

NITAL BEEFSTEAK AND BURGUNDY CLUB
A VISIT TO ARARAT 24th JANUARY 2013
AUSTRALIA DAY DINNER

It has been several years since The Ararat Beefsteak and Burgundy Club January dinner has fallen on the Thursday before the Great Western Races. In recent years we have been guests of Stawell Club but their meetings have been cancelled in the past two years. As luck would have it they changed their meeting this year to the fourth Thursday but we could not accept their invitation as it clashed with Ararat.

It had been a hot day and the sparkling wines on arrival at the Club's cellar were most welcome. The cellar is commodious to the extent that the Club has occasional dinner meetings there. We were warmly greeted and introduced to other members and guests by the Club President, Daryl Lowerson. I thanked him for their welcome and briefly spoke about the history and naming of our Club. The canapés of chilli and lime prawns were served in the cellar before we made our way to The Vines Restaurant nearby, opened specially for us for dinner. Foodmaster Nic and Winemaster David had chosen a distinctly Australia Day menu with matching wines. Cellarmaster Noel has been in the role for many years and I enjoyed a long chat with him. It was not surprising that some of the wines were familiar to us as they mirrored some that we have or have had in past years. Of particular interest were two reds, 2004 and 2005 Grampians Winemakers' Reserve Shiraz. Local growers donate wines to blend in a baroque (225 litres I think is the capacity) to be auctioned for charity at a social function each year. These really were outstanding wines and just a little bigger in style than most wines from the Grampians region.

There was much discussion on the food and the wines, which were all served unmasked and as is usual at B&B dinners a good time was had by all. Afterwards we adjourned to the cellar for a peek at their ample storage arrangements and a nightcap. It was another excellent evening and as usual Jill and I recommend that members use the B&B Handbook to visit other clubs during their travels. Naturally, Ararat (and any other club's members) have an open invitation to join us for lunch on the fourth Tuesday of the month.

Members may be interested to know that the cost of the dinner was \$130 per head.



Jim Freebairn

Menu and two pictures follow:



Ararat Beefsteak and Burgundy Club
Charter No 90

Founded February 24, 1969

Dinner: January 26th

Restaurant: The Vines

Theme: Australia Day

Canapés	<i>Chilli & Lime Prawns with Chipotle Mayo</i>	<i>2009 Goldstream Hills Chardonnay</i> <i>Seppelt's Fleur de Lys</i>
Soup	<i>Chilled Bush tomato soup with beer damper</i>	<i>2002 Tahbilk Marsanne 1921 Vines</i> <i>2004 Peter Lehmann Wigan Riesling</i>
Entrée	<i>Barbecued Kangaroo and Macadamia salad with honey mustard dressing</i>	<i>2006 Wolf Blass grey Label Cabernet Sauvignon</i> <i>2002 Hollicks Cabernet Sauvignon</i>
Main	<i>Lamb chops deluxe with minted peas and pancetta</i>	<i>2004 Grampians Winemakers Reserve Shiraz</i> <i>2005 Grampians Winemakers Reserve Shiraz</i>
Desert	<i>Peach Melba</i>	<i>2005 Chateau Foyou Sauternes</i>



Ararat President Daryl Lowerson with Jill and Jim



Two outstanding local red wines: Grampians Winemakers' Reserve Shiraz