

BULLETIN

August 2019

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Franco-Belge AFAS-Vic Annual Dinner Friday 13th September 2019



We've brought the best of our home lands together for you to experience the true flavours of France & Belgium. It's no coincidence that our food tastes like the real deal. We take classic French & Belgian recipes and add our signature Melbourne twist.



"One of the greatest things in life is the way we must regularly stop whatever it is we are doing and devote our attention to eating"



Franco-Belge, as a concept, began many years ago for Freddie and Angela. We have both worked in the industry for over 25 years each - around the traps in some of Melbourne's restaurant 'institutions' and overseas. We have always wanted to bring our passion for food and booze together with a French-Belgian theme. We have lived in Camberwell for over 6 years and wanted to bring our concept to our fellow friends and locals. Freddie met Seb (our chef) whilst working at France-Soir. It was here that the dialogue between us all started and Seb was on the same page as us. A little while, a lot of wine and sleepless nights later Franco-Belge opened its doors!!!!

WHEN: Friday 13th September 2019

TIME: 7:00 for 7:30pm

WHERE: **Franco-Belge**
9 Evans Place, Hawthorn East 3123
Ph 03 8394 6625

COST: \$100.00 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 Friday, **6^h September 2019**.

Contact Peter Tolé on 0412 435 344 or email president.vic@afas.org.au for more details.

Menu

A three-course dinner consisting of choices from the following menu.

Entrée - Choice of:

- Salade de Chèvre Chaud
- Soupe à L'oignon Gratinée
- Garnalen Kroketter (Belgian Prawn Croquettes)
- Salade de Saumon Gravlax

Main Course - Choice of:

- Confit de Canard aux Flageolets
- Poisson du Jour/Vis van de Dag
- Carbonnade de Boeuf à la Flamande
- Entrecôte

(Main Course served with fresh bread, green salad and fries)

Gourmandises - Choice of:

- Café Gourmand
- Selection of Petits Desserts to share

Vins et Café inclus.

Wine included (3 choices of whites or reds)

(Please note: Pre-dinner drinks, aperitifs not included)

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

CALENDAR FOR 2019

15th March:
Talk: Renault Sport

20th March:
Talk: Bouygues on Melbourne Metro Project.

3rd May:
AGM and Annual Reception at Melbourne University with
Talk: Sustainable Concrete.

June:
Function with Materials Australia was postponed.

7th August:
Function with CSIRO and French Students

13th September:
Annual Dinner at Franco-Belge

17th October :
Talk: Hydrogen fueled trains.

November:
Function to award AFAS Fellowships

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

We have updated the site!!
www.afas.org.au