



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 12 No 2—August 2025



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

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

Society Program Functions and Meetings

Dates for your Diary 2025

Sunday 21st September	Spring Luncheon At the Mills home
Sunday 7th December	Christmas Lunch Jamieson Views Mountain Heritage Hotel Katoomba
Sunday 4th January 2026	MWFSS Annual Picnic Venue TBA
Thursday 19th February 2026	Lunch Soya Restaurant Balmain
Weekend 27th -29th March 2026	FWFSA Victor Gibson Commemorative Dinner & Weekend
Friday 24th April 2026	Lunch Strangers Restaurant NSW Parliament House TBA

Office Bearers and Committee

2024—2025

President and FWFSA Councilor:

Murray Mills

Vice President Wine Master:

Peter Bacon

Vice President Food Master: **Jim Rolls**

Secretary: **David Yeomans**

Treasurer: **Carole Yeomans**

Committee Member Wine: **Bruce Pollard**

Committee Member Food: **Carolyn Smalls**

Wine Scribe: **Alan Broom**

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

As you can see from the Diary Dates; another busy year is being planned for the society.

Christmas Lunch at Jamieson Views at the Heritage Hotel provides the opportunity for a night or weekend away in Katoomba.

Remember, that if you have a personal dining or wine event, we appreciate a note of your story for inclusion in our newsletter.

Kerrie Sims



The Federation of Wine & Food Societies of Australia Victor Gibson Commemorative Dinner & Weekend 27th -29th March 2026

The Federation of Wine and Food Societies of Australia (FWFSA) and South Australian Wine & Food Society (SAWFS) take pleasure in inviting you to participate in the Victor Gibson Commemorative Dinner and Weekend in 2026 in Adelaide.

The 2026 Victor Gibson weekend will highlight the best of South Australia's gastronomic excellence in a program designed to delight the senses.

CITY HIGHLIGHTS

Adelaide is a charming and walkable city, rich in culture and heritage. Stroll along the River Torrens, explore the laneways full of bars, street art and boutiques, and immerse yourself in the flavours of the iconic Adelaide Central Market. Don't miss the historic Adelaide Oval or the lush Botanic Garden, both minutes from the Crowne Plaza Hotel.



Autumn in Adelaide is a season of mild days and golden light - an ideal time to explore the city's renowned culinary and wine scene. The city itself offers a vibrant mix of history, culture and innovation.

WINE REGIONS

Adelaide is surrounded by world-class wine regions: Barossa Valley, McLaren Vale and Adelaide Hills that are all within an hour's drive from the city. Our wineries offer extraordinary diversity, from the bold Shiraz of the Barossa to the elegant Rieslings of the Hills and the Mediterranean varietals of McLaren Vale. These regions are internationally acclaimed for quality and character, with cellar doors nestled in breathtaking landscapes.

GASTRONOMY

Our restaurant scene is a dynamic mix of tradition and innovation, shaped by passionate chefs with access to exceptional local ingredients. From fresh seafood and artisan cheeses to seasonal produce, dining in Adelaide is a celebration of culinary identity.

Friday 27 March	Saturday 28 March	Sunday 29 March	Monday 30 March
	<p>11:00 am Wine Tasting Chardonnay Wine Tasting at the National Wine Centre.</p>	<p>10:30 am Annual General Meeting Crowne Plaza Hotel.</p>	<p>Winery Tours The full day bus tours feature 3 wineries and include lunch. Please indicate if you are interested in either,</p> <p>Tour A Adelaide Hills OR</p> <p>Tour B Barossa Valley</p> <p>Explore Adelaide according to your interest:</p> <ul style="list-style-type: none"> • Adelaide Oval • Haigh's Chocolates tour • Botanic Gardens • Central Market • Shopping - Rundle Mall, Adelaide Arcade, Jetty Road Glenelg • David Roche Gallery • St Peter's Cathedral • Art Gallery of SA • Jam Factory Gallery • Old Treasury & Tunnels tour <p>Visitor Guides can be downloaded: experienceadelaide.com.au</p>
<p>2:30 - 3:30 pm Governor's Reception The Governor of South Australia, Frances Adamson AC will welcome members of the FWFSA to South Australia. After official introductions, drinks and canapés will be served in the historic ballroom at Government House.</p>	<p>12:00 - 2:00 pm Lunch National Wine Centre Stay and enjoy a 2 course menu, entrée and main with matched wine.</p>	<p>12:00 Lunch Lunch will be held at Kooyonga Golf Club, a favourite venue of SAWFS. Kooyonga provides a spectacular setting and superb cuisine.</p>	
<p>5:00 - 6:00 pm Convention Registration</p> <p>6:30 - 8:30 pm Welcome Function Luna10 at the Crowne Plaza Hotel has a wonderful view over the Botanic Gardens and the Adelaide hills. Join us to sample fine wines with a light meal.</p>	<p>7:00 pm Victor Gibson Commemorative Dinner at 165 North Terrace Adelaide. The signature event will feature dinner with paired wines, including those from the Federation Cellar.</p>		

Travel

Adelaide is serviced by direct flights from all major Australian cities. The airport is a short drive from the city centre.

Accommodation

A full range of options are available.

Our recommendation is the Crowne Plaza Hotel, 27 Frome Street Adelaide, which is centrally located and convenient for all functions.

Expression of Interest: To assist with planning, please indicate your interest in attending the event (in whole or part) by 4 August 2025. See options on the next page. We will forward the final program, costs and registration form, in September.

Organising Committee
admin@sawfs.org.au



VICTOR GIBSON



COMMEMORATIVE DINNER & WEEKEND

Adelaide 27-29 March 2026

EXPRESSION OF INTEREST

To assist the planning committee, please return this form by **Monday 4th August 2025**. Registration details will be available in September to those who have expressed interest, or they will be distributed by your Society.

Please complete the Online Form <https://sawfs.org.au/eoi>
Or save and email this form to admin@sawfs.org.au

I am proposing to attend the 2026 FWFS Victor Gibson Weekend in Adelaide

Name	
Mobile Number	
Email Address	
Name of Society Membership/s	

Also proposing to attend the 2026 FWFS Victor Gibson Weekend in Adelaide is

Name	
Mobile Number	
Email Address	
Name of Society Membership/s	

****If you will be attending as a guest of a member, please state their name and Society. Please indicate the functions you may wish to attend:**

**The Federation of Wine & Food Societies of Australia
Victor Gibson Commemorative Dinner & Weekend
27th -29th March 2026
Expression of Interest**

DATE	FUNCTION	NUMBER of ATTENDEES
Friday 27 March	The Governor's Reception at Government House	
Friday 27 March	Welcome Function at Luna10, Crowne Plaza Drinks and canapés	
Saturday 28 March	Chardonnay Wine Tasting - National Wine Centre	
Saturday 28 March	Lunch - National Wine Centre	
Saturday 28 March	Victor Gibson Commemorative Dinner	
Sunday 29 March	Annual General Meeting	
Sunday 29 March	Lunch – Kooyonga Golf Club	
Monday 30 March	Winery Tour: Option A or B (please state your preference)	

Return by Monday 4th August 2025

MWFSS AGM
Sunday 25th May 2025
At the Home of Corinne & Murray Mills

The annual MWFSS AGM was held at the home of Corinne and Murray Mills on Sunday 25th May 2025

The Presidents report acknowledged the service of the committee and detailed the many activities and functions held during the year. The full details are in the Annual report
A vote of thanks to Murray for his contribution.

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

The Financial Report, prepared by Treasurer Carole Yeomans. was distributed in the Annual Report. The 2023-24 financial year ended with a surplus of \$1,643.08

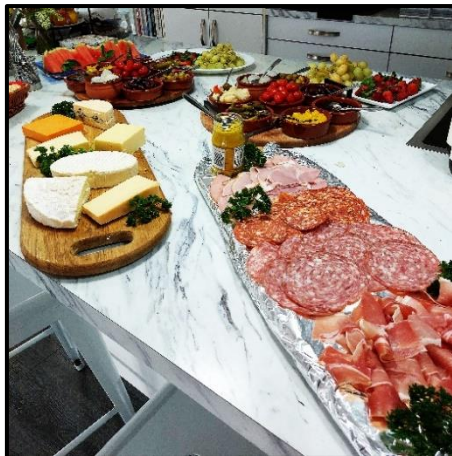
The Mary Arnold Memorial Account balance is \$ 166.

A vote of thanks was passed to Carole.

Murray Mills continued in his role as the President. The positions of Treasures and Secretary were filled by David and Carole Yeomans. Jim Rolls continued as Foos Master and Carolyn Smalls as Food Committee Member. Carol Leaver was appointed by the committee to be an assistant to the Committee Member /food. Peter Bacon's nomination was not received prior to the AGM and he was appointed as the Vice President / Wine Master by the committee. As there was not a nomination for Committee Member – Wine, Bruce Pollard agreed to accept the position and was confirmed by the committee. The position of Wine Scribe was filled by Alan Broome and Food Scribe by Kerrie Sims

Murray Mills and Trevor Gibson were confirmed as the FWFS A Councillors

A light Ploughman's style lunch was served after the meeting with members sharing the wines they had brought along. A vote of thanks to Carolyn Smalls, Carol Leaver and Corinne Mills for preparing the lunch.



Committee Luncheon at Jamison Views Katoomba

18th June 2025

Trevor Gibson



Several intrepid members of the Committee and some partners braved the winter temperatures for lunch at Katoomba on 18 June. Our mission was twofold. First was to check out Jamieson Views Restaurant at the Mountain Heritage Hotel, with the view to hold a future Society function there. It came with strong recommendations. Second was to welcome the new Committee members for 2025-26.

The occasion did not disappoint. We chose off the al a carte menu and tried to vary our choices to experience a broad taste of the offerings. All commented how excellent and well presented the food was. We virtually had the venue to ourselves and enjoyed the expansive views over the Katoomba township to the valley cliffs beyond. The Mountain Heritage Hotel itself is a lovely historic building a few hundred metres from Katoomba railway station.

We agreed that the venue was too good not to hold a Society function there, and after discussions with the management over BYO wine options (they normally don't but were very cooperative) we have secured a booking for our Christmas Luncheon in December. I understand that there has been a strong response to the recent call for expressions of interest with some proposing to stay one or two nights at the hotel.
Trevor Gibson

Menu

Entrees

Lobster Agnolotti m
Leek velouté, shellfish sauce 26



Committee Luncheon at Jamison Views Katoomba

Beetroot and Goat Cheese Salad GF VG

Roast baby beetroot, baby herbs, vinaigrette 24

Salmon with Celeriac Remoulade GF DF

Slow-cooked salmon, celeriac salad, micro herbs 26

Carpaccio of Beef GF DF

Baby rocket, mustard dressing, parmesan crisps 26

Prawn and Chorizo GF

Pan-fried king prawn and chorizo, tomato and capsicum sauce 25

Terrine of Poultry and Game DF GFO

Duck, chicken and quail, truffle and potato, pickled baby vegetable crouton 24
Entrees



Mains

Lamb Saddle GF

Rolled with mushroom and spinach, zucchini, king brown mushroom, onion, baby turnips, green beans, port wine jus 38

Market Fish GF L

White bean, corn, artichoke, peas, fennel, Champagne sauce 38

Slow Roast Wagyu Sirloin of Beef GF DF

Oxtail ragu, sautéed mushrooms, carrots, peas and asparagus 42



Committee Luncheon at Jamison Views Katoomba

Duck Confit GF

Confit duck Maryland, French lentil, asparagus, caramelised carrots, port wine jus 36

Crispy Pork Belly GF

Pork belly cooked in apple and spices, braised red cabbage, carrot puree, Brussels sprouts, red wine jus and apple puree

Potato Gnocchi v

Pan-fried potato gnocchi, artichoke, broad beans, Italian kale, cherry tomatoes, crispy oyster mushrooms 30



Sides

Hand-cut potato chips 14

Creamy mashed potatoes GF 12

Mixed greens with garlic butter GF 12

Mixed leaf salad with red wine vinaigrette GF DF 12

GF – Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | DFO - Dairy Free Option | NF - Nut Free | VG - Vegetarian | V - Vega



MWFSS IAN ARNOLD DINNER

Sunday 5TH JULY 2025

At La Chouette, Hunters Hill

After a successful dinner in 2024, this year we returned to La Chouette to celebrate our annual black-tie event – the Ian Arnold Dinner 2025. With attendees in their elegant after five attire we were seated in quite formally at long tables in the restaurant’s main dining room.

Our President Murray Mills welcomed us and proposed a toast to absent members, past and present.

La Chouette is a French restaurant based in Hunters Hill. They bring a taste of France from the Burgundy region with rich and sophisticated flavours.



Eight wines were selected to accompany the traditional French styled menu from La Chouette. A champagne with the canapes, an Australian semillon and French white burgundy with the entrée, a Bordeaux blend and Australian Cabernet Sauvignon with the main and an Australian sticky with the dessert. Two digestives were also provided as a bonus, an Australian Muscat and a late Bottled Vintage port from Portugal.

MWFSS IAN ARNOLD DINNER

MENU

Canapes



A lovely combination of the salty, strongly flavoured smoked salmon and the subtle creamy taste and texture of crème fraîche. Garnished with a crispy cut of green asparagus. A delicious and colourful combination.

Vol au vent pastries filled with that delicious buttery/ garlic sauce that goes so well with the very French snail. A delightful salty, buttery sensation that you could eat more and more of. Just sensational!

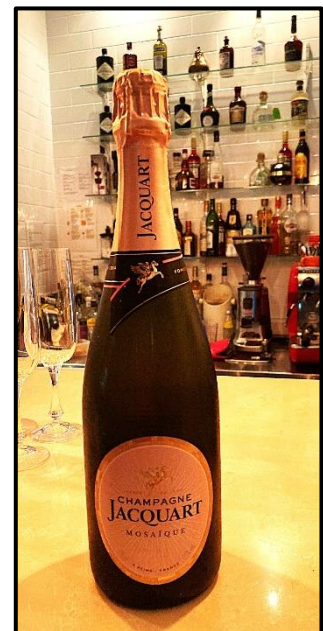
NV Jacquart Mosaïque Rose

Region: France Montagne de Reims

Grape varietal: Chardonnay, Pinot Noir & Pinot Meunier

About the Maker

Located in the traditional home of champagne Reims, Champagne Jacquart began when a small group of wine growers came together to build their own Champagne House and took control of their destiny instead of selling their grapes to the larger Champagne Houses. Today, the company is made up of about 1,800 growers who between them hold about 7% of the vineyards in Champagne, giving them the ability to choose the best grapes for their Champagne. The choice of vineyards and wines is guided by their knowledge of the terroirs best suited to the Jacquart style (qantas.com.au and champagne-jacquart.com)



MWFSS IAN ARNOLD DINNER

L'Entrée

Scallops in Shell, roasted cauliflower, leek, truffle creme



The scallops were well cooked, retaining their succulence and the dish was well presented. The taste scallops is subtle, light, and sweet with a small hint of nuttiness. There might also be some saltiness from the brine the scallops may have come in. I find them just brilliant on their own or with a subtle sauce such as a butter or mornay which adds creaminess and enhances their flavour. So I found the triple combination of cauliflower, leek and truffle overwhelmed the scallop flavour and the cauliflower competed with their texture.

2020 Bouchard Pere & Fills Saint-Romain

Region: France, Burgundy

Grape varietal: Chardonnay

About the Maker

Bouchard Père & Fils is a highly respected, historic Burgundy wine producer, established in 1731. While no longer family-owned, having been purchased by Champagne house Henriot in 1995, it remains a significant presence in the region, owning the largest vineyard holdings in the Côte d'Or, including 12 hectares of Grand Crus and 74 hectares of Premier Crus. They are known for both their own estate-grown wines and for sourcing grapes from other vineyards, making them a négociant as well as a Domaine. (*bouchard-aine.fr*)



MWFSS IAN ARNOLD DINNER

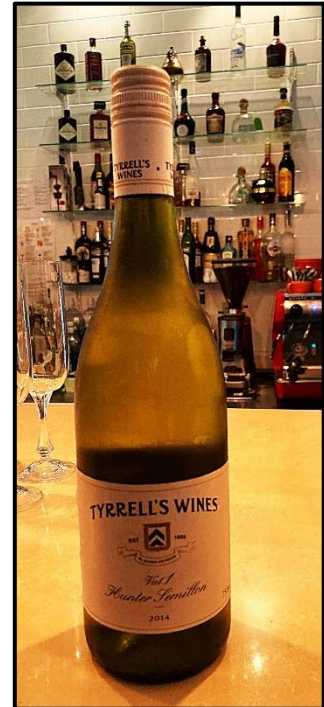
2014 Tyrells Vat 1 Semillon

Region: Australia Lower Hunter, Pokolbin

Grape varietal: Semillon

About the Maker

Tyrell have been an integral part of the Hunter Valley wine region since Edward Tyrell arrived from England in 1858. The Vat 1 Semillon is one of their premier styles and only ever made using fruit from the best old-vine, dry-grown vineyards. The centrepiece is always their Short Flat vineyard, where the oldest plantings date back to 1923. The soil profile in this dry-grown vineyard is unlike that of any of their other vineyards, providing the Vat 1 with its amazing length and depth of fruit. The fruit is hand-picked in perfect condition before being lightly pressed. The free-run juice is then fermented at cool temperatures in stainless-steel tanks, where the wine stays until bottling. The 20014 was a 10 out of 10 year in the Hunter, followed by the 2018 and 2019 (tyrells.com.au)



Plat Principal

*Lamb rack, with Ratatouille glaze, Paris mash
Green beans*



MWFSS IAN ARNOLD DINNER

Oh my favourite! Beautifully cooked, tender lamb cutlets with those rare pink centres. Just perfect. A flavoursome sensation! The best part – that meat close to the bone that can only be consumed by picking the bone. I hope others did the same!
The cutlets soaked in a rich sauce which combined perfectly with the creamy mashed potato. A melt in the mouth delight!
The green bean vegetable accompaniment was perfect.
Overall a wonderful main course, colourful and well presented. Just meat and two veg – all that was needed!

2009 Chateau Gloria

Region: France Bordeaux Medoc

Grape varietal: Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot

About the Maker

Château Gloria is an unclassed Bordeaux wine from the Saint-Julien appellation. The winery is located in the central part of France's Bordeaux wine region Haut-Médoc, in the commune of Saint-Julien-Beychevelle.

Regarded as a well-made wine with the best characteristics of Saint-Julien, it is estimated by many to be on a par with the classed growths.^{[1][2]}

A relatively young estate, Château Gloria was founded and assembled by Monsieur Henri Martin who established the reputation of Gloria within the space of a generation.^[3] With the first acquisitions of 6 hectares (15 acres) of vines in 1942, and purchase of the *chai* of Château Saint-Pierre, Martin added to the estate over the years with land bought from the surrounding classed estates, including châteaux Saint-Pierre, Beychevelle, Léoville-Poyferré, Gruaud-Larose, Léoville-Barton, Ducru-Beaucaillou, Lagrange and a Saint-Julien property of Duhart-Milon, making up its present size. (*wikiaedia.org*)



2015 Wynns Black Label Cabernet

Region: Australia Limestone Coast Coonawarra

Grape varietal: Cabernet Sauvignon

About the Maker

Wynns is a prominent Australian winemaker, specifically known for its Coonawarra Estate, a winery with a long history in the Coonawarra region of South Australia. They are particularly recognized for their Cabernet Sauvignon, often considered a benchmark for Australian Cabernet. Beyond Cabernet, Wynns produces a range of other wines, including Shiraz, Riesling, and other varietals. (*wynns.com.au*)

MWFSS IAN ARNOLD DINNER

Dessert

Compressed Choux Pastry, apple texture, salted caramel, crème anglaise



Not quite what we expected! Yes choux pastry, light and airy with a subtle taste that makes it suitable to be combined with a range of fillings including cream and custard. This was filled with cold ice cream contrasting with the room temperature pastry. The chocolate sauce was very sweet.

2016 Lilly Pilly Noble Harvest

Region: Australia Riverina

Grape varietal: Vermentino and Muscat

About the Maker

The semi-arid climate that prevails in the Riverina softens towards the end of autumn with cool nights and mornings made damp by fog and dew. Perfect conditions for the development of botrytis fungus on the grapes. The Fiumara family of Lilly Pilly Wines have capitalised on these conditions since 1982 to become one of the Riverina's great sweet wine producers. Rob Fiumara experimented with several grape varieties apart from semillon. He's had great success with botrytised Sauvignon Blanc, Muscat, Gewürztraminer, Riesling and Vermentino, sometimes blended, other times singly. In 1982—his first vintage at home—Rob created a blend of gewürztraminer and semillon that he named Tramillon, which won a gold medal and trophy at the 1983 Sydney Royal Wine Show. (lilypillywines.com.au)



MWFSS IAN ARNOLD DINNER

Digestives

NV Buller Fine Old Muscat

Region: Australia Rutherglen

Grape varietal: Muscat

A century ago, Buller Wines emerged from humble origins, growing into a prominent Victorian winery that now stretches across renowned wine regions - Rutherglen, King Valley, Swan Hill, and Heathcote. Rooted deeply in history, their 22-hectare Buller Wines Estate Vineyard, first cultivated by Reginald Buller in the early 1920s, still produces intensely concentrated, low-yielding fruit from those initial plantings, forming the essence of distinctive Buller Wines.



Osborn Porto Late Bottled Vintage

Region: Portugal Duoro Valley

Grape varietal: Touriga Nacional, Touriga Francesa, Tinta Roritz, Tinta Amarela, Tinta Barroca

The history of Osborne goes back to the end of the 18th Century, when a young English merchant, who went by the name of Thomas Osborne Mann, arrived in the Cádiz region to sell wines from the area. He soon began to do business in el Puerto de Santa María, and this is where he acquired various wineries that he would later bring together under one brand: Osborne. Its long and successful track record of almost 250 years, have made Osborne into the great business group that it is today, enjoying international fame and recognition. (*osborne.es*)

TASTING NOTES

The wines provided did not differ greatly from the Tasting Guide and all wines complemented the food as designed. The French wines, apart from the champagne did show the expected variation with the Australian offerings. This is due to French wines being more structured and less fruit driven. They are also meant to be aged and drunk with food, so should by design, be better food companions. As expected, personal preference did come to play particularly between the Chablis and Semillon, opinion was divided. The joy of wine! This structural difference was also noted between the two reds a 2009 Chateau Gloria Bordeaux 2009 and the 2015 Wynns. The Gloria also had the impact age on its structure being sixteen years old.

MWFSS IAN ARNOLD DINNER

Additional Tasting Notes

NV Buller Fine Old Muscat

Deep sienna, brown colour with olive hue. Lifted nose, with aroma of honey, ripe raisins, hints of toffee and fine old brandy spirit. The palate is rich with luscious, honeyed raisin flavours dominant, followed by a layer of spice and orange rind. Clean finish, with long aftertaste of honey, raisins, toffee and orange marmalade. (bullerwine.com.au)

Osborne Porto LBV

Notes of dark berries, plums, and spice. Wine-Searcher describes [it](#) as having good blackberry fruit, firm tannins, and a juicy character. Other reviews mention notes of raisin, plum, leather, and cocoa, with a rich and layered flavor profile. (winesearcher.com)

AFTER TASTE

A successful match of wines and food, and some splendid examples of the difference between French and Australian producers. We also experienced the impact of age in a wine with the Gloria. This is one of the reasons for our cellar, not only to take advantage of wine specials, but to age our wine and experience the changes time can have on the structure of the wine.

Unfortunately for wines, such as the Tyrells Semillon this aging is hindered by the use of screw cap not allowing the wine to breathe through cork. It will take 10 to 20 more years before wine will develop the toasty flavours people love.

Alan Broom



MWFSS IAN ARNOLD DINNER

