

UNIVERSITY  
HOUSEUniversity  
Club

# 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

Executive Staff

Philip Taylor-Bartels  
General Manager

John Macaulay  
Operations Manager

Gaille 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,*

Welcome to the May Newsletter

Major Projects 2009

The club over the past fifteen years has spent in excess of M\$1.5 on major refurbishment of the club's building and facilities and each year the Committee of University House sets out a list of refurbishment priorities. Our major projects this year will include planning and investigation of a lift to the eastern rooms of University House; development of a southern precinct satellite; minor refurbishment of the Main Dining Room; installation of solar powered hot water; replacement of chairs in the (newly refurbished) garden lounge and replacing tables and reupholstering the chairs in the Main Dining Room.

Member pricing

The club also each year sets 'member' prices based on maintaining food, coffee and other beverages at the lowest possible level in all areas but especially in the Main Dining Room Café, Coffee Bar and Licensed Bar. Prices in these areas are directly supported by other areas of the club operation, e.g. function catering and members subscriptions. Visitors are always warmly welcomed in all areas of the club, however excessive use by non-members in these 'member' subsidized areas – Main Dining Room Café, Coffee Bar and Licensed Bar – can adversely effect seating, speed of service and overall profitability of the club. If you do notice non-members, who are eligible for membership, regularly using these areas, simply making a suggestion to our reception staff or to Greta at the door and will we send them a membership pack to avert any embarrassment. It is your subscription that assists in keeping the club prices low.

As I was writing this column and as we approach our 58th year of operation, I was reminded you may find the following '*raison d'être*' interesting: University House was formed in 1952 as a club for members of the University staff. It was instituted for the purpose of creating within the University a wider and more varied society than any single Department can offer, and in the hope that it would promote friendship and the fruitful exchange of ideas between people whose work is varied but has a common objective. It is also intended to provide members with meals in pleasant surroundings, to serve as a place where colleagues from other Universities might be entertained and to assist members in their private entertaining.

Annual General Meeting report

For the first time the AGM was held during lunch with in excess of 50 members in attendance. The major items for discussion included a committee resolution to incorporate University House and subsequent changes in our constitution. Both these items were passed. In addition the meeting welcomed the following members elected to the House Committee.

Office Bearers

President: Janet Hergt (Earth Sciences)

Vice-President: David Dickson (Centre for  
Actuarial Studies)

Hon. Secretary: Jon Pearce (Information Systems)

Hon. Treasurer: Russell Hillbrich (retired)

Vicki Mimis (NTEU)

Andrew Gaff (Knowledge Transfer & Partnerships)

Josie Winther (School of Philosophy,  
Anthropology and Social Inquiry).

Roger Powell (Earth Sciences)

General Committee Positions

Brian Allison (University Library, Grainger Museum)

Nicholas Sharman (Media & Communications)

Continuing Committee Member

Michael Barry (Internal Audit) was not due for  
election this year.

We also warmly welcome the following 29 new members to University House.

Mr. Chris Awcock

Dr. Rufus Black

Mr. James Bolton

Dr. Suzanne Cole

Prof. John Daley

Ms. Irene Jablonka

Mr. Philip Kent

Mr. Bruce McGinness

Mrs. Stephanie Monardo

Dr. Edward Morgan

Ms. Morag Rees

Mrs. Christine Rodan

Mr. Trevor Thomas

Revd Prof. Sean Winter

Ms. Annie Cantwell-Bartl

Prof. John Dewar

Dr. Lara Grollo

Miss Eva Hamilton

Dr. Elisa Hill

A/Prof. John Howe

Miss Genevieve Klug

Prof. Robert Lamb

Mr. Anthony Manahan

Mr. Alwyn Mott

Prof. Jeremy Mould

Fr. Peter Norden

Mr. Ian Nowak

A/Prof. Chris Walsh

Mrs. Andrea Watt

Warm regards

Philip Taylor-Bartels

General Manager/Licensee

University  
Club

## House Dozen: White Wines

**GROUNDREY G SAUVIGNON BLANC SEMILLON 2008** – A RICHMOND GROVE LIMITED RELEASE WATERVALE RIESLING 2007 – An intensely flavoured young wine displaying attractive regional and varietal characteristics, which has the potential, with careful maturation in the screw cap sealed bottle, to develop the classic honeyed riesling flavours.

**TERRA FELIX MARSANNE ROUSSANNE 2005** – Enhanced by wild yeast and lees contact, marsanne has the nuts and honey, roussanne the citrus hints and blossom perfume. A rich wine with a complex palate and finish.

## House Dozen: Red Wines

**GROUNDREY G CABERNET TEMPRANILLO 2007** – This wine displays lifted cassis and blackberry, with hints of black cherry, dark spice and black olives. Savoury, cigar-box characters accompany juicy dark cherry and blackberry characters. The finish is long and complex with fine tannins and integrated nougat and charrly oak.

**HARDYS BUTCHERS GOLD SHIRAZ SANGIOVESE 2007** – Aromas of dark plum and black cherry with underlying hints of oak spice precede a vibrant and juicy palate of black cherry and summer berry fruits are complemented by a savoury tannin structure and juicy mouth-watering acid finish.

**HARDYS TINTARA SANGIOVESE 2007** – Dark plum and black cherry aromas introduce a vibrant palate with lively fruit character complemented with layered, savoury tannins.

**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**

**ALL HOUSE MIXED DOZENS ARE \$174.00**

## Quaffing Dozen: White Wines

**DEAKIN ESTATE SAUVIGNON BLANC 2008** – An herbaceous style with fresh rocket, coriander, lime and kiwifruit. The delicious, savoury palate is fruity with lemongrass, lime, and kiwifruit.

**HUGO UNWOODED CHARDONNAY 2007** – Tight, balanced lemon/lime and melon flavours supported by youthful acid and an elegant combination of white peach and toasty butterscotch.

**YALUMBA EDEN VALLEY SEMILLON SAUVIGNON BLANC 2007** – A fresh style with fine aromas of honeysuckle, cut grass and lemon peel. The palate exudes tight flavours of lemon thyme, beeswax and verjuice finishing with a silky fine-textured creaminess.

## Best's Victoria Chardonnay 2007 – \$18.95, \$85 per 6-pack.

Light straw in colour with olive hues, the nose is lively and fresh, displaying varietal fruit and citrus characters. A well balanced wine, soft and generous on the palate with some stone fruit essences.

## Primo Estate 'La Biondina' Colombard Sauvignon Blanc 2008 – \$18.92, \$169 per dozen.

The mouth watering, fruit driven palate with lifted passionfruit aromatics is the signature of this style. The flavours are full, juicy, cool and very long. A small portion of sauvignon blanc contributes to the ultra-lively finish.

## Best's Great Western Riesling 2008 – \$27.95, \$125 per 6-pack.

Citrus and floral notes, lead to underlying fresh lime as time is spent in the glass. The palate has great upfront fruit flavour again showing lime and citrus characters, rich mid-palate with generous flavour, finishes crisp and balanced.

## Redbank 'Sunday Morning' Pinot Gris 2008 – \$21.95, \$95 per 6-pack.

A wine that is perfect with seafood or white meat dishes. Pale straw in colour with bright green hues, lifted aromas of spices, white florals, fresh pear and guava. The palate delivers fresh and generous texture and mouth-watering acidity with subtle citrus and pear fruit flavours.

## Over the Shoulder Chardonnay 2007 – \$21.95, \$199 per dozen.

An intense fruit driven varietal opening of white flowers, nectarine, lemon citrus and grapefruit enhanced with light toast and hints of struck match. Flowers, citrus peel, grapefruit and nectarine supported by pain grille in a seamless integration of fruit and oak. A strong mineral thread runs through the length of this elegant wine leaving a pleasing natural acidity.

## Pirie South Riesling 2006 – \$22.95, \$199 per dozen.

Light gold. The aroma is zesty and fragrant showing lime and mandarin. The palate is lively with an almost explosive mid-palate, while the fresh Tasmanian acidity and dry minerality provide great length and show the serious, complex side of this wine.

## Voyager Estate Sauvignon Blanc Semillon 2008 – \$23.95, \$109 per 6-pack.

A dynamic wine with excellent varietal characters and lovely natural acidity balanced by a palate of tropical fruit flavours. This wine demonstrates the elegance and complexity that typifies the style, showing all the classic characteristics of fresh guava, nectarine, gooseberry and citrus pith, with lively acidity and a lingering dry finish.

## Caledonia Australis Chardonnay 2007 – \$34.95, \$289 per dozen.

Youthful citrus/honeydew aromas overlay delicate mineral hints on the nose, with some cream, almonds and subtle savoury aromas adding complexity. The palate is finely structured with lemon and apple flavours supported by fresh, racy acidity. Oak contributes almost subliminal flavours and a hint of structural firmness, while the creaminess providing a seamless texture.

## Hardys HRB D639 Riesling 2008 – \$31.95, \$145 per 6-pack.

Intensely aromatic with fresh lime, lychees, passionfruit and mineral notes. An intense, pure and focused interpretation of riesling characterised by floral, stonefruit and mineral elements with a focused, steely acidity and long palate

## Hardys Butchers Gold Shiraz Sangiovese 2007 – \$16.95, \$75 per 6-pack.

Aromas of dark plum and black cherry with underlying hints of oak spice precede a vibrant and juicy palate of black cherry and summer berry fruits are complemented by a savoury tannin structure and juicy mouth-watering acid finish.

## Formby Adams 'Cutting Edge' Cabernet Shiraz 2006 – \$18.95, \$85 per 6-pack.

Deep purple in colour this wine shows attractive savoury biscuit, vanilla and spice aromas with menthol uplift on the nose. The palate shows huge berry fruit, pepper and cedar spice with a touch of rhubarb.

## All Saints Sangiovese Cabernet 2006 – \$19.95, \$90 per 6-pack.

Vibrant cabernet notes of cassis and blackcurrant weave through the savoury undertones of the sangiovese. Full of ripe fruit with hints of black cherry, herbal notes and fine supple tannins.

## Barwang Cabernet Sauvignon 2007 – \$21.95, \$95 per 6-pack.

Fleshy fruit driven wine with dominant flavours of cassis, licorice and dark chocolate. Shows ample structure from supple fruit tannins and nutmeg oak and finishes with lingering savoury tannins.



# Wine News

## Quaffing Dozen: Red Wines

**DEAKIN ESTATE CABERNET SAUVIGNON 2006** – A This wine with intense blackcurrant and blueberry aromas with a touch of cinnamon. Berry fruit flavours lead to a warm and creamy vanilla finish and smooth tannins.

**DEAKIN ESTATE SHIRAZ 2006** – A well-balanced wine with spicy fruitcake and raisin aromas at the forefront leading plum, cinnamon and chocolate. A rich palate with dark berries and fine tannins.

**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 \$99.00**

**Lillydale Estate Shiraz 2004** – \$22.95, \$210 per dozen.

Cool-climate shiraz fruit flavours of blackcurrant, cherry and white pepper persist on the palate. Refined, spice-like oak supports the tannin structure, which is multi-layered and beautifully textured. This is an elegant wine with bright, sweet fruit and a youthful, natural acidity.

**Reschke 'Vitulus' Cabernet Sauvignon 2005** – \$25.95, \$235 per dozen.

Berry fruit is ripe and perfumed with raspberry, blueberry, classic Coonawarra mint, and charry oak characters. Sweet blackcurrant, blackberry and dark chocolate flavours upfront and stalty/savoury characters at the finish. The structure is firm, long but not astringent.

**Hardy's Tintara Sangiovese 2007** – \$26.95, \$120 per 6-pack.

Dark plum and black cherry aromas introduce a vibrant palate with lively fruit character complemented with layered, savoury tannins.

**Yarra Burn Pinot Noir 2008** – \$29.95, \$135 per 6-pack.

Perfumed with raspberry, cherry, dark chocolate and spice - complexed with well-balanced and integrated toasty barrel ferment characters. Tight and fine with supple tannins and lovely plum and berry fruit, malty characters and juicy acid.

**Cape Mentelle Shiraz 2003** – \$45.95, \$360 per dozen.

Aromas of spice, blackberry, liquorice and vanilla. The palate has good weight, with generous flavours of vanilla, plum, blackberry, spice and liquorice, showing good primary fruit character. Fine-grained tannins. Excellent balance. Long aftertaste of vanilla and liquorice.



## Member Loyalty Program

The House will be introducing the new loyalty program on 1st May.

Present your Membership card each time you make a purchase anywhere in the House to accumulate points.\* Points can be redeemed for Functions, a la Carte lunch or Dinner, and at the Bar.

Special offers and bonus point offers will also be offered – see the *University House Newsletter* and *in-club publicity* for details.

### Introductory offer

with their first purchase every member will receive a bonus 100 points.

*\*Departmental accounts not eligible for the Loyalty Programme.*



## Wood Fired Pizza Oven

Oven fresh pizza now available each evening from 5.30pm

**\$8 and \$14**

(small and medium sizes)

The new oven is mobile – pizzas will be cooked each Thursday in our garden.

## Email Newsletter

If you would prefer to receive your University House Newsletter each month electronically, please send your email address to

**gm@uniclub.com.au**

so we may add you to our subscriber list.



## Groups and meetings in the member lounges

Our members' lounges are designed for members to relax and enjoy and are not suitable for large groups over 6 without prior arrangement.

University House

members and guests are invited to

# Bastille Day Dinner Dance

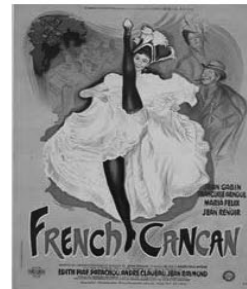
Tuesday 14 July, 7pm for 7.30pm

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**

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Bookings are essential

Member name: \_\_\_\_\_ Member no: \_\_\_\_\_

Contact tel. no \_\_\_\_\_

Please book \_\_\_\_\_ places for me for the Bastille Day Dinner Dance 14 July 7.00pm for 7.30pm.

Cost includes menu, wines and entertainment: \$70.00 per person [GST incl].

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

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

Number on card: \_\_\_\_\_ Exp: \_\_\_\_\_

Name on card: \_\_\_\_\_

Signature: \_\_\_\_\_ Total: \$ \_\_\_\_\_

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# UNIVERSITY HOUSE

## THE UNIVERSITY OF MELBOURNE

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

## MEMBER FUNCTIONS DIARY DATES 2009



FULLY BOOKED

### JACQUESREYMOND

CUISINE du TEMPS  
Great Chef dinner with  
Jacques Reymond  
Wednesday 3 June



### Early Music and Renaissance Dinner

'PRINCELY PLEASURES – CARNAL DELIGHTS':  
EXQUISITE DANCE MUSIC,  
VIRTUOSIC INSTRUMENTAL SOLOS  
AND RIBALD VOCAL DELIGHTS  
FROM THE COURTS OF ENGLAND,  
SCOTLAND, FRANCE AND ITALY.

Thursday October 13<sup>th</sup>



### Bastille Day Dinner Dance

Tuesday 14 July

Featuring

Gentleman's Swing Club

Vocalist Ruby Page & The Exposé Can-Can Troupe



### University House Christmas Party

Tuesday December 8th



Melbourne Opera Dinner  
featuring famous opera choruses

Thursday August 27<sup>th</sup> to be confirmed

## 2009 WINE CLUB EVENTS

Lunch with Peter Lehmann Wines  
Monday May 25, 2009. 12.30pm



### University House

#### Wine Expo

Thursday 3 September,  
3.30pm–6.30pm



This is your opportunity to TASTE and BUY over  
100 wines from more than 50 producers at our Wine Expo and Sale.  
All wines at the Expo will be available for tasting and sale  
at very special prices, plus bonuses, giveaways and special prize draws.

Free admission to tastings & tutored wine masterclasses



### Yalumba Fine and Rare Lunch

June, date TBC

### Yarra Yering Lunch

July, date TBC



Melbourne City Clubs  
Wine Challenge & Dinner  
RACV Club Thursday 8 October

### Great Wine Dinner

Thursday 3 December

The now famous (and usually fully subscribed)  
gourmet dinner personally matched  
with the finest wines selected  
by our cellar master.



Melbourne Cup Alfresco Jazz lunch & sweep  
Tuesday 3 November 2009



# UNIVERSITY HOUSE

## *Private Dining Room*

Lunch A La Carte • Monday to Friday from 12 noon

PEACEFUL SETTING › EXCELLENT VALUE › AWARD WINNING WINE LIST  
› PROMPT, EFFICIENT SERVICE

UNIVERSITY HOUSE IS THE UNIVERSITY OF MELBOURNE FBT EXEMPT IN HOUSE DINING FACILITY!

### AUTUMN 2009 MENU

#### Entrée

Soup of the Day	9.00
Sweet potato & miso soup with sesame	9.00
Red wine braised octopus salad with fetta & caperberries	12.00
Roasted Waldorf salad with spinach & mustard mayo	12.00
Fresh stonefruit, cous cous & pomegranate salad with mint dressing	12.00
Venison & juniper galantine with beetroot relish & parmesan wafer	12.00
Home smoked tuna on panzanella salad and dill dressing	12.00

#### Pasta, Stir fry, Risotto – Served as Entree or Main Course

Smoked salmon ravioli with sardines & semi-dried tomato cream	14.00/22.00
Risotto of roast Blue pumpkin & blue cheese with balsamic onion jam	14.00/22.00
Stir-fried shredded beef & smoky eggplant with egg noodles	14.00/22.00

#### Main Course

Char-grilled eye fillet steak with chorizo bean ragout, tomato apple jus	26.00
Sage & hazelnut crusted veal piccata on creamed polenta, mead sauce	26.00
Szechuan spiced BBQ chicken on noodle pancake, black bean sauce	26.00
Cardamom honey glazed duck breast with grilled pears, pan jus	26.00
BBQ Fish of the Day with charred mushrooms & parsley aioli	28.00
Baked Fish of the Day on roesti with black olive tapenade, verijuce dressing	28.00
Individual braised artichoke, leek & baby potato pie	22.00

#### Dessert

Liquorice Pannacotta with tuille biscuit	14.00
Spiced apple torte with double cream	14.00
Stonefruit and pistachio pudding with plum sauce	14.00
Gateaux of the Day	14.00
Australian cheese selection with house mixed crackers	14.00

Espresso Coffee & Petit Fours \$4.50 per person

Daily light specials Entrees \$11.00 & \$12 Mains: \$17 & \$21