of wines to go with some fantastic meals.

A very special thank you to Gary Hunt, Beefmasters assistant extraordinaire. Your assistance is greatly appreciated. Thank you for completing the 'Beefmasters Kit', I am sure it will be of great assistance to the new Beefmaster(s).

Thank you all for a great year and I look forward to many more magnificent lunches with mouthwatering wines and great company.

"Bon Appetite, bon appetito, buen provecho and enjoy the tucker mate"

Mike Stanley
Beefmaster 2005-2006.

NITAL BEEFSTEAK AND BURGUNDY CLUB

2005/2006

BEEFMASTERS: Michael Stanley/Garry Hunt

WINEMASTER: Ross Barry

26 July, 2005

LA MADRAGUE RESTAURANT
SOUTH MELBOURNE.

15 Cuisine \$50.00

Menu attached

WINES:

	Haan Barossa Valley Chanticleer Cabernet Rose Brut	\$13.00
* 1998	Chateau Tahbilk Viognier	9.85
* 2000	St. Huberts Chardonnay	13.66
* 1995	Brown Bros. King Valley Dinnings Shiraz	16.17
* 1997	Merrivale Tapestry McLaren Vale Bin 338 Shiraz	15.00
* 1996	Angroves Premium Vintage Port	9.50

- Cellar Wines

23 August, 2005

GOLDEN FLEECE HOTEL/STH MELB.
ANNUAL GENERAL MEETING

17 Cuisine \$43.00

Menu and Autographs attached

WINES:

	Haan Barossa Valley Chanticleer Cabernet Rose Brut	\$13.00
2003	Haan Prestige Viognier	21.20
2004	Hamelin Bay Chardonnay	16.30
2002	Morambro Creek Shiraz	14.15
2003	Hamelin Bay Rampant Red Shiraz, Cabernet Sauvignon/Merlot.	12.50
* 1995	Peter Lehmann "The King" Vintage Port	20.80

- Cellar Wines

27 September, 2005

ENRIS RESTAURANT/RICHMOND

15 Cuisine \$48.00

Menu and Autographs attached.

WINES:

	Andrew Garrett Pinot Noir Chardonnay	\$ 8.90
2004	St. Huberts Yarra Valley Chardonnay	15.75
2002	Bleasdale Langhorne Creek Shiraz	14.30
* 1995	Stanton & Killeen Rutherglen Durif	20.00
	Ports supplied by member Ron Watt	N/C.

- * Cellar Wines

LA MADRAGUE

Nital Beefsteak & Burgundy Club

Venue: 171 Buckhurst Street, South Melbourne

Tuesday 26th July, 2005

Host: Alain & Leisa

~~Appetiser: Choice selection of nibbles on arrival~~

Entree: *Chicken liver gateau*

Main course: *Roast Eye Fillet (choice of medium or rare) served with a green peppercorn sauce*

Dessert: *Special selection of cheeses*

Coffee/Tea: + TEA Cakes

Wine Master: Greg Brown

BeefMasters: Garry Hunt & Mike Stanley

BON APPETITE



GOLDEN **FLEECE**

Nital Beefsteak & Burgundy Club

Venue: 120 Montague Street, South Melbourne.

Tuesday 23rd of August, 2005

Host: Michelle & John

**Entrée: *Marinated lamb & Chicken
fillet kebabs with special sauces***

**Main course: *400gm Porterhouse
steak (choice of medium or rare) with garden
fresh vegetables and spiced cubed baked
potatoes***

Dessert: *Cheese platter and biscuits*

Coffee/Tea:

Wine Master: Greg Brown

BeefMasters: Garry Hunt & Mike Stanley

enjoy the tucker mate!



GOLDEN FLEECE HOTEL

23rd AUGUST 2005

Autographs

Ralph Lee
Neil a hoona

Raul Watt

Robert Lister

Kevin

Peter Lush

Wakefield

M. J. Lee
J. Lee

Chris

John

John Teubner

Greg Brewer

Kevin Greenwood

John

Garry H



HAAN

BAROSSA VALLEY

Chanticleer

Cabernet Rosé Brut

ESTATE WINE

750ml

ENRIS
RESTAURANT
Argentinian
Parrillada

Nital Beefsteak & Burgundy Club

Venue: 344 Bridge Road, Richmond.

Tuesday 27th of September, 2005

Host: Greg Turner

Entrée: *Picada De Amigos*(platter with friends)

Main course: *Bife De Chorizo*
(porterhouse) served with
salads/salsar

Dessert: *Quesos e* (dried apple & strawberries) cheese

Coffee/Tea: Filtered (only)

Wine Master: Ross Barry

BeefMasters: Garry Hunt & Mike Stanley



Buen Provecho

ENRIS REST.

Autographs

27th SEPT. 2005

M. J. Full
Neil A. Thomas

Paul

Jim Freeman

Eric

Mike

Steve

Fred Brown

Wesley

Mark W. Martin

Randy Datt

Steve

John

Gary Hunt

Charles

25 October,2005

CENTONOVE RESTAURANT/KEW

18 Cuisine \$48.00

Menu and Autographs attached.

WINES

	Jacobs Creek Chardonnay Pinot Noir Brut Cuvee	\$11.25
2004	Petaluma Riesling Hamlin Hill	21.00
2003	Wolf Blass Yellow Label Shiraz	11.00
* 1995	Bendigo Waterwheel Cabernet Sauvignon	10.50
1999	Woodstock McLaren Vale Botrytis Sweet White	24.00

- Cellar Wines

22 November,2005

LE GOURMET RESTAURANT/EAST MELB.
EVENING DINNER

22 Cuisine \$65

Menu and Autographs attached.

WINES

	Seppelt Fleur de Lys Pinot Chardonnay	\$12.90
* 2001	Pikes Riesling	14.40
* 1994	Brown Bros. Milawa Estate Graciano	16.40
* 1995	Stanton & Killeen Rutherglen Cabernet Sauvignon	14.50
	Morris Black Label Liqueur Muscat	10.00

- Cellar Wines

24 January,2006

DI PALMA'S RESTAURANT/HAWTHORN
39 Years from actual date of formation

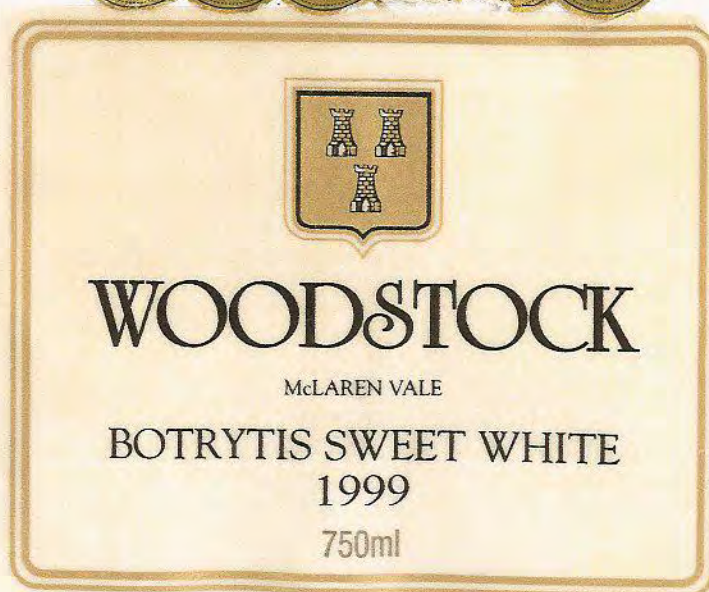
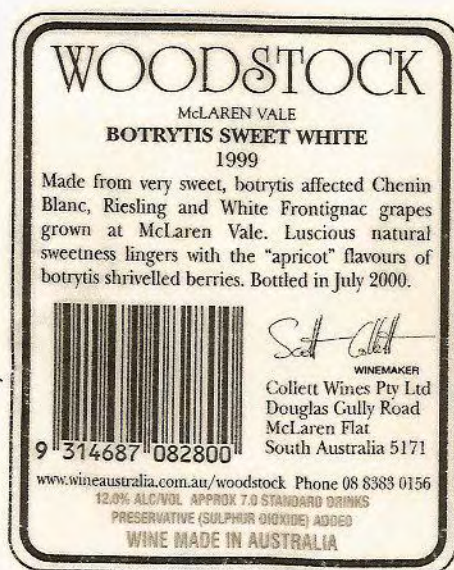
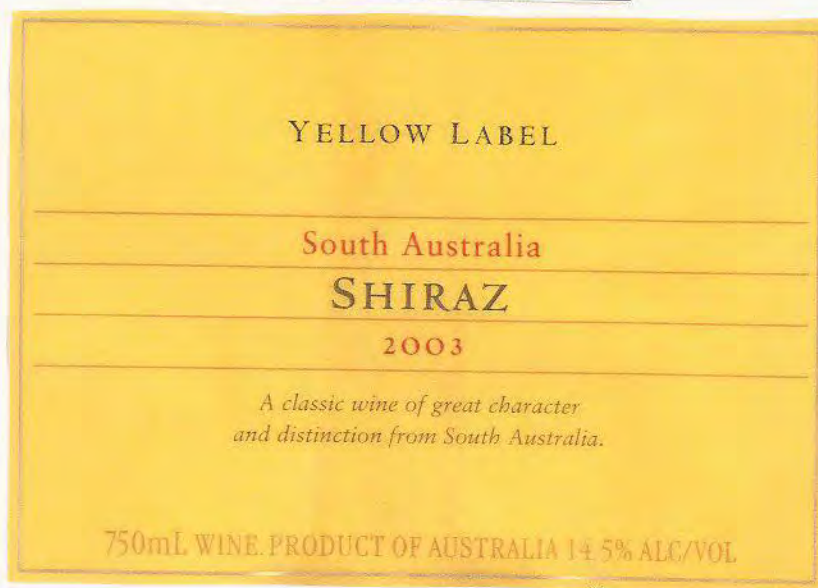
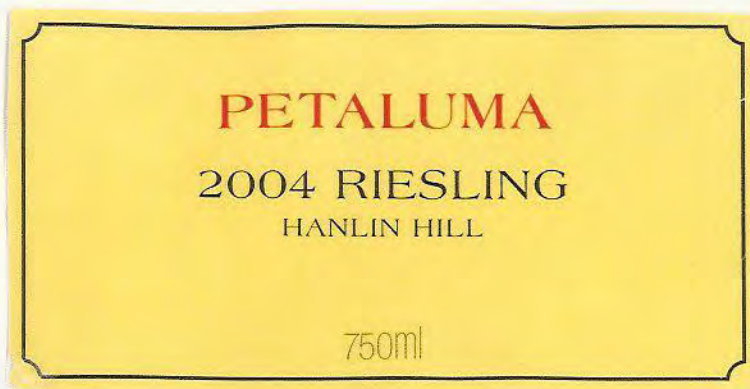
13 Cuisine \$45.00

Menu and Autographs attached.

WINES

	Taltarni Brut Tache	\$15.90
* 1999	McWilliams Mt.Pleasant Elizabeth Semillon	12.00
* 1995	Stanton & Killeen Rutherglen Durif	20.00
* 1993	Baileys of Rutherglen 1920's Block Shiraz	18.15
	All Saints The Keep Tawny Port	12.99

- * Cellar Wines





CENTONOVE **RESTAURANT**

Nital Beefsteak & Burgundy Club

Venue: 109 Cotham Road, Kew (first floor)

Tuesday 25th October, 2005

Host: *Mr Jesse Davidson*

Entrée: *Saffron risotto of prawns,
calamari and scallops*

Main course: *Grilled eye fillet of beef
with thyme roasted mushrooms and
parsnip puree*

Dessert: *Terrine of tiramisu*

Coffee/Tea: *long black or latte (only)*

Wine Master: Ross Barry

BeefMasters: Garry Hunt & Mike Stanley

Bon appetito



CENTONOVE REST.
25th OCTOBER. 2005

Autographs

M. York

Lester

Julio

Jim Furbur

W. Brown

W. Brown

Brian G.P.

Jacques H.H.

Jim Allen
M. White

Gary H.A.

Ron Datt
Paul A. Hooper

Brian L.

Kerin Greenwood

Greg Brown

W. Brown

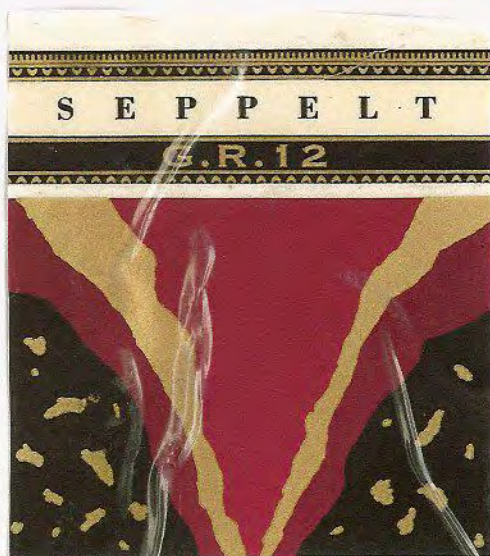
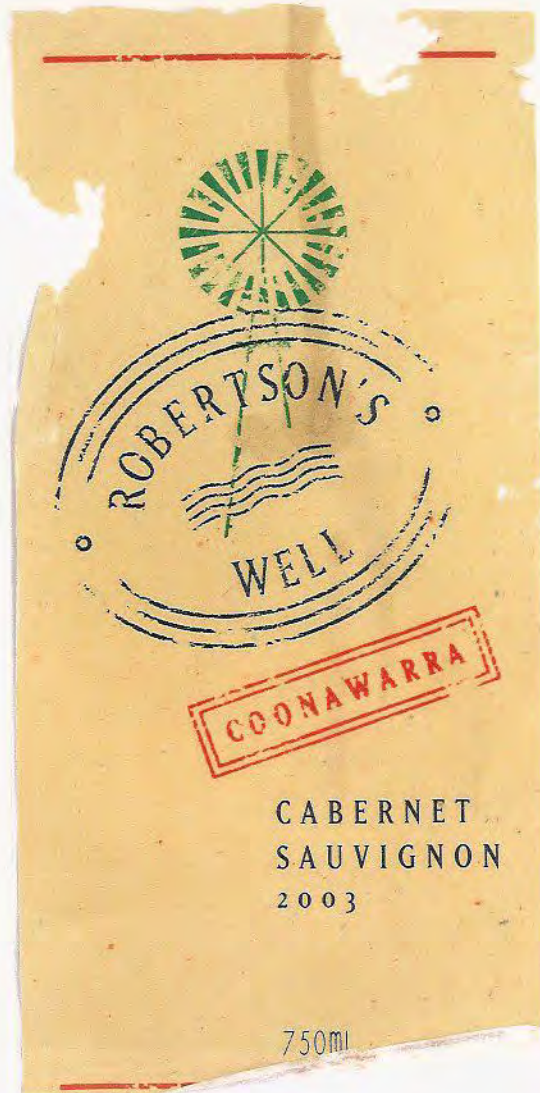
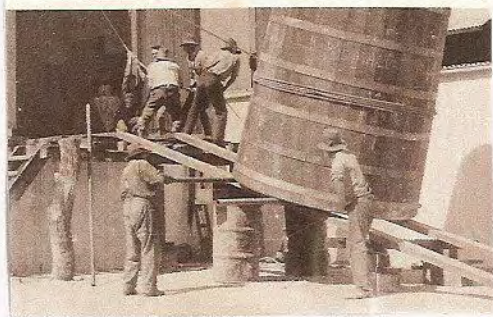
W. Brown



THE POTTS FAMILY
BLEASDALE
 EST 1850
 LANGHORNE CREEK

SHIRAZ
BREMERVIEU
 Vintage 2002

750 ML



Seppeltsfield
Show Vintage
Touriga

FORTIFIED WITH FINE BRANDY SPIRIT

1995

375ML

WINE MADE
 IN AUSTRALIA

20.0%alc/vol



Le Gourmet *Restaurant*

Nital Beefsteak & Burgundy Club

Venue: 366 Albert Street, East Melbourne.

Tuesday evening 22nd November, 2005 at 7pm

Host: Eric & Barbara MOHR

Entrée: Grilled prawn tails on green beans, olives and cherry tomatoes with gremolata

Main course: (Pre-ordered)

Aged eyefillet of beef on goulash sauce with Spatzle and spinach. *or*

Breast of corn fed chicken marinated with sage & garlic, roasted with sweet potatoes, leek and corn

Dessert: Strawberry crepes flamed with cointreau, served with vanilla bean ice cream

Coffee/Tea: Lavazza coffee or selection of teas

Wine Master: Ross Barry

BeefMasters: Garry Hunt & Mike Stanley



Bon appetite

LE GOURMET REST.

22nd NOVEMBER 2005

Autographs

~~W. Vale~~

~~Ken Watt~~

~~W. Vale~~

~~W. Vale~~

W. Vale
C. Kilby

Ken
James
Julie

John

John

Gary Hunt

B. Lee

John

Brian

John

John

Pat Dunstan

John

John



DI PALMA'S **RESTAURANT**

Nital Beefsteak & Burgundy Club

Venue: 779 Glenferrie Road, Hawthorn

Tuesday 24th of January, 2006 at 12.30pm

Host: Stefano

Entrée: *Terrine of smoked salmon with
prawn oil and a crab and herb salad*

Main course: Grained fed porterhouse
steak with smoked tomatoes, eggplant
and bocconcini with fresh basil

Dessert: Chocolate cake(39th Birthday of
Nital B and B)

Coffee/Tea: *coffee or selection of teas*

Wine Master: Ross Barry

BeefMasters: Garry Hunt & Mike Stanley

Bon appetito



DI PALMAS
REST. 24/1/06

Autographs

Greg Brown

M. J. [Signature]

Jim Jacobson

Jim Jacobson

Paula Koonen

[Signature]

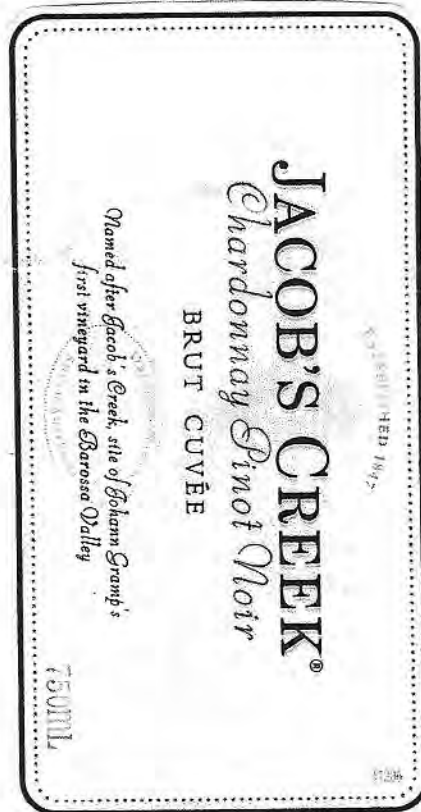
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David W. [Signature]

[Signature]

Kevin Greenwood

[Signature]



28 February, 2006

THE BUREAU/MELBOURNE

18 Cuisine \$45.00

Menu and Autographs attached.

WINES

	Cofield Wines Rutherglen Sparkling Pinot Noir	
	Chardonnay Methode Champenoise T. X11	\$22.00
2005	Taltarni Sauvignon Blanc	20.00
2003	Robertson's Well, Coonawarra Cabernet Sauvignon	11.70
* 1995	Stanton & Killeen Rutherglen Cabernet Sauvignon	14.50
* 1995	Seppelt GR12 Show Vintage Touriga	18.40

- Cellar Wines

28 March, 2006

LA LUNA BISTRO/NORTH CARLTON

13 Cuisine \$50.00

Menu and Autographs attached.

WINES

	Richmond Grove Sparkling Chardonnay Pinot Noir	\$10.15
* 1998	Chateau Tahbilk Viognier	9.85
2003	Bleasdale Langhorne Creek Mulberry Tree Cab. Sauvignon	12.00
2004	Pepperjack Barossa Shiraz	17.00

- Cellar Wines

2 May, 2006

CENTONOVE RESTAURANT/KEW

17 Cuisine \$50.00

Menu and Autographs attached.

WINES

	Brown Bros. Pinot Chardonnay Brut N.V.	\$13.50
2004	Pettavel Evening Star Riesling	18.00
2003	Balgownie Estate, Bendigo Shiraz	27.00
2001	Dan Murphy McLaren Vale Cabernet Sauvignon	
	Cab Frank Merlot Cleanskin	7.90
	Brown Bros. Reserve Muscat	15.30

COFIELDWINES

• RUTHERGLEN •

SPARKLING PINOT NOIR CHARDONNAY T XII

Cofield Wines Sparkling Pinot Noir Chardonnay is a blend of classic sparkling wine grape varieties. Fruit sourced from the cool climate wine region of Tumbumba was used to create this classic traditional method sparkling wine. T XII exhibits a delicate bead & dense mousse. Wild flower perfumes, lemon biscotti, strawberry patch notes are balanced by a crisp acidity & an elegant mouth-feel. Enjoy this wine well chilled as an aperitif or try it with a Mushroom & Parmesan risotto.

AS PART OF OUR COMMITMENT TO
QUALITY WE PRESENT OUR SPARKLING
WINES UNDER A CROWN SEAL.



PRESERVATIVES (220, 224) ADDED
12.0% ALC/VOL
APPROX. 7.1 STANDARD DRINKS

* CONTENTS UNDER PRESSURE *
* USE CAUTION WHEN OPENING *

Producers M&K Cofield
Distillery Rd Wahgunyah VIC 3687
Ph 02 6033 3798 Fr 02 6033 0798
Email: topdrop@cofieldwines.com
www.cofieldwines.com



COFIELDWINES

• RUTHERGLEN •

ESTABLISHED 1990



Sparkling PINOT NOIR CHARDONNAY

Methode Champenoise
T XII



AUSTRALIAN SPARKLING WINE

Cofield Wines is situated in the heart of
Rutherglen in North East Victoria. Our philosophy
is simply to create distinctive varietal, high quality
wines that are value for money.

ALC/VOL 12.0%

750ml



Taltarni's long established
reputation of great Sauvignon
Blanc continues with the release
of the 2005 vintage.

Crafted with fruit sourced from
its cool climate vineyards in
Victoria and Tasmania, this
wine exemplifies Taltarni's
distinctive house style - an
outstanding combination of
vibrant passionfruit, lime and
gooseberry characters with a
refreshingly crisp dry finish.

Made for immediate enjoyment
and sealed under screw cap to
ensure your wine remains in
perfect condition.

Visit us at www.taltarni.com.au

PRODUCED AND BOTTLED BY
TALTARNI VINEYARDS
339 TALTARNI ROAD
MOONAMBEL
VICTORIA 3478 AUSTRALIA
APPROX. 7.7 STANDARD DRINKS
PRESERVATIVE 220 ADDED
TRACES OF MILK AND FISH
PRODUCT MAY REMAIN



SAUVIGNON
BLANC
2005
VICTORIA
TASMANIA
WINE OF AUSTRALIA

13.0% Vol 750ml



TALTARNI



BUREAU **Melbourne**

Nital Beefsteak & Burgundy Club

Venue: 299 Queen Street, Melbourne

Tuesday 28th of February, 2006 at 12.30pm

Host: Hugh

Entrée: (choice of one)

Oysters Natural or Kilpatrick; served with
lemon and lime cheeks or grilled with
Worcestershire sauce and crisped bacon **or**

Satay Chicken skewers; grilled chicken breast
fillet served with a peanut sauce, saffron rice
and a Asian green salad

Main course: Certified Angus Rib Eye

Steak; a 450gram grilled rib eye with hand cut
chips, English spinach, red wine onion and
bearnaise sauce

Dessert: Cheese plate; a selection of Brie D'

Nangis, Camembert D' Isigny, Enterprize
Foundation Blue, Eighteen Month Spring
Cheddar, Spanish Quince Paste and lavosh

Coffee/Tea: coffee or selection of teas

Wine Master: Ross Barry

BeefMasters: Garry Hunt & Mike Stanley

Bon appetite



Autographs

BUREAU REST.

28th FEBRUARY 2006

M. J. [Signature]
L. [Signature]
[Signature]

[Signature]

[Signature]

[Signature]

[Signature]

Garry Hunt

[Signature]

[Signature]

Brian [Signature]

[Signature]

Ron Datt

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PEPPERJACK

BAROSSA

2004 SHIRAZ

Pepperjack is our tribute to the Barossa's rich heritage. Traditional winemaking techniques and an eye to modern styles allow us to create wines that reflect our passion for this special place. Rich, honest wines that showcase our region in its most natural light.

From a collection of established Shiraz vines across the Barossa, Pepperjack reflects the very best attributes of modern Barossa Shiraz - vibrancy, richness and generosity.

Rich red in colour with soft purple hues, this wine displays aromas of blackberries and plums supported by characteristic pepper and spice. The palate is rich, round and soft with concentrated berry fruit and hints of anise. Fifteen months barrel maturation in seasoned and new American and French oak has enhanced the complexity, velvety tannins and length of flavour. With careful cellaring this Shiraz will continue to improve over the next five to seven years.



Nigel Dolan
Nigel Dolan, Barossa Winemaker



PEPPERJACK
2004 SHIRAZ
W. SALTER & SON · BAROSSA · STH AUSTRALIA

BLEASDALE

2003 CABERNET SAUVIGNON
LANGHORNE CREEK

BLEASDALE WAS ESTABLISHED IN 1850 BY FRANK POTTS, WHO ARRIVED WITH THE FIRST 176 SETTLERS TO SOUTH AUSTRALIA ON HMS BUFFALO IN 1836. SETTLING AT LANGHORNE CREEK ON THE FLEURIEU PENINSULA, HE DEVELOPED A UNIQUE FLOOD IRRIGATION SYSTEM AND WINERY WHICH CONTRIBUTED TO THE WINEMAKING EXCELLENCE MAINTAINED BY THE FOUR GENERATIONS WHO HAVE SUCCEEDED HIM.

This wine exhibits fragrant dark berry characters balanced with mint aromas and hints of eucalypt.

The palate is full flavoured, rich and round, yet displays elegance with fine tannins and a lingering finish. The wine also displays subtle oak from 18 months maturation in French and American barrels.

Although drinking well now, this wine will reward careful cellaring for between 5 - 7 years.

Michael Potts
MICHAEL POTTS -
WINEMAKER

Renae Hirsch
RENAE HIRSCH -
WINEMAKER

WINE OF AUSTRALIA
FROM LANGHORNE CREEK

PRODUCED AND BOTTLED BY BLEASDALE VINEYARDS
PTY LTD, MAIN ROAD, LANGHORNE CREEK, SA 5255
13.5% ALC/VOL. PRESERVATIVE (220) ADDED
CONTAINS APPROXIMATELY 8.0 STANDARD DRINKS.



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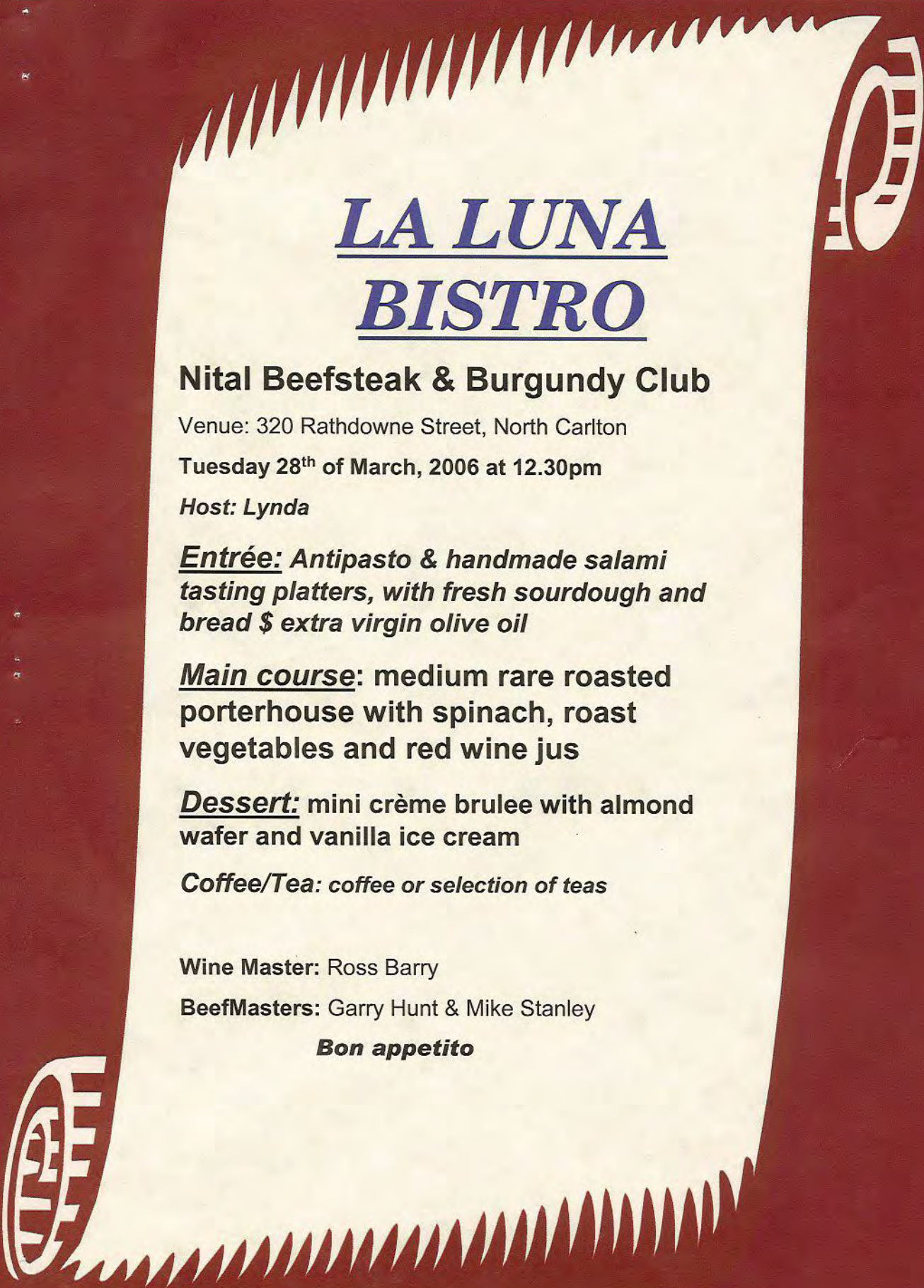


THE POTTS FAMILY
BLEASDALE
EST 1850
LANGHORNE CREEK

CABERNET SAUVIGNON
MULBERRY TREE
Vintage 2003

750 ML





LA LUNA **BISTRO**

Nital Beefsteak & Burgundy Club

Venue: 320 Rathdowne Street, North Carlton

Tuesday 28th of March, 2006 at 12.30pm

Host: Lynda

Entrée: *Antipasto & handmade salami
tasting platters, with fresh sourdough and
bread \$ extra virgin olive oil*

Main course: medium rare roasted
porterhouse with spinach, roast
vegetables and red wine jus

Dessert: mini crème brulee with almond
wafer and vanilla ice cream

Coffee/Tea: *coffee or selection of teas*

Wine Master: Ross Barry

BeefMasters: Garry Hunt & Mike Stanley

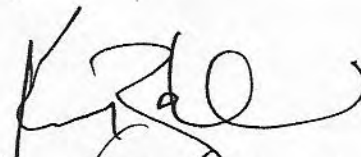
Bon appetito

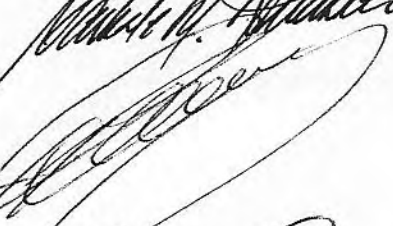
LA LUNA BISTRO

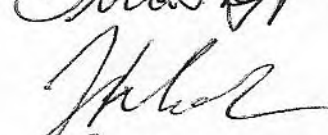
Autographs

28 / 3 / 06


Ralph Foster

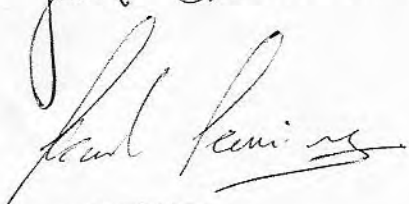

Mark H. Hunter

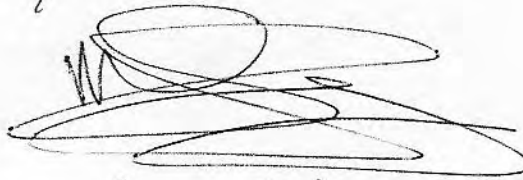

Dina Off

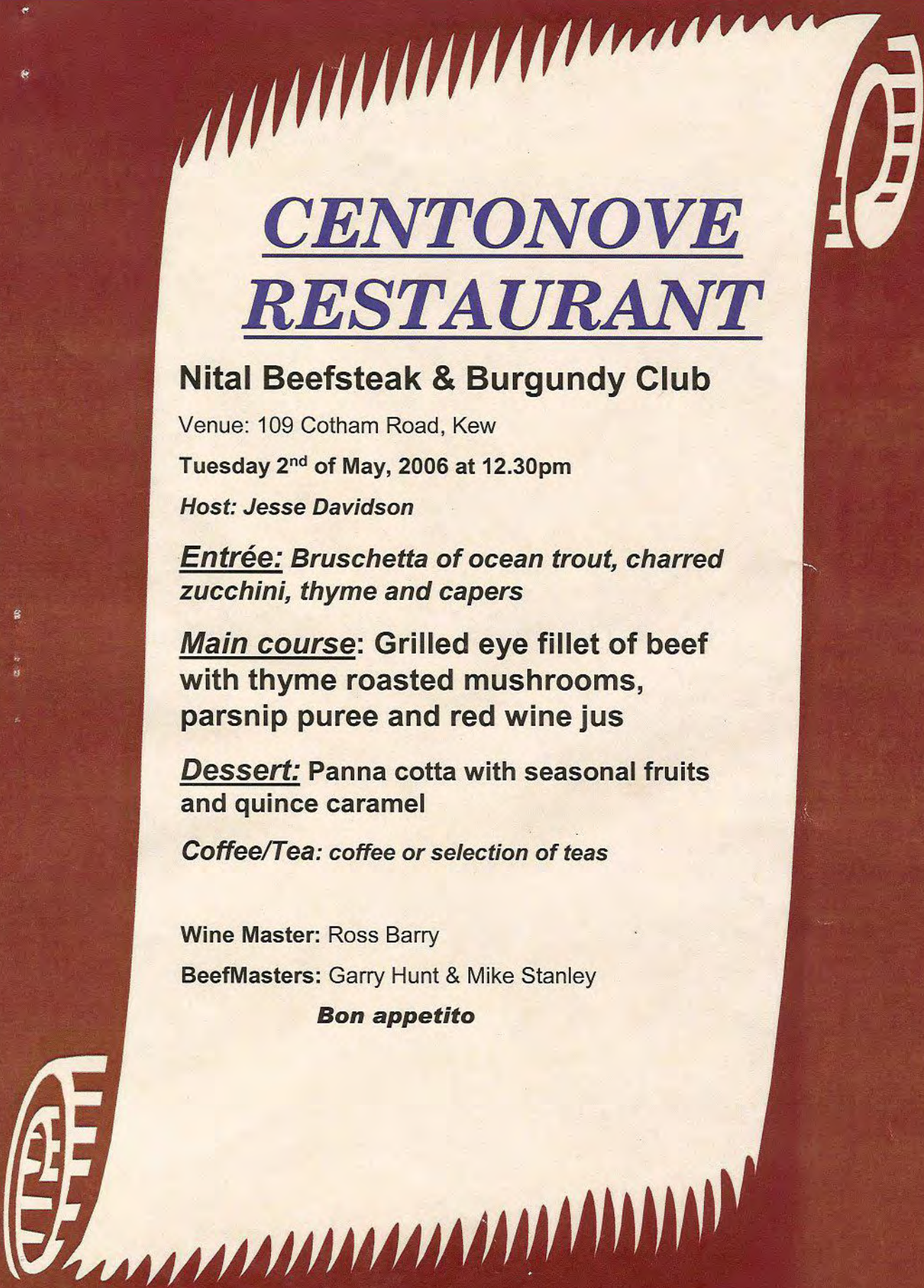

John

Les Schumann (GUEST)

Kerin Greenwood

Jill Tubani

Paul Fleming


June Gibble



CENTONOVE **RESTAURANT**

Nital Beefsteak & Burgundy Club

Venue: 109 Cotham Road, Kew

Tuesday 2nd of May, 2006 at 12.30pm

Host: Jesse Davidson

Entrée: *Bruschetta of ocean trout, charred zucchini, thyme and capers*

Main course: Grilled eye fillet of beef with thyme roasted mushrooms, parsnip puree and red wine jus

Dessert: Panna cotta with seasonal fruits and quince caramel

Coffee/Tea: coffee or selection of teas

Wine Master: Ross Barry

BeefMasters: Garry Hunt & Mike Stanley

Bon appetito

CENTONOVE REST

2ND MAY 2006

Autographs

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2001
CABERNET SAUVIGNON
CABERNET FRANC MERLOT
McLaren Vale

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

Wine Product of Australia

Preservative (220) Added
May contain traces of Milk, Egg or Nut products

13.5% ALC/VOL

750mL

Approx. 8.0 Standard Drinks



9 336286 000023

23 May, 2006

THE BUREAU/MELBOURNE
EVENING DINNER

20 Cuisine \$55.00

Menu and Autographs attached.

WINES

	Blue Pyrenees Estate Vintage Brut	\$18.00
	Pipers Brook Sauvignon Blanc	22.50
* 1996	Chateau Tahbilk Shiraz	12.50
* 1997	Baileys of Rutherglen NEV Shiraz	10.50
	McWilliams Mount Pleasant Bin 96 Late	
	Harvest Dessert Wine	14.00

- Cellar Wines

27 June, 2006

ENRIS RESTAURANT/RICHMOND

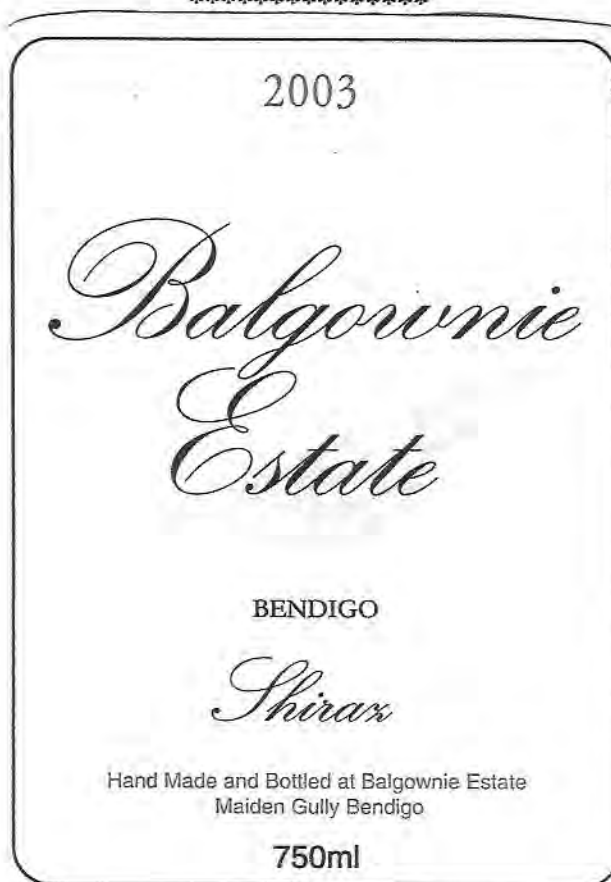
16 Cuisine \$50.00

Menu and Autographs attached.

WINES

	Segura Viudas Cava Method Traditional	\$19.00
	Tallarook Marsanne	25.45
2003	Bremerton Selkirk Shiraz	18.00
* 1997	Baileys of Rutherglen NEV Shiraz	10.50
* 1996	Angroves Premium Vintage Port	9.50

- Cellar Wines



EVENING STAR
2004 RIESLING
GEELONG

THE SHIP EVENING STAR DOCKED AT PORT PHILLIP HARBOUR IN FEBRUARY 1856 CARRYING MR DAVID PETTAVEL'S FAMILY AND FRIENDS DESTINED FOR THE EXPANDING VINEYARDS OF GEELONG. RECRUITED IN SWITZERLAND AND ACCOMPANIED ON THE VOYAGE BY MR PETTAVEL, THEY WERE PIVOTAL IN THE EXPANSION OF VITICULTURE AND WINEMAKING IN THE GEELONG REGION

NIGHT HARVEST AND COOL FERMENTATION HAS RETAINED LIFTED ELEGANT FLORAL AROMAS AND CRISP CITRUS WITH HINTS OF PEAR AND A LINGERING MINERAL ACID TEXTURE. LIVELY AND CRISP THIS WINE IS SUITABLE FOR IMMEDIATE ENJOYMENT OR CAN BE CELLARED FOR FURTHER COMPLEXITY. BOTTLED UNDER SCREW CAP TO ELIMINATE CORK TAIN AND ENSURE A PERFECT SEAL.

WINEMAKER - PETER FLEWELLYN

PETTAVEL PTY LTD
65 PETTAVEL ROAD WAURN PONDS
VICTORIA 3216 AUSTRALIA
TELEPHONE 61 3 5266 1120
FACSIMILE 61 3 5266 1140
www.pettavel.com

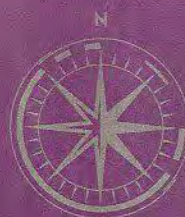
750ml 13.5% VOL
WINE OF AUSTRALIA

APPROX 7.6 STANDARD DRINKS
PRESERVATIVE 220 ADDED



9 331294 000362

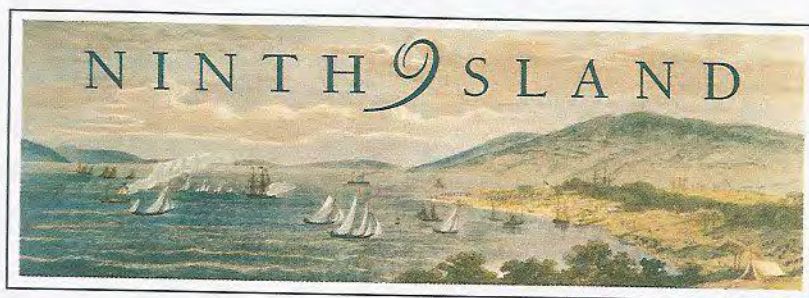
PETTAVEL



GEELONG

EVENING STAR
RIESLING
2004

750ml



2004 SAUVIGNON BLANC
TASMANIA

750ML

NINTH ISLAND
TASMANIA

2004 SAUVIGNON BLANC

Sauvignon blanc grapes thrive in the cool climate of northern Tasmania, producing a dry, fragrant wine. Tropical fruit aromas and flavours are balanced by some mineral notes and herbaceous characters. This wine has a crisp, lively finish and is perfect with seafood.

KREGLINGER WINE ESTATES

1216 PIPERS BROOK RD PIPERS BROOK TASMANIA 7254 AUSTRALIA

PRESERVATIVE
(SULPHUR DIOXIDE)
ADDED
CONTAINS TRACES
OF MILK & FISH
PRODUCTS



9 315314 990376

www.ninthisland.com.au
13.8% Alc/Vol
APPROX 8.2
STANDARD DRINKS
PRODUCT OF AUSTRALIA

Bureau Melbourne

Dinner Menu

Nital Beef Steak & Burgundy Club

Venue: 299 Queen street, Melbourne

Tuesday Evening 23rd of May, 2006.

Canapés on arrival 7.00pm – 7.30pm

- *Crumbed blue swimmer crab claws*
- *Organic Chicken, wild mushroom and sage vol au vent*
- *Corn gruyere and spinach frittata*

Freshly baked breads

Entrée

- *Soy & honey marinated quail, orange & chive pancake, red currant jelly & witlof salad*

Main

- *Grain fed eye fillet steak with zucchini flowers carrots potatoes & wild mushroom jus*

Dessert

- *Sticky date pudding with pistachio and date ice cream & butterscotch*

A la carte coffee and tea

Your Wine master : Ross Barry
Your Beefmasters : Garry Hunt & Mike Stanley
Your Host: Hu

***We hope you have an enjoyable evening
Bon Appetite!***

BUREAU MELB

23/5/06

M. J. Full

John

A. Barry
Alfred

Glenda Avery
Robyn
June Gibell

John

Brian Sp
Sam Sp

Frank Watt

John Hooper
Neil A. Hooper

John Tuckman

John Tuckman
Craig Brown

Kathy

John

Pauline Hunt
Gary Hunt



MOUNT PLEASANT

BIN 96

MOUNT PLEASANT IS ONE OF THE MOST FAMOUS HUNTER VALLEY WINERIES. RENOWNED WORLD-WIDE FOR ITS AWARD-WINNING TABLE WINES. THIS CLASSIC DESSERT STYLE WINE IS A TRIBUTE TO THE GENIUS OF LEGENDARY WINEMAKER MAURICE O'SHEA, WHO FOUNDED MOUNT PLEASANT IN 1921.

LATE HARVEST DESSERT WINE

11.5%vol

PRODUCE OF AUSTRALIA

750 ML

MOUNT PLEASANT

BIN 96

LATE HARVEST DESSERT WINE

MOUNT PLEASANT HAS A LONG TRADITION OF CRAFTING ONE OF AUSTRALIA'S MOST UNIQUE AND HIGHLY ACCLAIMED DESSERT-STYLE WINES. MOUNT PLEASANT'S BIN 96 LATE HARVEST WINE WAS MADE FROM LATE-HARVESTED PREMIUM GRAPES GROWN IN SOME OF AUSTRALIA'S FINEST VINEYARDS, AND MATURED FOR SIX YEARS IN OAK AND BOTTLE PRIOR TO RELEASE IN MARCH 2003. THIS FULL BODIED WINE DISPLAYS INTENSE APRICOT, CITRUS AND TOASTY FLAVOURS PERFECTLY BALANCED BY CRISP ACIDITY CREATING A LONG AND HARMONIOUS FINISH.

L5234



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11.5% ALC/VOL
APPROX. 6.8 STANDARD DRINKS
PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED
ENJOY WINE IN MODERATION
www.mcwilliams.com.au

MCWILLIAM'S WINES
FINE WINES SINCE 1877



ENRIS **RESTAURANT**

Nital Beefsteak & Burgundy Club

Venue: 344 Bridge Road, Richmond

Tuesday 27th June, 2006

Host: Greg Turner

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

Main course: Bife De Argentina-An extremely generous serve of "T" Bone with side serve of vegetables and special "chips"

Coffee/Tea: coffee or selection of teas

Wine Master: Ross Barry

BeefMasters: Mike Stanley & Garry Hunt

"Have an enjoyable day"

Bon appetito



Gary Hunt
Bob Bush,

Paul Lewis
Jacques Klok

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RA Goodman

Linn Greenwood

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27 JUNE 2006

ENRIS REST.

MORAMBRO CREEK



2001 Shiraz
PADTHAWAY
Wine of Australia

750ML

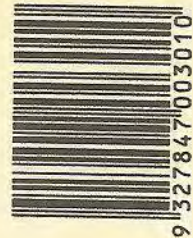
MORAMBRO CREEK

The Bryson family have been involved in agriculture for more than a century and have long recognised the potential of Padthaway's cool climate to produce premium quality grapes. They carefully select the best parcels of fruit from their low yielding vineyard to create this handcrafted wine.

2001 Shiraz
PADTHAWAY
Wine of Australia

The 2001 Shiraz displays lifted mulberry and blackcurrant characters with hints of spice and anise aromas. Generous amounts of fruit and spice dominate the palate, balanced perfectly with big velvety tannins and sweet charry oak giving this wine a rich full flavoured finish. Morambro Creek wines are 100% estate grown.

PRODUCED BY C & E BRYSON
PMB 98 MARACOOOTE,
SOUTH AUSTRALIA 5271
TELEPHONE 08 8765-6013
FACSIMILE 08 8765-6011
mcwine@rbm.com.au



14.5% ALC/VOL
APPROX. 8.6 STANDARD DRINKS
CONTAINS SULPHITES, EGG PRODUCTS.

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