

BULLETIN

July 2011

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The French Brasserie AFAS Annual Dinner Friday 19th August 2011



Melburnians delight in saying how Melbourne's best kept secrets are hidden down its lanes – and the French Brasserie is a prime example. It is hiding just off Flinders Lane and Exhibition Street where ample parking can be found in the nearby parking lot. This impeccable restaurant is worth uncovering.

Co-proprietor and operator of Brasserie, Hadj Sadki, a Frenchman, has been on restaurant floors around Melbourne a long time, at places such as France Soir, Cafe DiStasio and, in more recent years, The Grand in Burnley. He's an effusive, enthusiastic sort of restaurant guy, a professional waiter with a genuine sense of hospitality who gives it his all.

Frederic Naud, a chef who has carried his sabatiers around a variety of Melbourne kitchens, including Lynch's, Soho (where Sud 2 is now, in South Yarra) and Jimmy Watson's, gets about his task of producing classic, unpretentious French standards to a serious level of professionalism, at prices aimed at making CBD business types frequent flyers.

- ✓ *Spectacular meal. The way food should taste. Service was attentive but not intrusive. A great place to celebrate life's milestones.*
- ✓ *Very French at every turn, the staff and owner (who clearly makes himself known which gives the diner some comfort that he is all over it), were professional and clearly well trained (by an iron fist we guess) - which is all good news for the customer!*
- ✓ *A gem tucked away off Flinders Lane. Great food and great service. I will be back for sure.*

WHEN: Friday 19th August 2011

TIME: 7:30 for 8:00pm

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

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, 16th August 2011.

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

Menu

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

Entrée

Pork and duck terrine with onion jam, red wine reduction and croutons

Home made “boudin noir aux pommes” served with a port sauce

Red mullet and spices soup

Main Course

“Onglet” with mash potato, confit shallots and a red wine jus

Barramundi fillet, assortment of crunchy vegetables, house made aioli

Coq au vin, served with “panisse”, baby carrots and “lardons”

Desserts

Crème brûlée

Assortment of cheeses

Chocolate cake with coconut sorbet

Vins et café inclus.

CALENDAR FOR 2011

29th April

AGM, Annual Reception, Talk
“Paris to Melbourne with an Atlas”

19th August

**Annual Dinner
The French Brasserie**

20th September

Fellowships function

November

Presentation of AFAS Fellowships

23-25th November

“Innovation in Health and
Biotechnology” Symposium.

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 Peter Rodriguez (webmaster3@afas.org.au)

Welcome to new Individual Members

Mr Greg Forrester
Dr Michael Walker
Ms Susan Ftouni
Dr Baohua Jia
Mr Gérard Oudin
Dr Bryony Nayagam