



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

Kristy Brown
Functions Manager

Steven Baar
Head Chef

Michele Caneva
Administration Manager

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2009 Christmas Letter from the President

Dear Members,

As I collect my thoughts for this Christmas note to you all we have just completed our first run of days exceeding 30° C and more are forecast to follow...summer has arrived early again this year!

Things have also been hotting up for the House during 2009. The challenge of maintaining our high quality of service, with food and beverage offerings that represent great value for money has tested us in a time of tightening financial constraints. Philip and his team have risen to the challenge brilliantly and I take this opportunity both to congratulate and thank them on your behalf for the amazing job they have done again this year.

Following the substantial refurbishments carried out last year building works were essentially off the agenda in 2009. Furthermore, as we remain hopeful of securing space for a member's lounge south of Grattan Street to better serve our members in this precinct, we have retained funds for the likely refurbishment costs we will incur. Nevertheless, the House was kept looking smart and fresh with (for example) some judicious re-upholstering of chairs and the purchase of smaller items to enhance our facilities. The pizza oven has proven to be particularly popular and has been very well received by members.

Your committee and management continually strive to provide an environment and range of events and facilities that cater for our diverse membership. Hopefully, whatever your interests, you have found your expectations of the House well met in 2009. Certainly any feedback you would like to provide, or suggestions you may have for 2010 would be warmly received.

I wish all of you, your friends and your families, a safe and happy festive season and all the very best for 2010,

Janet M Hergt
President

House Business

City Clubs Wine Challenge. The University House Cup was won for the first time by University House.

The Wine Challenge brings together most city clubs for a fun and competitive dinner. This year the winners of last years challenge, the RACV club, hosted a wonderful dinner with over 100 competitors. Congratulations to the 'good evans' winning team of Robert Evans, Jane Patrick, Michael Barry, Barbara Howlett, Geoff Howlett, Debra Vickers, Nerida Arnott, Cameron Tapp and Alsia Dott. We will be hosting next years challenge.

Farwell to Gaille. We farewelled our much loved 'functions manager' Gaille Javier last month, who worked with the club for over nine years, including three as functions manager. Gaille is now working with ANZ Bank in personal finance. We all wish Gaille the very best and thank her for her outstanding commitment to the club. Kristy Brown, who was Gaille's assistant, has taken over the reins.

Thank you. Brian Allison and Stephen Young for the great work organising and running the quiz nights. The quiz nights have proven very successful and will certainly continue in the new year.

Seasons Greetings. On behalf of all the staff I wish our members a Merry Christmas and Happy New Year and thank you for your support over the past year.

Kind regards

Philip Taylor-Bartels
General Manager/Licensee

New Members.

We welcome the following 52 new members to University House:

Mrs. Barbara Dean	Prof. Gareth Evans	Mr. Arlen Duke	Mr. Ronad Killeen
Mr. Mark Brodsky	Mr. Michael Gawenda	Mrs. AmberLouise Hart	Mr. Garth Hackford
Prof. Geoffrey Donnan	Mr. Timothy Lee	Mr. Frank Hofheins	Dr. Ping Chen
Assoc Prof. Guyonne Kalb	Dr. B. Lim	Prof. Craig Pearson	Mr. Gerard Fahey
Prof. Jack Keating	Dr. Andreas Loewe	Assoc Prof. Jens Zinn	Dr. Katherine Firth
Ms. Karina Lamb	Prof. Gary McPherson	Dr. Steven Conte	Assoc Prof. Jane Fisher
Mr. Lachlan McKimmie	Prof. Alistair Moffat	Prof. Dale Kent	Ms. Angela O'Dwyer
Dr. Bjoern Rueffer	Dr. Terence Pang	Mr. Colin McCraith	Dr. Madonna Stinson
Prof. Robert Saint	Ms. Meg Warner	Ms. Catherine Whight	Dr. Celia Thompson
Dr. Bryony Wakefield	Ms. Louise Wilson	Ms. Susan Millard	Ms. Pera Wells
Dr. Terence Walshe	Mrs. Elena Gonnet	Prof Geoff Prince	Mr Michael Van Leeuwen
Mr. Simon Abbot	Mr. Timothy Sillcock	Prof. Mike Sandiford	Assoc Prof Christopher Mclsaac
Prof. David Castle	Prof. Deirdre Coleman	Ms. Anna Shadbolt	Dr. Martin Peternell



The University House Suggestion Book

"The best part of the agenda is the Suggestion Book", said the seasoned General Committee member to the newcomer. "Why? Coz it's the best form of communication from members. The level of expectation at a meeting just grows 'til we get to that item."

Instituted in 1981, and unknown to many members, the Suggestion Book lives under the Visitors sign-in book in the main foyer. Indeed one wag suggested it be renamed "The C E Moorhouse Suggestion Book" to recognise the initiator of the early suggestions in the book.

The first suggestion was that members distinguish between making a suggestion and making a complaint. This is a common theme throughout the book as members tend to complain about the heat of the food, or the availability of avocado for sandwiches, or serving the pasta without lots of water, or can the green beans be cooked more, or can the House ban the use of mobile phones, or...

The Committee response to complaints about dining is to encourage members to refer to the Manager immediately. The Committee responds to suggestions.

But where fits the November 1981 observation:

"I think we have now seen enough of the Vice-Chancellor. Could he now be removed from the lounge, please?"

We can, however, appreciate the following hygienic exchange in the early days of suggestions:

"Could we please have SMALL cakes of soap (or a liquid soap dispenser), in the women's lavatory so that we don't have large cakes with grimy cracks. (Puts one right off washing.)" – 17.7.81

"We'll see what can be done to heal the cracks."

"Further to my suggestion of 17.7.81, I have not noticed any difference in the grime-laden cracks in the soap in the women's toilet. Could we not perhaps afford a more hygienic means of lowering surface tension?" – 17.12.82

"Noted. Action will be taken."

"x would be delighted to find upon her return, SMALL CAKES OF SOAP, without cracks." – 7.7.83

"I am deputed to ask whether anything has been done about improving the quality of the soap (– real soap, not soft soap or shoe soap) in the [women's toilet]?" – 20.1.84

"Toilets are being re-furbished and [this] matter will be attended to."

And then, much more seriously, the chess board was stolen and sequential issues of The Age Green Guide were removed from the lounge within 24 hours of their placement.

Watch this space for further issues.

University House General Committee



Festive Season Opening Hours.

Unihouse will close after lunch on Wednesday 23 December 2009.

Re-opening on Monday 4th January with limited trading hours.

Coffee Bar: 10.00 am – 2.30pm

Cafeteria: 11.45am – 2.00pm

Licensed Bar: 12 noon – 3.00pm

Coffee Bar will open from 7.30am (normal hours) Monday 19th January

Licensed Bar will resume normal hours – with tapas available also from 19th January.

Lunch a la carte and evening bistro will resume Monday 2 February 2009.

The Staff at University House wish all our members Seasons Greetings and a Happy New Year



First Function for 2010 – Chinese New Year Dinner Kung Hei Fat Choi

Members and guests are invited to celebrate good fortune and prosperity for all as we welcome the Year of Tiger with a Chinese New Year Banquet in the House on Thursday 12 February 2010.



Member Christmas Party Tuesday December 8th

Limited places still available.



Parking

We have made special car parking arrangements for University House Members and guests. There are now a small number of University House reserved car spaces next to University House.

In addition, UNRESERVED parking permits are also available for

- Tin Alley car parking (access Gate 1 from Elgin Street),
- The Underground car park (access Gate 10 from Grattan Street),
- The new 320 space car park under the new Neuroscience building in Royal Parade (available from May this year),
- Eastern Precinct Car Park near the corner of Elgin & Cardigan Streets.

Permits are available from the University House reception.

UNRESERVED CAR PARKS

- 3 hour permits \$3.50 (all car parks) • All day \$7.00 (all car parks)
- After hours (after 5pm) \$5.00 (all car parks)

RESERVED PARKING – next to University House

- All Day \$10 • After 5pm \$5

Access cards for boom gates also available at no charge.

Wine collection, drop off and pickup access to the loading is available at no charge (for 20 minutes). Property & Campus Services assure us that the intercom will be staffed for easy access. In addition free access cards are available from University House reception.

Expressions of interest for Catering working group



As part of our ongoing commitment to provide quality and value to members, the committee of University House is establishing a catering working group to investigate the various offerings of food within the House. We would be pleased to hear from members who would be interested in joining the group. Time commitment would not be onerous and the main aim is to solicit a range of views on the subject.

If you are interested in joining the group or have views you would like to share please contact Nick Sharman at n.sharman@unimelb.edu.au

Great Wine Dinner



Thursday 3 December, at 7.00pm in the Karaghuesian Room.

Our most indulgent Dinner of the year will again feature some of the finest wines from around the world matched with a 5-course Degustation Menu.

\$220 per head all-inclusive

RSVP to John Macaulay

p: 8344 5254, e: bar@uniclub.com.au

Featuring:

Roederer Cristal 2002 – Champagne

1989 Chateau Suidairaut – Sauternes, France

1996 Chateau Langoa Barton – St. Julien, France

1996 Chateau Pontet Canet – Margaux, France

1996 Chateau Calon Segur – St. Estèphe, France

2003 Tenuta San Guido Sassacaia – Bolgheri, Tuscany

2003 Antinori Solaia – Tuscany

2002 Tenuta Dell' Ornellaia – Bolgheri, Tuscany

1995 Penfolds Grange Shiraz – Eden Valley, Australia



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SUMMER WINE SPECIALS

House Mixed Dozens:

White Wines

Beresford Highwood Sauvignon Blanc 2008 – Brilliant pale straw with green hue with fresh tropical fruits with herbaceous overtones finishing with a fresh, crisp acid.

Rex Watson Unwooded Chardonnay 2008 – A stylish, fresh, delicate Chardonnay with a distinct aromatic tropical nose. The palate shows wonderful peach and citrus flavours that are integrated with a long fine crisp finish

Houghton Wisdom Riesling 2008 – Displays citrus flower, green apple and a touch of orange zest leading to a palate that is gracefully balanced by a combination of crispness and a soft mineral lingering aftertaste.

Red Wines

Chapel Hill il Vescovo Sangiovese 2006 – Exhibits aromas of dark cherries, bay leaf and pancetta while the palate is alive with flavours of sun dried tomatoes, prunes balanced by chalky tannins and a lingering savoury finish.

Rex Watson Cabernet Sauvignon 2007 – This full bodied Coonawarra Cabernet has excellent balance from French and American oak with intense cassis flavours and hints of liquorice, chocolate and tannins to bring a beautiful silky soft finish.

Yarra Burn Shiraz Viognier 2006 – Aromas of bright fresh, primary fruit, inky blueberry and ripe raspberry, with white pepper and cinnamon spice. With a silky, plush, velvety palate, this wine shows lovely ripe, even tannin structure. With good density and fruit weight, plus excellent persistence of flavour, the wine also opens up nicely with decanting.

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

Summer Sparkling Specials



Taltarni 'T' Series Brut
\$46.95



Yarra Burn Premium Cuvée Brut and Rosé
\$22.95



Yarra Burn Vintage Pinot Chardonnay 2006 and Rosé 2006
\$26.95



Bay of Fires Tasmanian Cuvée Brut
\$30.95

\$69 per 6-pack

\$89 per 6-pack

\$125 per 6-pack

\$140 per 6-pack



Chandon Brut NV
\$33.95



Chandon Vintage Brut 2006
\$48.95



Croser Vintage Brut 2007
\$45.95



Bay of Fires Arras 2002
\$76.95

\$149 per 6-pack Gift Boxed

\$199 per 6-pack plus 6 Chandon Tulips Free

\$199 per 6-pack

\$57.95 per bottle Gift Boxed



Peter Rumball Sparkling Shiraz
\$23.95



Champagne Lanson Black Label Brut
\$59.95



Billecart Salmon Brut NV
\$115.95



Billecart Salmon Brut Rosé
\$195

\$109 per 6-pack

\$269 per 6-pack

\$74.95 per bottle Gift Boxed

\$125 per bottle Gift Boxed



Open House Marlborough Sauvignon Blanc
\$46.95



Yalumba Y Range Pinot Grigio, Riesling, Viognier, Cabernet Sauvignon, Shiraz Viognier
\$13.95

\$89 per dozen

\$130 per dozen



Rex Watson Range Sauvignon Blanc, Unwooded Chardonnay, Cabernet Sauvignon, Shiraz
\$47.95



Cantina Tollo Rocca Mentosa Pinot Grigio and Sangiovese
\$14.95



Argento Pinot Grigio and Malbec
\$46.95

\$139 per dozen

\$110 per dozen

\$69 per 6-pack

**Quaffing Dozens:
White Wines**

Circle Collection Pinot Gris 2008
Circle Collection Sauvignon Blanc 2008
University House Riesling 2008

Red Wines

University House Cabernet Sauvignon 2007
Yalumba Y Cabernet Sauvignon 2008
Yalumba Y Shiraz Viognier 2008

House Quaffing dozen:
two bottles each wine,
House Quaffing dozen:
four bottles each white,
House Quaffing dozen:
four bottles each red.

**All House Quaffing Dozens are
\$99.00**

Forthcoming events:

University House
Great Wine Dinner
Thursday 3 December

Our most indulgent Dinner of the year will again feature some of the finest wines from around the world matched with a 5-course Degustation Menu.
Thursday 3 December, at 7.00pm in the Karaghuesian Room.

\$220 per head all-inclusive
RSVP to John Macaulay

p: 8344 5254, e: bar@uniclub.com.au

**University House
Christmas Party**



Tuesday 8 December
Festive Dinner with all the Christmas trimmings with entertainment by the Gentleman's Swing Club with special guests Gianni Marinucci on trumpet & Fern Belling vocals
Cool swing with a touch of 'rock n roll'

\$69 per head all-inclusive



Peter Lehmann Layers White and Red
\$17.95

\$84 per 6-pack



Plantagenet Omrah Unoaked Chardonnay and Cabernet Merlot
\$20.95

\$89 per 6-pack



Pizzini Rosetta
\$19.95

\$179 per dozen



Pewsey Vale Riesling
\$24.95

\$189 per dozen



Chapel Hill il Vescovo Pinot Grigio and Sangiovese
\$20.95

\$190 per dozen



Brookland Valley Verse One Sem Sauv Blanc and Shiraz
\$20.95

\$95 per 6-pack



Running with Bulls Tempranillo
\$24.95

\$99 per 6-pack



Plantagenet Riesling
\$23.95

\$99 per 6-pack



Wolf Blass Gold Label Cabernet Sauvignon
\$24.95

\$99 per 6-pack



Ninth Island Chardonnay and Pinot Noir
\$24.95

\$219 per dozen



Chandon Chardonnay and Pinot Grigio
\$24.95

\$110 per 6-pack



Shelmerdine Sauvignon Blanc
\$24.95

\$110 per 6-pack



Starvedog Lane Pinot Grigio
\$25.95

\$119 per 6-pack



Starvedog Lane Shiraz
\$28.95

\$125 per 6-pack



Cape Mentelle Sauvignon Blanc Semillon
\$26.95

\$249 per dozen



Williams Crossing Pinot Noir
\$30.95

\$280 per dozen



Chandon Pinot Noir and Heathcote Shiraz
\$34.95

\$149 per 6-pack



Tigress Pinot Noir
\$32.95

\$149 per 6-pack



Cloudy Bay Sauvignon Blanc 2009
\$43.95

\$375 per dozen



Yalumba FDR1A Cabernet Sauvignon 2002
\$48.95

\$210 per 6-pack

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: _____

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Regency Rooms

The Geoffrey Kaye Collection

Geoffrey Kaye 1903 –1986 (MD BS (Melb) FFARCS, FFRACS (Hon) DA (RCP & S) was one of Australia's most celebrated anaesthetists, founding member and first honorary secretary of the Australian Society of Anaesthetists. He gifted his collection of fine glass, ceramics & antique regency furniture to be enjoyed by the members of University House.

The Regency Dining and Regency Sitting rooms

The rooms feature antique regency furniture, including an original regency timber dining table that can be reduced in size as required, seating up to 12 people.

The connecting sitting room also features antique chairs, furnishings and the original desk of Professor Edward Nanson, who resided at University House 1885–1922, which members are welcome to use.



For further information and a tour, please contact our Functions team,
Phone +61 3 8344 5254
email: functions@uniclub.com.au

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