

BULLETIN

November 2015

Volume 22, Number 2

The French Brasserie AFAS-Vic Annual Dinner Friday 20th November 2015



Bringing a wealth of experience, proprietor Hadj Sadki's vision was to create an exciting dining experience with exemplary, unobtrusive service in relaxed convivial surrounds.

John Ellis will provide some wine tasting and a brief talk to be followed by Q&A session.

Established in 1998, Bellvale Wine is a family-owned business run by principal winemaker and viticulturalist, John Ellis. Situated in the lush Tarwin River valley of South Gippsland, the area is acknowledged as one of Australia's best Pinot-Noir producing regions. This is reflected in Bellvale's numerous international and national awards over the last decade.

John spent many years on Long Island, in south-east New York, before emigrating to Australia in the 1980s. His abiding passion for fine wine and viticulture stem from extensive free time spent in Europe during a 25-year career as a commercial pilot. To maintain his interest, John followed several agricultural paths during that time, including planting Cabernet Sauvignon and Merlot to supply the first vineyard in the Hamptons in the 1970s.

Exposure to Australian wines sparked an interest in terroir down under. What followed was a lengthy period of research and the selection of South Gippsland's cool climate.

WHEN: Friday 20th November 2015

TIME: 7:30 pm

WHERE: **The French Brasserie**
2 Malthouse Lane, Melbourne 3000
Ph 03 9662 1632
Melways Reference Map 1B:S9

COST: \$80.00 per person, including drinks

RESERVATIONS: Reservations for the Dinner are **essential**. To secure your place, please complete and submit the attached **Reservation Form** by no later than Tuesday, **17th November 2015**.

Contact Peter Tolé on 9810 5700 or 0412 435 344 for more details.

Menu

Entrée

Assiette de charcuteries (Assortment of house made small goods)

Soupe à l'Oignon (Traditional French onion soup served with croûtons and gruyere)

Main Course

Poisson du jour (Pan seared with a browned butter, caper, parsley, lemon sauce, baby spinach and confit tomato)

Bavette à l'échalotte (Skirt steak served with mashed potato, shallots, bone marrow)

Poulet Rôti (Roasted chicken, garniture lèchefrite)

Desserts

Crème Brulée (Traditional recipe)

Mousse au chocolat (Chocolate mousse with fresh berries, coulis)

Vins inclus.

Maison Bertaine (rouge et blanc)

Café

Optional \$4.00

CALENDAR FOR 2015

6th March: Comparing Urban Transport in Melbourne, Genoa & Amsterdam.

17th April: A GM and Annual Reception at the Alliance.

18-19th July
Bastille Day Celebrations

15th October
Victorian Government Function to award Fellowships

22nd October
AFAS-Vic Fellowship Presentation

20th November Annual Dinner The French Brasserie

Melbourne French Theatre

AFAS members are now eligible for a Concession when booking for MFT plays. Refer to the web site for details:
<http://www.mftinc.org>

AFAS Web Site

Please remember that AFAS members have access to the **Members Only** portion of the web site.

Welcome to new Members

Danielle Acton
Jacqueline Flynn
Juliette Houte
Gregory Knowles
Dr Arthur Nasis
Stephane Redey
Barbara Shepherd
Keryn Tole
Dr Jennifer Pilgrim
Danielle Ingle