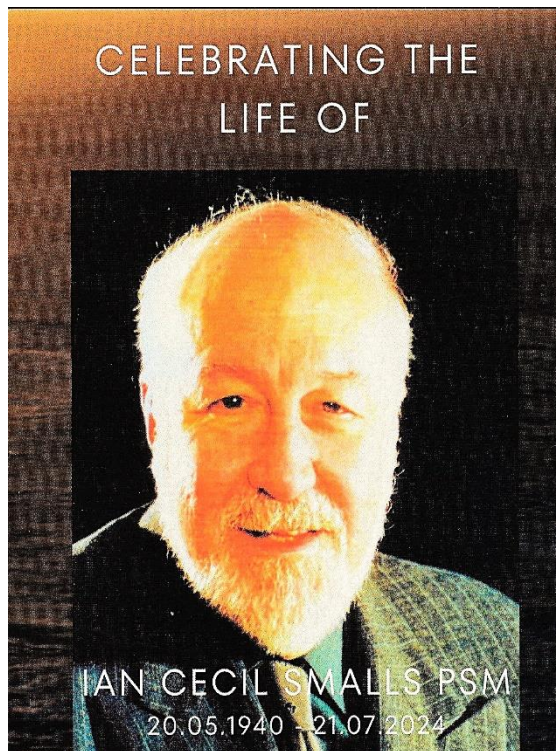




The Newsletter of the Metropolitan Wine and Food Society of Sydney Inc.

Published for the information of the members and friends of the Metropolitan Wine and Food Society of Sydney Inc.

Vol 11 No 2—August 2024



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Metropolitan Wine and Food Society of Sydney Inc
Registered No. Y13780.23
Founded: 22 July 1977

Inc Website: <http://mwfss.com/> Facebook: Metropolitan Wine and Food Society of Sydney

Society Program Functions and Meetings

Dates for your Diary 2024

Date	Event
Sunday 15 th September	Spring Lunch at Jim Roll's
Sunday 8th December	Christmas Lunch Il Posto North Epping
	Watch
	These
	Spaces

Office Bearers and Committee

2024—2025

President and FWFSa Councilor:

Murray Mills

Vice President Wine Master: **Trevor**

Gibson

Vice President Food Master: **Jim Rolls**

Secretary: **David Yeomans**

Treasurer: **Carole Yeomans**

Committee Member Wine: **David Cameron**

Committee Member Food: **Carolyn Smalls**

Wine Scribe: **Alam Broome**

Food Scribe: **Kerrie Sims**

Cellar Master: **Trevor Gibson**

Federation of Wine and Food Societies of

Australia Councilor: **Trevor Gibson**

Public Officer: **Lorraine Plues**

A Note from the Editor

A busy calendar of events over the past few months and a busy time for our members. The Camerons have moved house and will reside in Bondi and Kerrie Sims will live in North Kellyville. Many others have travelled or will be travelling overseas to destinations including Japan, The Balkans, USA, Fiji and Europe.

Sadly, we have lost a beloved member Ian Smalls, who passed away in July. He is fondly remembered by many of us for his numerous contributions to the MWFSS. I especially remember him organising transport to and from events calling ahead of arriving at each member's house.

Many thanks for the members' contributions and to Carol Leaver and Evan Stent for photos and help with photo transformations.

Cheers Kerrie Sims

A Tribute to Ian Smalls Trevor Gibson



Remembering Ian Smalls

I am honoured to have been asked to say a few words in remembrance of Ian.

I first met Ian in about 1995. We were close neighbours. We discovered common interests in wine and food, and that we were both scientists.

In the following years both he and Carolyn proved to be dear friends and neighbours, with many shared memorable nights of dinners, wine and good company.

Early years

Born an only child in London in 1940, Ian could read before he attended school, and he proved to be an exceptional student.

Later Ian emerged with BSc Honours degree in freshwater ecology and zoology from the University of London. He spent his early professional career as a biologist with various Water Authorities in England.

Carolyn

Ian had a long-term interest in amateur theatre. At one of these events in 1965 at Henley on Thames (Midsomer Murders), a spilled glass of wine drew his attention to an attractive young lady, the acting wardrobe assistant.

The attraction was mutual, and her name was Carolyn. Love won out. Ian and Carolyn were engaged three days later and married the following year in 1966. Ian always said that if you're going for a job, you don't need three interviews.

So began a loving, supporting relationship of nearly 60 years that, as it turned out, spanned the globe. His marriage to Carolyn Ian regarded as one of his greatest lifetime achievements.

Life in Oz

Ian was part way through a PhD at Sussex University (which he never had the opportunity to finish), when in 1968 the Metropolitan Water Sewerage and Drainage Board (now Sydney Water) offered him a two-year employment contract.

He and Carolyn soon settled in Sydney, eventually in Castle Hill when he was offered permanent employment. This was the home they built and here they made a life for nearly 60 years.

By circumstance, the Smalls were later joined at neighbouring properties by the Biggs, the Littles and Large's. Go figure ... Carolyn, of course is still in the same house.

Their life here was filled with dinner parties and welcome friends, and with regular overseas trips often associated with Ian's work, but which including hiking and skiing holidays in France and Switzerland amongst other destinations.

Ian's culinary contributions were always appreciated, something he often downplayed, describing himself as Carolyn's assistant or social secretary. Memorable dishes include his baker's lamb and kedgeriee. The latter a must for Good Friday feasts.

He also once appeared as a guest chef on Simon Marney's Sunday morning program on ABC radio and featured his baker's lamb.

Over many years Ian continued to pursue his interests in wine and food with the Metropolitan W&F Society, and in amateur theatre with the Castle Hill Players. His outstanding contributions to the W&F Society were recognised by an award from the federal umbrella body for Wine & Food societies in Australia. He was also active in Rotary in various committee roles, involved in raising funds for charities, notably Kids to Disneyland.

Ian and Carolyn developed many close and loving friendships over the years. Two deserve special mention. Many years ago, they befriended and supported two young women to the extent that they became their surrogate parents. You will hear more of this from another speaker today, but I will say that Ian cherished these relationships.

Professional Life

Life as a scientist suited Ian's nature well. Apart from his obvious intelligence, he was precise, exacting and meticulous, almost to a fault. He progressed through Sydney Water's water science hierarchy to eventually become its Senior Biologist.

He completed a Master of Science at Macquarie University and made significant contributions to Sydney Water's activities to maintain drinking water quality. These included the management of Cryptosporidium in Sydney's drinking water in the late 1990's, and later in his career with the Department of Lands and Water in the control of toxic blue green

algae outbreaks in the Darling River system. Both these required Ian's exacting, methodical approach.

In recognition of his outstanding services to the water industry, he was a proud and deserving recipient of a Public Service Medal in 1995. He regarded this as another of his great achievements in life.

After his official retirement in the late 2000s Ian continued employment as a laboratory auditor by the National Association of Testing Authorities (NATA). Ian would have been suited for this role, and I suspect made himself quite unpopular with some laboratories.

Retirement and Legacy

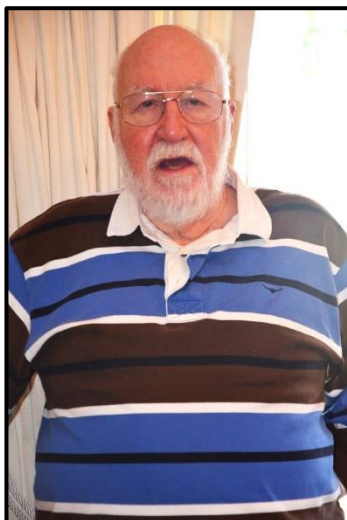
For most of his years of retirement, Ian enjoyed life with Carolyn as he always had. It revolved around activities with food and wine, the theatre, spending time with friends and supporting Carolyn in her various commitments.

With his deteriorating health, Ian moved into aged care in 2022. Carolyn has asked me to especially thank the staff at BUPA in Baulkham Hills for their outstanding care and compassion for Ian during his stay there.

Ian could be variously characterised as precise, methodical, ordered, pedantic, stubborn. If you said to Ian "I'll be there in a minute", you would be timed. Above all though, a gentleman, a good friend and a considerate, supportive man. And we all respected and loved him for it.

In balance, Ian's was a life well lived. With success and achievements in all aspects of his life. We will miss him and his ways, but we will never forget him and will savour the memories – he was one of a kind.

When we think of Ian, it will be with fondness, and with a smile as we recall one of his favourite poses, particularly when there was common agreement on his view on things.



There's a lovely story behind the red roses.
Ian and Carolyn met in the UK during the production of a performance of the Vagabond King.
A song 'Only a Rose' from this production has been a special connection between them throughout their lives.



The Federation of Wine & Food Societies of Australia
Convention 2025 – Bendigo Victoria



FWFSA
Convention 2025

Bendigo, VIC

Sandhurst Wine & Food Society takes pleasure in hosting the Federation's 2025 Convention.

Explore Bendigo:
bit.ly/bendigo-tour



SCAN ME

Organising Committee:
swfs.bendigo@gmail.com

Regional Inspiration



GOLDFIELDS GRANDEUR

Visit Bendigo and experience a vibrant regional city jam-packed with creativity, great food, happening festivals and happy-as locals, all thriving in a heritage setting that stacks up to the grand European cities that inspired it.



WINE REGIONS

Bendigo and its two adjacent wine regions—Heathcote and Pyrenees—have become known for bold and rich styles of Shiraz, with distinctive 'Aussie bush' character. Further south, and more elevated, Macedon Ranges has been described as the most 'thoughtful' wine region in Australia—fully confident in the quality of its grapes and letting its wine speak for itself.



GASTRONOMY

Recently designated a UNESCO Creative City and Region of Gastronomy, Bendigo celebrates its diverse food culture, and its commitment to local, sustainable, delicious and creative produce.

The Federation of Wine & Food Societies of Australia

Convention 2025 – Bendigo Victoria

The Federation of Wine and Food Societies of Australia (FWFSA) and Sandhurst Wine and Food Society (SWFS) take pleasure in inviting you to participate in the **2025 Convention in Bendigo VIC.**

Autumn is resplendent in central Victoria, especially with surrounding wine regions busy in vintage production. This vibrant city, with its proud gold rush architecture, and the internationally renowned Bendigo Art Gallery, was awarded Wotifs 2024 Aussie Town of the Year.

The Convention is planned to showcase the region’s diverse food and wine culture, with Bendigo recently designated as Australia’s first UNESCO Creative City and Region Of Gastronomy.

Your Expression of Interest

To assist in our planning please indicate your interest in attending the event(in whole or part) by -

Saturday 14th September

Travel

Bendigo is a 90-minute drive from Melbourne Airport, and serviced by express train service from Melbourne’s Southern Cross Station. Qantas offers direct flights from Sydney.

Accommodation

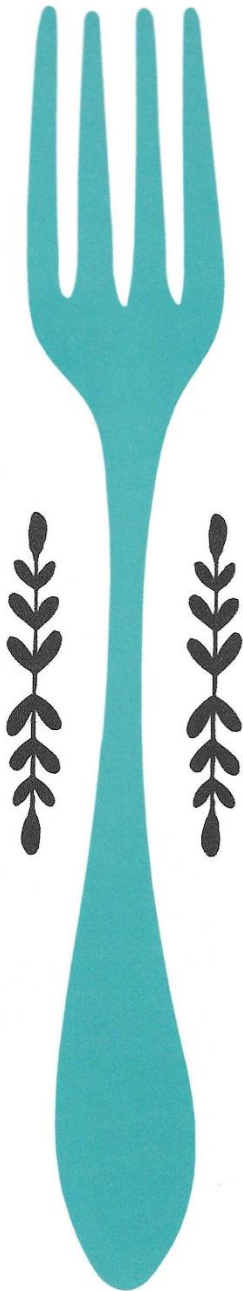
A full range of options (hotels, motels, B&B, self-contained apartments) is available: planned events are within easy walk distance of the CBD. Explore bit.ly/bendigo-tour> STAY

Visit

Detailed visitor guides, covering history, art and culture, gastronomy, nature and outdoors, Exploring the region etc can be downloaded at bit.ly/bendigo-guide

We will get further information to you Including final programs, costs and registration form, by early October

Options pre	Main Convention		Options post
Friday 28 March	Saturday 29 March	Sunday 30 March	Monday 31 March
Explore all that Bendigo has on offer: <ul style="list-style-type: none"> Bendigo Art Gallery Underground mine tour Chinese museum Grand parks & gardens Heritage architecture Vintage trams Bespoke winery tours Great Stupa of Universal Compassion (largest Stupa in Western World) 	<p>10 am Champagne Masterclass Three presentations from prominent regional winemakers: 'So you want to start a vineyard' (Phillip Moraghan), 'Nature & Nature of Botanicals' (Gilles Lapalus), and a structured Champagne tasting of Champagne highlighting effect of terroir in the Cote des Blancs</p> <p>12-2:30pm Lunch Four courses with tasting of botanicals, Regional and Macedon Ranges wines including back vintages of Curly Flat, at the historic Sandhurst Club established in 1858.</p>	<p>10:30 am Annual General Meeting</p> <p>12 - 3 pm Lunch Lunch is in a heritage bank building, with chef Tim Foster who hails from Gold Mines Hotel Bendigo and formerly Source Dining Kyneton.</p>	<p>Bespoke winery tours</p> <ul style="list-style-type: none"> Bendigo Region self-drive tours bendigowine.org.au/wine-trails Heathcote Region ramblingwinetours.com.au Macedon Ranges winetours.com.au/destination/macedon-ranges
<p>6 - 9:30 pm Welcome function Join us to sample 10-15 wines from the Bendigo & Heathcote Regions. Discuss the influence of American v French oak with regional winemakers, with an accompanying casual dinner</p>	<p>6:30 pm Convention Dinner The signature event will be held at the iconic Ms Batterhams restaurant in central Bendigo. The meal involving 5 iconic regional chefs each presenting a course, matched with wines including those from the Federation Cellar</p>		



EXPRESSION OF INTEREST

FWFSA Convention 2025 - Bendigo

Please respond by Saturday 14 September 2024:

- *online form at bit.ly/Bendigo-EOI*
- OR*
- *email this form (or the information it contains) to Peggy Sanders at fwfsa.inc@gmail.com*

I/We are interested in attending the 2025 FWFSA National Convention in Bendigo

Name(s)	
email (please print)	
Society Membership*	

*if you will be attending as a guest of a Member, please state their name and Society

Please indicate the functions that you may wish to attend

Function	Y	N	
Friday evening Wine Tasting & Casual Dinner	<input type="checkbox"/>	<input type="checkbox"/>	No
Saturday morning Champagne masterclass	<input type="checkbox"/>	<input type="checkbox"/>	No
Saturday Lunch	<input type="checkbox"/>	<input type="checkbox"/>	No
Saturday Evening Convention Dinner	<input type="checkbox"/>	<input type="checkbox"/>	No
Sunday morning FWFSA AGM	<input type="checkbox"/>	<input type="checkbox"/>	No
Sunday Lunch	<input type="checkbox"/>	<input type="checkbox"/>	No
Post Convention Winery Tour	<input type="checkbox"/>	<input type="checkbox"/>	No

**MWFSS Functions
Lunch at Parliament House
10 th April 2024**



Members of the MWFSS visited Strangers Restaurant at NSW Parliament House for a delightful lunch



Strangers Restaurant served an A la Carte Menu with matching wines for each option. The standard of cuisine was excellent, and it was decided to return to the restaurant in 2025

Lunch at Parliament House

Entrée

NSW Rock Oysters with Meyer lemon mignonette

2022 Nick O'Leary Riesling, Yass Valley



**Marinated Octopus, taramasalata,
Fennel preserve, parsley and squid ink
Wafer.**

*2021 Margan 'Fordwich Hill' Semion,
Hunter Valley*

**Prosciutto, persimmons, crispy crostoli
River mint and basil oil.**

2022 Artemis Sauvignon Blanc, Berrima



Other options -

Beef tartare with horseradish and parmesan

2002 Carillion Six Clones Pinot Noir, Orange

Zucchini flower, herb salad, Pecora sheep curd and pistachio

2022 Bellina Pinot Grigio Riverina

Lunch at Parliament House

Mains



Spanner crab risoni, with saffron, pecorino, gruyere, fetta cream sauce.

2022 First Creek Vermentino, Hunter Valley



Slow cooked beef cheeks with truffle mash, dutch carrots, confit eschalots.

2019 Peppergreen Estate, Merlot, Berrima



Pork Escalopes served with French peas, smoked speck and pommes au gratin.

2018 Bloodwood Cabernet Sauvignon, Orange

Other Options -

Grilled snapper, radish, vine ripened tomatoes, baby zucchini and shellfish broth

2023 Bunnamagoo Estate rose, Mudgee

Musset family farm – lion's mane mushrooms, duxelles, king oyster mushrooms, cashew ricotta gremolata.

2022 Toppers Mountain Manseng, New England

Lunch at Parliament House

Desserts



New season citrus selection - Mandarin granita, lemon sorbet, ruby red grapefruit salad.

2019 DeBortoli Noble One Botrytis Semillon, Riverina.

Apple tarte tatin with vanilla ice cream.

2016 Autumn Semillon, Eurunderee.



Mont Blanc – Baked meringue, sable biscuit, sweet chestnut cream.

(this dessert draws on heritage and nostalgia of our European trained chefs)

2019 DeBortoli Noble One Botrytis Semillon, Riverina.

Chocolate tart, chocolate mousse & a cherry compote

NV DeBortoli Old Boys Tawny 21 years old, Riverina.



Australian cheese trio, with blue, cream Brie, aged cheddar, muscatels, quince & lavosh.

2022 Three Bridges Estate Durif, Riverina.

MWFSS AGM Sunday 19th May 2024



The annual MWFSS AGM was held at the home of Kerrie Sims on Sunday 19th May. A small number of members, 15 attended the meeting.

President Carol Leaver, referred to her annual report, emailed to members prior to the meeting. She also thanked the outgoing committee and those involved in making the events of 2023-24 a success. The current membership is 39 with 9 country members.

The Wine and Cellar Report prepared by Trevor Gibson was distributed with the Annual Report. Carol gave a vote of thanks to Trevor for maintaining the Society's wine cellar.

The Financial Report prepared by Treasurer Carole Yeomans distributed in the Annual Report indicated we had a surplus of \$988.61. The Mary Arnold Memorial Account balance is now at \$166.59 after a donation of \$500 was made during the year. A vote of thanks was passed to Carole.

Murray Mills was voted in as the President. The position of Wine Scribe was filled by Alan Broome and David Cameron was confirmed as Wine Scribe Murray Mills and Trevor Gibson were confirmed as the FWFS A Councillors Trevor Gibson was confirmed as the Cellar Master. The appointment for the position of Public Officer Lorraine Plues was confirmed. Other positions on the Committee remained as for the previous year.

A light lunch was served after the meeting with members sharing the wines they had brought along.



Ian Arnold Dinner
La Chouette, Hunters Hill
Sunday 7th July 2024



La Chouette, at 54 Alexandra St, Hunters Hill is a new restaurant experience for the MWFSS, but the premises have been visited by our members on several occasions when it was known as Bistro 54. The restaurant lived up to its former reputation, with members comments reporting an excellent dining experience.

'The talented head chef Francois Perego and his team create modern and sophisticated French dishes, while taking inspiration from the traditional roots of the Burgundy region.'

La Chouette features the very best of French cuisine with the Tatar, Cheese Souffle, Snails, And Slow Cooked dishes and a number of daily specials'

In his new role as Wine Scribe Alan Broome has produced a comprehensive wine report



Wine report (with references to the cuisine which it accompanied)

OVERVIEW

In keeping with traditions of the Society, this year's Ian Arnold Dinner followed a French theme both in choice of food and matched wines. An exception on this occasion was the choice of two wines to accompany the main course of braised beef cheeks: one French, the other Australian. The rationale for this choice was to give members the opportunity to compare wines of the same varietal but contrasting Old World and New World styles.

Ian Arnold Dinner

CANAPES

Fois gras toast
Escargot and garlic vol-au-vent



Wine Companion

Andre Clouet Grand Reserve Champagne NV
100% Pinot Noir
France

About the Maker

Domaine Andre Clouet is located in the village of Bouzy, in the Montagne de Reims sub region of Champagne. The family-owned vineyards cover 8 hectares in the sloped vineyards of Grand Cru Bouzy and Ambonnay.

The wines are crafted using the traditional methode champenoise and are cellared under the family's 17th century chateau originally built by an ancestor who acted as printer to Louis XV's royal court at Versailles.

Tasting Notes

Complex and forward in style with some biscuity characters with plenty of fine bead, red fruits mingled with citrus, and earthy, warm spice (think start anise and cinnamon) zesty and dry on the finish. It built on the palate and was quite voluptuous, almost full bodied for champagne and while a rich aperitif, it was excellent with the canapes.



ENTREE

French onion soup



Ian Arnold Dinner

Wine Companion

Olivier Leflaive les Setilles 2020 Bourgogne Blanc

100% Chardonnay

France

About the Maker

Domaine Leflaive is located in Puligny-Montrachet Cote de Beaune Burgundy. The earliest roots of the Domaine go back to 1717 and a Claude Leflaive. The Domaine has evolved through the decades and following complications through the Napoleonic Code inheritance laws is now two separate companies, Domaine Leflaive a biodynamic winemaker under Anne-Claude Leflaive and Domaine Olivier Leflaive who established his own label in 1984.

Tasting Notes

The choice of a 4 year old white burgundy, rather than a more restrained Chablis style was an inspired choice as it had more than enough volume on the palate, particularly to the front to match what the soup was offering. It was fleshy and nicely textured with full body and a focussed finish. Some observers note aromas of white flowers, peach grilled almonds and lemon peel dominating on a mineral background. Others have identified apricots, toasted hazelnuts and grilled pears with tasty, salted caramel undertones.

A perfect match to the heartiness of the beef stock and sweetness of the onions in the soup.



MAIN COURSE

Braised Beef Cheek Bourguignon with Pomme Puree

Cauliflower Gratin

Green Beans



Ian Arnold Dinner

Wine Companions

Two Shiraz/Syrah based wines were chosen to accompany the rich meaty dish of braised beef cheeks offering a contrast of the same grape handled in different ways. Younger or older wine first was a personal choice. Full fruit of the younger wine versus the dryer taste of the older wine; a personal choice that divided the room.

1. Taylors St Andrews 2014

Shiraz

Australia

About the Maker

The Taylor family's long-standing association with the Clare Valley began in the late 1950's when as Sydney wine merchants they partnered with the Clare Valley Cooperative to bottle and distribute their own wine under the Chateau Clare label. Inspired by the great wines of Bordeaux and the success of this early venture the Taylor family established their own vineyard on a site by the Wakefield River Clare, establishing one of the great family wine houses of Australia.

Tasting Notes

Enormously flavoursome with rich fruit characters of black cherry, plum and ripe berries. American oak adds nuances of vanilla cigar box coffee and toast. Nice clear rich cherry fruit through the palate some acid textural tannins not soft.

2. St Joseph Les Parcelles Maison Bruyère et David 2020

Syrah

France

About the Maker

Maison Bruyère & David is a new venture in the Northern Rhone Appellation of Saint Joseph by friends Justin Bruyère & Sylvain David. Located on the granite soils of Saint Joseph where the best vineyards are located right in the epicentre of the Northern Rhone where the wines are noted for being more complex and richer in taste. The vineyard is laid out on extremely steep slopes along the Rhone River which complies with the notion of the region; that good Syrah deserves a view.

Tasting Notes

The wine had some fruit sweetness through it and was very smooth on the palate almost seamless with nothing standing out which is a sign of a very good wine. Others have noted the 2020 Maison Bruyère & David wine has a freshness and tension compared to the previous vintage and needed to be left to open up so that it revealed all its finesse of sweet



Ian Arnold Dinner

spices, notes of pepper and red fruits. There was a touch of tannin which could be described as racy with a long persistence. There was noted bottle variation between the tables with some bottles not exhibiting as much of sweet character other described.

DESSERT

Crème Brulee



Wine Companion

Chateau Doisy-Vedrines 2013

Semillon Sauvignon Blanc

About the Maker

Chateau Doisy-Vedrines achieved Grand Cru Classe of Sauternes in 1855 and was acquired in the mid-19th by the current owner's ancestors. It is located on the clay limestone hilltop of Haut Barsac however under AOC rules is allowed to be designated as Sauternes.

Tasting Notes

Bright yellow with a green hue and an elegant nose with complex aroma reminiscent of juicy peaches, ripe apricots passionfruit and mango with mild spices in the background. The palate had great elegance and balance with opulent sweetness balanced by crisp acidity tropical fruit and ripe apricots in the long lingering aftertaste.

AFTER TASTE

An excellent selection of wines to match the classic dishes provided by Francois and Joy of La Chouette. Champagne is always a welcome start to these dinners, but several members were not keen on the choice of a sauterne to accompany the Crème Brulé. Sadly, this is a trend in Australia as the popularity of "stickies" wanes. Perhaps a reversal of wines is something for members to try at their own gatherings, champagne with desert and a sticky with pate or cheese.



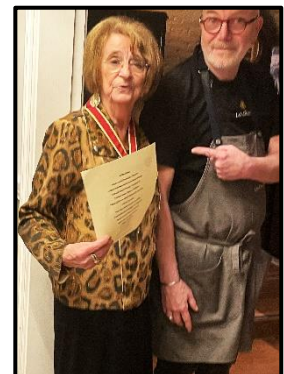
Ian Arnold Dinner



In keeping with tradition the outgoing President, Carol Leaver hands the presidency to the incoming President Murray Mills



*Carolyn with
Chef
Francoir Perego*



Member's Contribution

Traditional Dinner & Geisha Performance, Kyoto, Japan.

Jim Rolls & Margaret Perrett

While in Kyoto Jim Rolls and Margaret Perrett had a traditional 10 course dinner while being entertained by 2 Maikos. Maikos are apprentice Geishas, the training taking from 4-5 years. During training a Maiko has an Oka-San (mother) and stays with her in a geisha house to learn the trade.

Geishas are female Japanese performing artists and entertainers trained in the traditional Japanese performing arts styles of dancing, arranging flowers, conducting tea ceremonies, singing, playing traditional music instruments as well as being proficient conversationalists and hosts. All these skills, along with their impeccable and unforgettable appearance, make a Geisha the most highly regarded and respected class of entertainer in Japan. Their distinct appearance is characterised by long, trailing kimonos, traditional hairstyles and impeccable make-up. Geishas entertain at parties for wealthy clientele, as well as performing on stage and at festivals. Although Geishas may have provided sexual favours in the past this is no longer the case.



The first Maiko who entertained us was 17 and had nearly completed her first year of training. When she was 14 she saw a documentary on the training of Maiko's and decided this was what she wanted to do.

There are traditions that govern what apprentice Maiko's can wear and the makeup that she can use. Our junior Maiko could only wear makeup on the lower lip.



The second Maiko was due to finish her apprenticeship in a month after training for 4 years. She danced, sang and played games. Geishas can have boyfriends, but they are not allowed to marry. She hasn't a boyfriend at the moment but would like to have one and eventually move to Australia.



Traditional Dinner & Geisha Performance, Kyoto, Japan.

After the show and dinner which lasted over 3 hours we posed in the street outside the restaurant with the Maiko, her Oka-San and fellow travellers. Although quite expensive the evening was unforgettable and should be included in any visit to Japan



THE DINNER

While being entertained by the Maikos we were served a 10 course traditional dinner. We really enjoyed the dining experience and there were several Japanese delicacies that we had never tried before.



1. Tofu, jellyfish, egg custard, sashimi, roasted small fish
2. Miso paste, dried fish backbone, slices of dried Tofu, dried fish, Capsicum
3. Tofu, shaved bonito fish, rice crackers in a fish broth



4. Salmon, horse mackerel, sea bream sashimi, wasabi, soy, tree nuts
5. Tempura fish, bean, eggplant, mushroom, scallop.
6. Ayu, a Japanese river sweet fish (Roasted and dried, and arranged on decorated black plate covered with flour and salt). The fish are smoked, roasted and is eaten head and all.

Traditional Dinner & Geisha Performance, Kyoto, Japan.

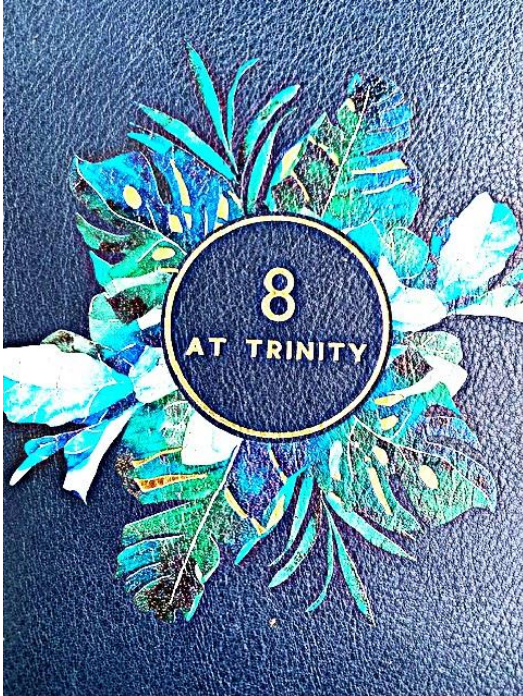


- 7. Rice
- 8. Cucumber pickled with ginger
- 9. Miso Soup
- 10. Fruit salad of mandarin, melon, strawberry and pineapple

Jim Rolls & Margaret Perrett



Member's Contribution 8 at Trinity, Lake Macquarie Jo Winchcombe



Jo and Kate Winchcombe recently dined at '8 at Trinity'

Located at: 81 Trinity Point Drive Morrisset, at a Lake Macquarie, water front setting.

Jo describes 'This restaurant as an amazing dining experience with a very diverse menu.' And went on to say '8 at Trinity' proved to be one of the best restaurants I have been to for quite some time where we enjoyed a very wonderful and relaxing experience.'

For lunch they enjoyed -

Entree: Sydney rock oysters served with a delicious Mignonette

Mains: shared sea food platter which was unbelievable with assorted fish etc. couldn't eat it all and we were given a very up market doggy bag to take home with left overs.

Desert: ———couldn't participate however we saw some amazing decadent offerings being served.

