

BULLETIN

June 2010

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Chez Olivier L'Epicierie The AFAS Annual Dinner (at lunchtime) Saturday 24th July 2010



The Elsternwick baby to the Prahran parent Chez Olivier Le Bistro, this charming European-style wine bar and eatery fizzes with French finesse rolled up in a distinctly Melbourne style. In fact, chef Jacky Frenot dubs the cuisine "Frozzie" (Frog-Ozzie), and it's easy to see why in dishes like the kangaroo fillet grillade, and the Frozzie double-roasted duck. Like any formidable French spot, the desserts and wines are key attractions, and here is no exception. With two classy dining rooms and a sunny terrace, Chez Olivier L'Epicierie brings something different to Glen Eira Road.

- ✓ *"A slice of France in Melbourne" by Stewart Adam - Our party of five had a great evening. My Cassoulet took me straight back to Toulouse, and the Bordeaux was perfect. The staff was very attentive and good with advice, and the atmosphere was delightful. Yes, we will be back for more.*
- ✓ *"Gastronomic Excellence" by Graham Rowse - The atmosphere at this restaurant is reminiscent of the days spent at many French restaurants in the late 60's and 70's when I spent a number of years wandering about France. The food is also excellent.*
- ✓ *"French favorite" by Elaine - A delightful neighborhood restaurant with friendly staff. Mostly traditional French dishes, but the Frozzie offerings are well worth trying. Yes, it can be noisy, and yes, it can get very warm upstairs, but it's a little piece of France in an area where there are few alternatives to tired Asian takeaways. A local favourite with this diner!*

WHEN: Saturday 24th July 2010

TIME: 12:30 for 13:00

WHERE: Chez Olivier-L'Epicierie
256 Glen Eira Road, Elsternwick 3185
Ph 9523 03 91
Melways Reference 67:H2

COST: \$70.00 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, 20th July 2010.

Contact Philippe Lesage on 9894 1749 or 0408 330 878 for more details.

Menu

Guests will be welcomed with a glass of *Taltarni Methode Champenoise*, accompanied by a selection of appetisers, and followed by a three-course dinner consisting of choices from the following menu.

Entrée

Pissaladière

Seafood Bisque

Huitres chaudes au Champagne

Escargots

Main Course

Pavé à la Béarnaise

Cassoulet

Poisson du Jour (John Dory)

Gout cheese and pesto ravioli (vegetarian)

Plateau de Fromages

Desserts

Tarte Tatin

Orange & Cointreau crème brûlée

Clafoutis aux cerises

Wines

Taltarni 2009 Sauvignon/Semillon

Taltarni 2007 Shiraz

CALENDAR FOR 2010

26th March
AGM, Annual Reception

7th May
Visit to The Australian Synchrotron

24th July
Annual Dinner (at lunchtime!)

August
Presentation of AFAS Fellowships

TBA
Potential Biotechnology seminar.

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.
Request your user/password from George Bolz
(webmaster3@afas.org.au)

Welcome to new Individual Members

Ms Ilonka Bokor
Dr Sally Gras
Dr Bryony Nayagam
Mr Gerard Oudin

Welcome to new Corporate Member

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