

# BULLETIN

May 2008

Volume 15, Number 3

## Aux Batifolles The AFAS Annual Dinner Friday 20<sup>th</sup> June 2008

With all French staff and a menu that's as thoroughly Gallic as that of any Parisian bistro, Richmond's *Aux Batifolles* is a classy dining destination for Melbourne Francophiles. The bistro is tucked behind a renovated double-fronted, heritage-style facade, offering streetside alfresco eating and a cheery atmosphere. It might be near the hub of sports arenas but the atmosphere is casually stylish, bearing no resemblance to the raucous hubbub of the many surrounding sports bar-style eateries.



The kitchen offers a traditional French cuisine, plumped up with more modern daily specials. Enthusiastic owner and head chef Stephane Pettier splits his time between the Richmond location and the kitchen of *Aux Batifolles'* namesake and sister restaurant in North Fitzroy, where the same Frenchified bistro ambience can be enjoyed. Much of the menu is duplicated between the two restaurants. The friendly and slightly cheeky service is also a consistent draw at both the sibling venues. – *Maya Linden*

WHEN: Friday 20<sup>th</sup> June 2008  
TIME: 19:30 to ??  
WHERE: **Aux Batifolles**  
258 Swan Street, Richmond 3121  
Phone: 03 9824 8022  
**Melways Reference 2H:A10**

COST: \$65.00 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, 17 June 2008.

# Menu

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

## Entrée

### *Caille aux potirons*

- De-boned quail wrapped in prosciutto, sage and parmesan served with pumpkin polenta

### *Cassolette d'escargots*

- Snails served with wild mushrooms, shallots, walnut oil, olives & tarragon

### *Salade Landaise*

- Smoked duck breast, orange dressing, roasted tomato & prosciutto.

## Main Course

### *Pithiviers de poulet au homard*

- Chicken & lobster served in a puff-pastry case with a bisque sauce

### *Tournedos au pâté de foie de canard*

- Pan-sealed eye fillet, served with duck-liver paté and forest sauce

### *Filet de saumon*

- Salmon served with scallops & celeriac purée and a mussel sauce.

## Desserts

*Crème brûlée or Profiteroles or Crêpes.*

## Café

## Wines

**Sauvignon Blanc – Georges DuBoeuf**  
**Pinot Noir – Bonchard**  
**Cabernet Sauvignon – Montgomery (Médoc).**

31<sup>st</sup> January-1<sup>st</sup> February  
 Pasteur – WEHI Workshop

25-29<sup>th</sup> February  
 International Conference on  
 Nanoscience & Nanotechnology

Friday 4<sup>th</sup> April  
 Annual Reception & AGM  
 Networking Opportunity

Wednesday 7<sup>th</sup> May  
 Public transport in the 21<sup>st</sup> century

Friday 20<sup>th</sup> June  
 Annual Dinner  
 Aux Batifolles

Thursday 24<sup>th</sup> July  
 Virtual Reality AstroTour  
 Swinburne University

Friday 15<sup>th</sup> August  
 Presentation of AFAS FEAST  
 France Fellowships

September  
 Forum on Water Supply  
 Engineering

November  
 Water & Energy Conference

### **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>

#### **Welcome to new Individual Members**

Mr Ian Butterworth  
 A/Prof John Davy  
 Mr David Dreadon  
 Mr Robert Hamilton  
 Dr Audrey Koitka

#### **Welcome to new Student Members**

Miss Jenny Chow  
 Ms Melissa Sgarioto  
 Ms Susan Patrick

#### **Welcome to new Corporate Member**

Areva NC Australia