

BULLETIN

September 2016

Volume 23, Number 3

Back to Bergerac AFAS-Vic Annual Dinner Friday 16th September 2016



Take Me Back To Bergerac

Bergerac restaurant is an authentic French restaurant in the CBD operating under the same Chef owner since 1985.

It is a very popular place for lunch, well suited for business entertainment. It is open 5 lunches: Monday to Friday and 7 nights from 6pm.



The restaurant seats up to 90 people, including a separate room near the bar that can seat up to 40 people. The wine list is extensive with a full page of French wines and 12 wines sold by the glass.

Bergerac is a charming provincial town on the banks of the Dordogne River in the Perigord region, 90 km east of Bordeaux. It is also the birth place of two very important persons: Cyrano de Bergerac and Chef owner Jean-François Enconniere'.

Your restaurants's review: *Try Bergerac for dinner - old world ambiance - extensive menu - interesting specials - good wine list containing French and Australian wines. Service was welcoming, friendly, enthusiastic and timely. Don't be put off by the exterior of the restaurant located on King Street Melbourne - frankly it has zero to entice you to enter - until you do - an amazing experience awaits. A hidden gem that has been serving excellence in French cuisine since 1985! Must be doing something right ?*

WHEN: Friday 16th September 2016

TIME: 7:30 for 8:00pm

WHERE: Bergerac
131 King Street, Melbourne 3000
Ph 03 9629 2868
Melways Reference Map 1A:C6

COST: \$85.00 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 Thursday, **8th September 2016**.

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

Menu

Guests will be welcomed with a glass of bubbly, followed by a three-course dinner consisting of choices from the following menu.

Entrée

Plat de charcuterie (to share)

Main Course

**Herb crusted salmon, brocolinis & sauce vierge ,
Chervil , crispy capers.**

**Prime -eye fillet crusted with black pepper, on a bed
of roasted roots vegetables and green peppercorn &
brandy sauce**

Desserts

Crème Brulée

Chocolate gateau

Vins inclus.

Café pas inclus.

Please contact Peter Tolé if you have any special dietary requirements.

CALENDAR FOR 2016

15th April: AGM and Annual Reception at the Alliance

17th July: Bastille Day French Festival.

28th July: Site Visit to Nexans Olex with Materials Australia.

24th August: Site Visit to Michelin Australia.

**16th September
Annual Dinner
Bergerac**

October (TBA)
ITS Seminar

October (TBA)
Victorian Government Function to award Fellowships

October (TBA)
Function to award AFAS Fellowships

November (TBA)
Site Visit

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.