



NEWSLETTER

UNIVERSITY HOUSE

THE UNIVERSITY OF MELBOURNE

University House is the home of The University Club at The University of Melbourne



THE UNIVERSITY OF
MELBOURNE

2008/2009
Executive and Committee

Janet Hergt
(President)

David Dickson
(Vice-president)

Jon Pearce
(Honorary Secretary)

Russell Hillbrich
(Honorary Treasurer)

General Committee

Michael Barry
Internal Audit

Andrew Gaff
Innovation & Development

Vicki Mimis
NTEU

Roger Powell
Earth Sciences

Josie Winther
Philosophy, Anthropology &
Social Inquiry

Nicholas Sharman
Media & Communications

Brian Allison
University Library &
Grainger Museum

Barbara Sungaila
Education

Executive Staff

Philip Taylor-Bartels
General Manager

John Macaulay
Operations Manager

Gaïlle Javier
Functions Manager

Steven Baar
Head Chef

Michele Caneva
Administration Manager

Contact Details:

University Club
University House
The University of Melbourne
Victoria 3010
Tel: +61 3 8344 5254
Fax: +61 3 8344 6055
www.uniclub.com.au

Dear Members,

Guest Chef Last month one of Australia's finest Chefs Jacques Reymond, worked along side our kitchen team and presented a fabulous menu. Not only did the members that attended (the event was booked out within days) enjoy the work of a true master, but it was an outstanding training opportunity for our kitchen and front of house team. We thank Chef Jacques Reymond for giving his time and make this 'guest chef' dinner one of our most memorable.

University Club Managers Meeting Following the success of the inaugural meeting last year in Melbourne, Managers from W.A, Adelaide, ANU, Monash, Queensland and Melbourne decided to meet again this year at the University of Queensland Club.

The meeting gives managers a chance to view the host club, investigate the strengths and weaknesses and assist the host club with fresh eyes and compare operations.

Vice-Chancellor, UQ, Paul Greenfield, joined the managers on the first day and discussed current challenges at UQ. We also discussed what he saw of the role of the club in attracting and retaining good staff to the university. He also suggested we investigate providing a 'hot desk'. I returned with some very positive strategies. Most clubs, especially Qld and WA are bracing themselves for a downturn in business due to the recession.

Two ideas which we will investigate further:

Hot desk' or business centre (room) While space remains a premium at 'the House', providing such a service may prove popular and certainly warrants further investigation.

Club Cellar Releases – The wine panel purchases 20 – 30 special wines, these specially selected wines are separately cellared then released to members for sale when ready.

The University Club of W.A. will host 2010 and will be inviting clubs from New Zealand and Singapore.

Queens Birthday Honours Congratulations to University House members awarded Queens Birthday Honours: Peter Joubert AM; Martin Tyas AM; Ian Roos OAM; Anne Smith OAM.

We also congratulate two of our Past Presidents: Peter Attwill AM and Peter McTigue OAM.

Keeping up appearances The 'Featherstone' timber curved back chairs made in 1955 have been augmented with new lounge chairs in the Garden Lounge.

The new chairs are made by the manufacturer now licensed by Featherstone since 1987.

Town and Gown For the first time the Town & Gown Dinner, hosted by the Chancellor, was held in the newly refurbished Main Dining Room. The evening was a great success.

Festival of Ideas: University House warmly welcomed over 170 Alumni visiting the Festival of Ideas during June. It is both valuable and important for the club to be included and supportive in community events such as these. The many visitors and alumni were impressed and commented very favourably on our facilities.

New Members

We welcome the following 19 members to University House

Very Revd Dr. Stuart Blackler
Dr. Steven Boger
Prof. Ian Johnston
Mr. Daniel Marshall
Ms. Anne McKendry
Mr. Sam Montalto
Mr. Andrew Speirs-Bridge
Dr. Tim Stinear
Ms. Loris Synan OAM
Mr. Daniel Tobin

Rev William Uren
Prof. James S. Wiley
Mr. Anthony Garnaut
Mrs. Janina Green
Mr. Luke Harding
Ms. Celeste Liddle
Mr. Callum Scott
Dr. Ron Vanderwal
Ms. Sarah Wall



Morning Meetings

The Main Dining Room is perfect for casual early meetings and is available at no charge from 7.30am to 11.30am each day. Large and small tables available.

The coffee bar is open from 7.30am for breakfasts, espresso coffee and delicious cakes and pastries.

Please contact reception (8344 5254) for further information.

UNIVERSITY
HOUSE

University
Club

University House
The University of Melbourne
Victoria 3010
Tel: 03 8344 5254
Fax: 03 8344 6055
Email: bar@uniclub.com.au

House Dozens:

White Wines

Leasingham Magnus Riesling

2008 – Displays all the

hallmarks of fine Clare Valley Riesling; juicy acidity, lemon citrus and fullness of flavour. Drink now to enjoy its full fresh flavour or cellar in the medium term to enjoy some additional toasty complexity.

Hunters Sauvignon Blanc

2008 – This classic

Marlborough Sauvignon Blanc shows a mixture of citrus, capsicum and ripe tropical fruit aromas. These aromas carry on to the palate, which is crisp; multi-layered and has a lingering finish.

Yalumba Wild Ferment

Chardonnay 2008 – Lifted

citrus zest, fresh quince, notes of white nougat and toasted almonds. The palate texture is finely structured and seamless.

Nougat, citrus and white nectarine combine elegantly with the subtle French oak and restrained acidity for a lingering finish.

Red Wines

Taltarni 'T' Series Shiraz 2005

– Luscious bramble, plum and white pepper characters are complimented by spicy, mocha oak flavours. A touch of Viognier adds lifted violet and spice.

Tintara Tempranillo 2006

– Displays lifted dark cherries, plum and bay leaves. Full-bodied with ripe fruit and plum characters, savoury texture and fine tannins.

Yalumba Scribbler Cabernet

Shiraz 2007 – Dark plum,

black cherry, tobacco and undertones of mocha oak. The palate is full and robust.

House Mixed dozen:

two bottles each wine,

House White dozen:

four bottles each white,

House Red dozen:

four bottles each red.

All House mixed dozens are \$174.00



Yalumba Christobel's Sauvignon Blanc Semillon 2008- \$14.95, \$140 per dozen. Displays delicate aromas of honeydew melon, lemongrass and thyme with a hint of apple blossom. The palate is zesty and refreshing, with an abundance of tropical fruit flavours finishing clean and fresh.



Poggiotondo Bianco 2008 - \$18.95, \$180 per dozen. 40% Vermentino, 30% Trebbiano, 30% Malvasia from Tuscany, with aromas of yellow peaches and minerals. The palate is lively, structured, elegant and long with an underlying minerality.



First Creek Verdelho 2008 - \$20.95, \$185 per dozen. Perfumed nose of citrus, melon and passionfruit with spice and honeysuckle. The palate is medium bodied with ripe fruit flavours, balanced fresh acidity and a lingering finish.



Cockfighters Ghost Unwooded Chardonnay 2007 - \$19.95, \$190 per dozen. Has fresh honeydew melon and white peach aromas. Crisp, pineapple and other tropical fruit flavours can be found on the front palate along with a soft creaminess that rounds out the finish.



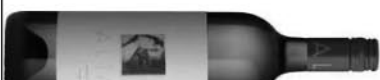
Yalumba Wild Ferment Chardonnay 2008 - \$22.95, \$190 per dozen. Lifted citrus zest, fresh quince, notes of white nougat and toasted almonds. The palate texture is finely structured and seamless. Nougat, citrus and white nectarine combine elegantly with the subtle French oak and restrained acidity for a lingering finish.



Pikes Riesling 2008 - \$24.95, \$99 per 6-pack. Crisp, fresh and dry, brimming with zesty lemon/lime/grapefruit flavours all wound around a core of tight mineral acidity. There is plenty of ripe, soft flavour to balance the bright acid.



Taltarni 3 Monks Fume Blanc 2007- \$23.95, \$99 per 6-pack. Has fresh, lifted lemon and tropical fruit aromas, complimented by an attractive spicy character from the oaked component. The palate displays generous passionfruit and white peach flavours, crisp citrus, mineral notes and great length.



Alta Sauvignon Blanc 2008 - \$22.95, \$199 per dozen. LAST STOCKS. Fresh and intense with ripe limes, tropical guava and lemon grass -flavours. Zesty acid provides structure, balance and length to the weighty mid palate. The palate is both generous and moorish with a long clean finish.



Yarra Burn Pinot Gris 2008 - \$25.95, \$110 per 6-pack. Displays citrus zest with nashi pear fruit and notes of talc characters on the nose. The palate has integrated citrus, flintiness and crunchy pear characters.



Yarra Burn Viognier 2007 - \$25.95, \$110 per 6-pack. Delicate aromas of white peach, classic apricot / stonefruit, along with lovely spice and slight white pepper. This wine also shows a nice creamy, vanilla bean richness with honeysuckle notes.



Cockfighters Ghost Pinot Gris 2008 - \$24.95, \$240 per dozen. Has lifted orange and apricot aromas. The palate is rich with marmalade and pear flavours with fresh acidity providing a clean, crisp dry finish.

Quaffing Dozens:
White Wines

Peter Lehmann Barossa Riesling 2008 – An attractive pale yellow with green tints, it shows delightful citrus characters and hints of nectarine. The palate shows zesty lemon flavours and a taut clean finish.

Rock Chardonnay 2008 – Full-flavoured, fresh and light. Un-oaked, the result is a flavoursome wine, with fresh chardonnay varietal peach and melon flavours.

Rock Semillon Sauvignon Blanc 2008 – Fresh, fruity and crisp. This delightful wine has lychee and passionfruit flavours, with herbaceous undertones and a long crisp finish.

Red Wines

Peter Lehmann Clancy's Shiraz Cabernet Merlot 2005 – shows dark plum, black forest fruits and chocolate. A robust and full-bodied wine, showing delicious velvet fruit on the palate.

Rock Shiraz Grenache Mourvèdre 2005 – Medium-bodied with some obvious tannin and an excellent example of skilful blending; combining the richness of shiraz, the spicy ripe characteristics of grenache, and the structure of mourvèdre

Yalumba Galway Traditional Shiraz 2007 – Has rich dark chocolate and mulberry flavours with balanced tannins. A succulent finish to the wine is completed with hints of spice and clove from French oak.

House Mixed dozen:
two bottles each wine,

House White dozen:
four bottles each white,

House Red dozen:
four bottles each red.

All House quaffing dozens are \$99



Taltarni 'T' Series Shiraz 2005 - \$16.95, \$69 per 6-pack. Luscious bramble, plum and white pepper characters are complimented by spicy, mocha oak flavours. A small percentage of viognier adds lifted violet and spice. A varietal, fruit driven wine with the fine tannins and complexity

Pikes Dogwalk Cabernet Sauvignon 2007 - \$19.95, \$170 per dozen. Rich flavours of ripe, dark fruits and chocolate are the features here with ripe tannins, subtle oak and balanced acidity keeping the wine focused.

Quarisa Treasures Merlot 2005 - \$17.95, \$170 per dozen. The perfumed nose of blackcurrant and plum is complemented by vanilla and cedar oak aromas. The rich, rounded palate showcases vibrant plum and dark berry fruits. The finish is long with fine silky tannins adding length.

Yalumba Scribbler Cabernet Shiraz 2007 - \$22.95, \$190 per dozen. "Baby Signature" has stepped into its own spotlight, and is one of the best under \$20 reds on the market. Dark plum, black cherry, tobacco and undertones of mocha oak. The palate is full and robust.

Taltarni 3 Monks Cabernet Merlot 2006 - \$23.95, \$99 per 6-pack. Black fruit and forest floor varietal characters are complemented by soft, mocha oak flavours. The long, fruit-driven palate and firm, ripe tannins.

Yarra Burn Cabernet Sauvignon 2005 - \$28.95, \$125 per 6-pack. Fresh raspberry and ripe blackberry fruit on the nose, coupled with some classic varietal perfume/tobacco leaf characters. Some plum skin and aniseed/licorice spice is well married with mocha, creamy, slightly cedary oak.

Lloyd Brothers Hand Picked Shiraz 2006 - \$26.95, \$125 per 6-pack. Shows lovely rich, ripe dark berry fruit on the palate with a hint of spice and black pepper. Abundant dark fruits, with mocha fruitcake on the bouquet and palate; rich and full on the ample full-fruited finish.

Yarra Burn Pinot Noir 2008 - \$29.95, \$135 per 6-pack. Aromas of raspberry and cherry with rose petals, together with clove spice notes. The structure is silky and supple; with mid-palate creaminess then closes with very fine tannin. The wine also reveals malty characters and good fresh, juicy acid.

Henschke Henry's Seven Shiraz Grenache Viognier Mourvèdre 2007 - \$34.95, \$159 per 6-pack. Lifted aromas of blackberries and bramble with floral notes. The beautifully structured palate with savoury nuances shows ripe black fruits and spice with fine tannins and a long finish.

Yalumba Menzies Cabernet Sauvignon 2006 - \$57.95, \$240 per 6-pack. The nose is powerful with notes of dark cherry, violets with a hint of sea-spray. The early fruit flavours and sweetness are quickly joined with substantial grainy tannins giving this wine length and presence. Stodart Trophy winner, plus six Gold Medals.

Wines Ordered: _____

Name: _____ Telephone: _____

Email: _____

Delivery Address: _____

Delivery Instructions: _____

Cheque enclosed, or please charge: (please circle) Visa MasterCard Diners

Credit Card Number: _____

Name on Card: _____ Expiry Date: _____

Signature: _____

A DAY CAN MAKE A WORLD OF DIFFERENCE.

Open Day. Sunday, August 16. 10am - 4pm.



Open Day

Sunday 16th August 2009

University House will open to
members and the general public

Open:

Coffee Bar – 9.00am until 3.00pm

Main Bistro – 11.45am – 2.00pm,
hot food menu with Asian soups

Licensed Bar & lounges – 12 noon – 4pm.

BBQ Lunch & woodfired pizzas in the garden
(weather permitting)

Special licensing arrangements have been made for
the day allowing the club to be open to the public.

Staff Vouchers – Faculties have arranged vouchers
for staff working on Open Day

Please contact your Open Day organizer
for more details.

University House

members and guests are invited to

Bastille Day Dinner Dance

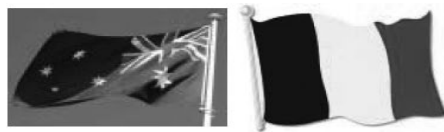
Tuesday 14 July, 7pm for 7.30pm

Featuring

The Gentleman's Swing Club with

Special Guests Vocalist Ruby Page & Accordionist Joe Ruberto

Also featuring the *Exposé Can-Can Troupe*



Menu

Selected Canapés

Poached salmon & white fish mosaic

*Braised loin of lamb with veal & mushroom farce
with Champagne jus.*

*Baked baby pear in puff pastry with fangipane &
hazelnut anglaise*

Wines

Michel Laroche - Mas la Chevaliere



\$70 per person all inclusive

For bookings, contact Reception T: 8344 5254 E: reception@uniclub.com.au

University House Members and Guests are invited to form their Wine Tasting teams to represent University House and compete for the **University House Cup** at the **Melbourne City Clubs Wine Challenge**

Thursday 8 October, 6.30 for 7.00pm
RACV City Club,
501 Bourke Street, Melbourne

\$85 per head including wines, dinner and prizes

The object of the evening is to foster inter-club relations by giving Members of an opportunity to represent their Club in an entertaining and educational wine and food environment.

Teams will taste 2 brackets of wines (4 whites and 4 reds, local and international). Points will be awarded for accurately identifying variety, region, vintage and producer. The winning team will receive prizes and the accolades of their colleagues and competitors. Their winning Club will hold the **University House Cup** for one year, and have the right to host the City Club Wine Challenge.

There is no limit to the number of teams entered by each Club.

For more details, team liaison bookings contact:

John Macaulay – University House – t: 8344 5254, e: bar@uniclub.com.au

Melbourne City Clubs Wine Challenge

Wine Challenge and Palate Training Tutorials Wine Assessment Programme

The **Melbourne City Clubs Wine Challenge** will this year be hosted by the RACV Club on Thursday 8 October.

Though we have a little less preparation time this year, to ensure the University House teams are well prepared to wrest the trophy back home, the House will conduct a series of wine assessment sessions as follows:

- Monday 20 July – Aromatic whites
- Monday 3 August – Sauvignon Blanc and light white style
- Monday 24 August – Medium and full-bodied whites
- Monday 14 September – Pinot Noir and light red styles
- Monday 28 September – Medium-bodied red styles
- Monday 5 October – Full-bodied red styles

Please note these sessions are only for Members (and Guests) who intend to represent the House at the Wine Challenge.

University House invites members to a soiree with

Bernard Muir

*Gold, frank in Sense, and Birth:
The Painting of Illuminated Manuscripts*



Professor Bernard Muir of Culture and Communications continues his exploration of the making and decorating of medieval manuscript in two new DVDs, “Inside the Scriptorium: Inks, Paints and Quills: and “Inside the Scriptorium: Writing and Illuminating.” In his talk he will examine how medieval artisans made inks and paints, often using exotic ingredients from all over the known medieval world, and how artists decorated and illuminated these priceless works of art, which were often commissioned by both ecclesiastical and secular princes.

Tuesday October 6th at 6.00pm – 6.45pm
Front Lounge, University House

Drinks & savories prior from 5.30pm. No charge for members

Bookings essential — limited places available
T: 8344 5254 E: reception@unihouse.com.au

2009 WINE EXPO

Thursday 17 September 2009

Our Spring Wine Expo and
exhibitors dinner
is on again!

Members and guests can
taste and buy over
100 wines from over
50 producers.

All wines will be available for sale at very special prices, and there will be extra bonuses, giveaways and special prize draws.

The Expo will also feature masterclasses and Seminars, plus an exclusive Premium Room.

All orders placed on the day will go into the draw to win a 28-bottle Thermoelectric Wine Cellar.



UNIVERSITY HOUSE

UNIVERSITY OF MELBOURNE

University House is the home of The University Club at The University of Melbourne

Proudly presents

Melbourne Opera Ensemble & famous Opera Choruses

Thursday 27 August, 7.00 pm for 7.30 pm



An evening of beautiful music fine wine & inspired food - featuring the full chorus & principal artists from Melbourne Opera performing your favourite gems from the operatic ensemble repertoire.

Melbourne Opera performs Tosca at the Athenaeum Theatre September 30th - 11th October 2009



Special Guests:

Greg Hocking, Resident Conductor Melbourne Opera
Hugh Halliday, Director of Productions Melbourne Opera
Marc & Eva Beson, owners of TarraWarra Estate.
Clare Halloran, Chief Wine Maker, TarraWarra Estate.



Featuring – Fine wine from TarraWarra Estate, Yarra Valley, together with a specially created menu to complement each wine.

Admission \$90 per person all inclusive

Each guest will receive a complimentary double pass to the Beson Family TarraWarra Gallery in the Yarra Valley

Member name: _____ Member no: _____ Contact tel. no _____

Please book _____ places for me at the **Melbourne Opera Dinner August 27, 2009**

Cost includes menu and wines: \$90.00 per person [GST incl].

Payment may be made by cash, cheque, EFTPOS, or credit card.

Cheque enclosed, or Credit Card: Bankcard Visa Mastercard Diners (please circle)

Name on card : _____ Signature: _____

Total: \$ _____

Enquiries and bookings Reception. T: 83445254 F: 83446055 E: reception@uniclub.com.au