



The Ladies Wine and Food Society of Melbourne (Inc.)

REG. No. A0022942F

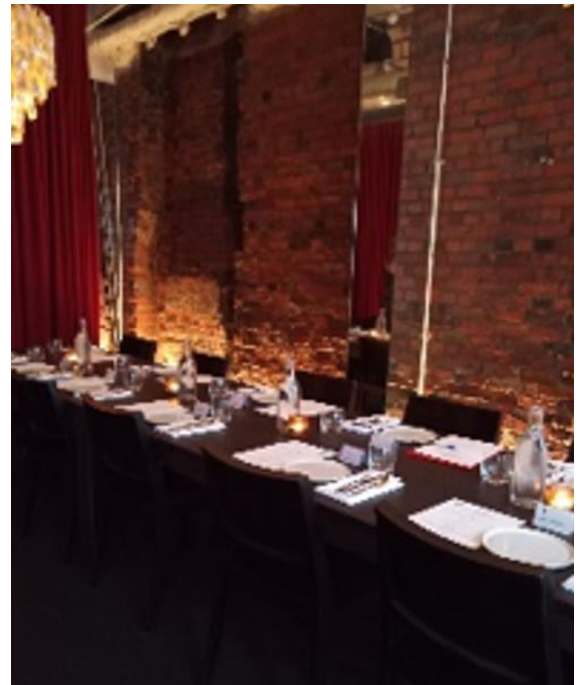
OCTOBER DINNER

TUESDAY 22 OCTOBER 2024

ASKAL, MELBOURNE

The modern, spacious function room at Askal was the perfect venue for our “Taste of the Philippines” experience. For most of our 18 members and 4 guests, this was their first chance to experience Filipino food. We enjoyed a 4-course dinner showcasing the talents of head chef John Rivera and his team.

The canapés were enjoyed with NV Nadeson Collis Inception Brut. Made by Lethbridge Wines in the Geelong region, this is a sparkling wine made in a solera style (each year's wine contains a blend from all the previous years, as is the way that sherry has been made in Spain for millennia). This gives the wine a complex, vinous character. May not be to everyone's taste, being quite different in style to what we are used to drinking, but it is one of the most interesting and enjoyable Australian sparkling wines I have come across.



The baby aukes topped with mung bean cream flavoured with jalapeno and macadamia proved to be a refreshing start with an interesting blend of textures.



The taro crisp containing finely diced albacore tuna, lap cheong (Chinese sausage), fire roasted eggplant and black sesame was topped with a hint of chilli for added flavour.

The pan de Melbourne, a slightly sweet, lightly textured and freshly baked bread roll was served with butter which was flavoured

with latik, made from caramelised coconut cream.

Askal owners have drawn inspiration from their heritage and the recipe for the BBQ pork skewers topped with banana ketchup was provided by a close family member. The atchara topping, containing grated unripe papaya was the perfect accompaniment.



The wines served with the pork skewers and bread included 2007 Reinhold Haart Piesporter Domherr Riesling Spätlese and 2012 Tim Gramp Watervale Riesling. Both wines complemented the pork skewer well despite their different characters. The off-dry sweetness of the German riesling worked well with the sticky sweetness of the pork, while the dry Australian riesling (from Clare Valley, SA) worked to freshen the palate.



Our main course comprised of meltingly tender charcoal grilled wagu beef MS5+ sourced from Mayura Station in South Australia and flavoured with kampot pepper and calamansi kosho, providing a citrus element. The lightly battered, soured onions added textural interest. This dish was accompanied by a refreshing leaf salad with a slightly sweet vinaigrette made using a fermented cane sugar vinegar. The claypot rice was especially enjoyed by the ladies. Bea, one of the chefs who kindly offered her time to answer questions at the conclusion of the meal, explained the secrets of preparing this dish.

The main was paired with two impressive reds: 2010 Yeringberg Shiraz (made by member, Sandra de Pury) and 2010 Domaine Jacques Frederic Mugnier Nuits-St-George 1er Cru 'Clos de le Marechale'. Both wines were opened at 4pm then recorked to let them breathe slowly. Both were drinking



exceptionally well with smooth, soft tannins and a long finish. I looked up the burgundy before dinner and found the current value of the wine to be around \$500. The society paid \$100, there being the value of cellaring (and the wine committee). The Yeringberg Shiraz was no less in quality, and both were fine matches to the beef.



We were treated to an unusual and delicious dessert. At first glimpse, it appeared reminiscent of a Gaytime icecream. The coconut, freeze dried raspberry and white chocolate coating was filled with Ube, an icecream made from purple yam, condensed milk and coconut milk. The delicious blackberry gel in the centre blended well with the flavour of the yam. It was a highlight for many ladies.

Lauryn prepared a quiz to assist with interpretation of some of the more unusual ingredients on the menu.

This was a perfect introduction to Filipino style fine dining. Our sommelier George and waitress/event organiser Jessica were very professional and along with the talented kitchen staff, they contributed to a most successful evening. Many members are planning to return with friends and family in the near future.

Lauryn van den Akker

Food Master

Janet Harper

Wine Master



22 October 2024

Canapés

baby qukes, coco vin, mung bean cream, jalapeno & macadamia guisado
albacore tuna & lap cheong sinuglaw, fire-roasted eggplant, black sesame, taro crisp

NV Nadeson Collis Inception Brut

Entree

pan de Melbourne & latik butter
Manong Al's bbq pork skewers, banana ketchup, atchara

2007 Reinhold Haart Piesporter Domherr Riesling Spatlese

2012 Tim Gramp Watervale Riesling

Main & sides

Mayura Station wagyu flank MS5+ bistek, calamansi kosho, kampot pepper & soured onions
cos, radicchio & endive ensalada with panucha & sukang Iloko vinaigrette
sinangag claypot rice

2010 Yeringberg Shiraz

2010 Jacques-Frederic Mugnier Nuits-St.-Georges 1er Cru 'Clos de le Marechale'

Dessert

'Ube Halaytime' by Kariton (*GF: Tapioca pudding with macapuno & pandan jelly)

