



# UNIVERSITY HOUSE

## UNIVERSITY OF MELBOURNE

The University of Melbourne, Victoria, 3010  
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MARCH 2011 NEWSLETTER

## New herb garden brightens east garden

If you're dining at University House this autumn, you may notice an additional zest to your meal. Thanks to the kind donation of Dr Valda McRae, a new kitchen herb garden will be added to the eastern garden in April, providing University House chefs with a cornucopia of delicious fresh flavours only a few steps away.

Dr McRae has been a member of University House since 1960 and was its president from 2000–2002. She believes the gardens are integral to the atmosphere of University House, where she usually lunches when she is at the university.

"[University House] has a very important place in the life of the university because it encourages contact across faculties. If you lunch at University House, you feel you can join anyone...The garden is a lovely place to relax and meet people."

When Dr McRae offered to donate funds toward the replanting of some fallen trees in the garden, General Manager Philip Taylor-Bartels suggested the money might be better spent on a new herb garden for Head Chef Steven Baar.

An honorary senior fellow with the School of Chemistry, Dr McRae is the author of *Chemistry @ Melbourne 1960–2000*. As a chemist, she says, she finds gardens "therapeutic...If you spend your life in a chemistry school, especially a lab which needs to be sparkling clean, where you're always looking for pollutants, to be able to work in a garden and not mind, that's very satisfying."

"I enjoy using herbs in my cooking," says Dr McRae, who comes from a family of keen gardeners and grows her own herbs and vegetables.



The new herb garden will feature aromatic favourites like sage, thyme and bay.

Melbourne-based metalwork artist Jacki Staude designed the new herb garden under the direction of the University of Melbourne's grounds manager, Andrew Gay, and will oversee its construction and installation. Her design for the new herb garden consists of a framework of irrigated metal shelves, to be fitted to the east garden wall.

If you wander past the wall in April, you may scent numerous old English favourites, including parsley, sage, rosemary and thyme, along with more exotic aromas such as spicy curry leaves, tangy lemongrass and pennywort.

Head Chef Steven Baar plans "to include as many [as possible] of our own grown fresh herbs when creating new menus," so we can look forward to an enhanced array of delectable meals at the University House restaurant.

### 2010/2011 Executive

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(Vice-president)

Jon Pearce  
(Honorary Secretary)

Russell Hillbrich  
(Honorary Treasurer)

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Innovation & Development

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Grainger Museum

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Botany

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John Macaulay  
Operations Manager

Kristy Brown  
Functions Manager

Steven Baar  
Head Chef

Michele Caneva  
Administration Manager

## New wood-fired pizza oven

We've just put our new wood-fired pizza oven into action, and it's cooking fresh and toasty pizzas on Thursdays and Fridays between 5.45 p.m. and 8.00 p.m.

You can grab a small pizza for just \$8, or a medium pizza for \$14.

Drinks can also be purchased from the bar at club prices.

Enjoy the new flavours!



The new University House pizza oven.

## Southern Precinct looks for new name

The planning process for the new Barry Street premises is now underway, and in the next few weeks we will contract an architect. We're looking for a new name for the new lounge, meeting rooms and courtyard, so if you think of something, please let us know.



The Southern Precinct premises on Barry Street.

## What's cooking, Steve?

Steve Baar (Head Chef) and his team have created a series of new menus for the evening bistro, the à la carte lunch, functions and tapas. There is also an express service now available for à la carte lunch.

"The return of cooler weather allows me to get a little more robust with our flavours, and look out for some Middle Eastern influences," says Steve.



Drop by for daily specials like the pink salmon and goat's cheese entree.

## Welcome Pierre!

Welcome to the new Members Dining Room (Café) Chef, Pierre Petruccelli. Pierre has over 15 years of professional cooking and kitchen management experience, including working as sous-chef and head chef at Caterina's Cucina and Café Grossi.

"I would like to bring my experience in cooking simple, flavoursome, rustic food to University House," said Pierre.



Pierre Petruccelli, new Members Dining Room (Café) Chef.

## Tin Alley roadworks near completion

We are waiting patiently for the Tin Alley roadworks to be completed and apologise for the difficulty in accessing University House. However, the new Royal Parade car park is now open. It's under the new Neuroscience Building (next to the Conservatorium of Music) and has a lift and pay-and-display machines that take both cash and credit cards.

Vehicles will be able to access the new car park by following Tin Alley and turning left at Royal Parade. University House is a short five-minute walk from the new carpark.



Plans for the new car park under the new Neuroscience Building.

## New members

We warmly welcome the following new members:

Mr Peter Andrews  
 Dr Fabiano Baroni  
 Ms Phillippa Dee  
 Ms Clare Walker  
 Dr Kahle Suggett  
 Dr Christopher Jackson  
 Ms Gillian Sutton  
 Dr Bernard Brown  
 The Rev. Geoffrey Cheong  
 Rev. Dr. Raymond Cleary  
 A/Prof. Catherine Elder  
 Prof. Carolyn Evans  
 Dr Rodney Hunt  
 Ms Wendy King  
 Dr Robert Leach  
 A/Prof. Peter Morley  
 Dr Mardie O'Sullivan  
 Prof. Ronald Slocombe  
 Ms Victoria Watts

Ms Mary Voice  
 Prof. Peter Brooks  
 Miss Kiera Lindsey  
 Prof. David Vaux  
 Prof. Robert Stimson  
 Dr Melanie Plesch  
 Ms Margaret Ross  
 Prof. Nick Santamaria  
 Dr Timothy Lynch  
 Ms Amanda Currie  
 Dr Daniel Dias  
 Dr Gioconda Di Lorenzo  
 Ms Nathalie Bourgois  
 Ms Ann Nield

And we welcome back the following old members:

Prof. Robyn Eckersley  
 Ms Clare McClausland  
 Dr Andrew Mitchell  
 Miss Emma Leaver

Hello all,

2011 is now well under way, and we have a number of new arrivals, releases and special offers. Henley Hill (Yarra Valley), Fraser Gallop (Margaret River) and Marcus Hill (Bellarine Peninsula) are all new producers to the House and their wines are worth trying.

Our wine function calendar is also booking up – we have a number of special events for you to note in your diaries:

*Thursday March 10* – Penfolds 2011 Bin Release Tasting. 4 p.m. in the Main Dining Room. \$10 per head, redeemable against purchases.

*Tuesday March 29* – Wirra Wirra Wine Lunch with Matt East. 12.30 p.m. in the Karagheusian Room. Matt will present a range of current releases, including Church Block and RSW Shiraz. \$85 per head includes \$20 rebate on wine purchases.

*Tuesday May 3* – Kooyong Wine Lunch with Sandro Mosele. 12.30 p.m. in the Karagheusian Room. Sandro will present a range of Kooyong Estate current releases, including individual vineyard Chardonnays and Pinot Noirs. \$85 per head includes \$20 rebate on wine purchases

*Monday May 16* – Yalumba Fine and Rare Dinner with Ronald Farren-Price and special guest Jane Ferrari. 6.30 p.m. for 7 p.m. in the Main Dining Room. Jane returns to the House, bringing her inimitable charm, wit, knowledge, a few more stories and of course some great wines. Featuring the newly released Yalumba Signature, Menzies, FDR1A plus more!

**John Macaulay**

In mid-February, the House hosted an excellent masterclass of a range of current wines from an iconic Barossa producer, Henschke. The wines presented were:



**Henschke Julius Riesling 2010** – Pale straw with green hues. The nose displays intense lemon and lime zest, green peppercorns and distinct minerality, with lifted floral notes. Concentrated lime flavours accented with cardamom spice. The textured mid-palate leads to a long, crisp, clean finish.

**Henschke Littlehampton Innes Pinot Gris 2009** – 100% Adelaide Hill Pinot Gris. Burnished straw in colour. A sweet, floral, exotic fragrance of honeysuckle, nectarine and stone-fruits with a hint of marzipan and nashi pear. The intensely fruited palate is juicy and lush with complex flavours of caraway, musk and truffles around a tight mineral core, an excellent texture and long zesty finish.

**Henschke Louis Eden Valley Semillon 2008** – Gold straw with a pale green hue. Aromas of gooseberry and lemon zest with waxy notes and baked apple, apple blossom and grassy hints. A round, textured palate of apple and citrus flavours with a crunchy acidity and good length.

**Henschke Johann's Garden 2008** 60% Grenache, 29% Mourvèdre and 11% Shiraz grapes from selected Barossa Valley and Eden Valley vineyards. Exhibits sweet, ripe raspberries, blueberries and plums with the delightful spicy characters of nutmeg, cardamom, star anise and mace adding complexity. The palate is vibrant, lush and mouthfilling with silky tannins creating a lingering finish.

**Henschke Keyneton Euphonium 2008** 75% Shiraz, 11% Cabernet Sauvignon, 8% Merlot and 6% Cabernet Franc, grown in the Barossa. Very deep crimson. A complex bouquet of plums, blackberries, mulberries and cassis with savoury nuances of tar and roasted meats. The sweet, rich and plush palate has a fleshy texture with layers of flavour of great depth and concentration, beautifully balanced with velvety fine-grained tannins and excellent length.

**Henschke Tappa Pass Shiraz 2007** 100% old-vine Barossa Shiraz. Deep rich crimson in colour. Lifted sweet ripe plums and blueberry fruits with hints of sage and herbs on the nose. The complex, layered palate of sweet lush blackberry fruits, is followed by a long, elegant velvety finish.

**Henschke Mount Edelstone Shiraz 2007** – 100% 95-year-old-vine Eden Valley Shiraz. Deep crimson/black in colour. A fragrant bouquet of anise, plum, sage and pepper with blackberry and vanilla hints adding complexity. The palate is lush and fleshy in texture with elegant fine, velvety tannins contributing to the wine's length.

**New arrivals:**

**Henley Hill Pinot Grigio 2008** – Pears and citrus with honeydew. Finely textured with a clean, fresh, mineral acidity.

**Henley Hill Chardonnay 2008** Attractive citrus and nectarine combine with hints of minerality. The fine-grained oak is restrained and complements the fruit characters. The palate is fine and long with attractive characters of stonefruit. Grilled nuts and cashew characters provide support to the wine. The wine finishes with fine acidity.

**Quea!y Pobblebonk 2010** – Pobblebonk is made in the tradition of Italian "super whites", where structure, style and flavour are the result of clever combinations of their most valuable varieties. Based on the warmth and raciness of Pinot Grigio and the textural dimension and aromatics of Friulano. Expressive, with great texture and length – an adventure in style and flavour for cool-climate white wine.

**Barratt Piccadilly Valley Chardonnay 2009** – Showing stone fruit and citrus characters with toasty, spicy notes, all beautifully integrated. The palate is at first restrained, but builds in the mouth to display complexity, richness, creaminess and length followed by a crisp acid finish.

**Fraser Gallop Estate Semillon Sauvignon Blanc 2010** – Ripe gooseberries, passionfruit, lemongrass and fruit jube aromas, with flavours of gooseberry, passionfruit, lime and juniper berries and a delicious lemony twang

**Fraser Gallop Estate Chardonnay 2009** – Complex aromas of lanolin, sour dough and spice notes supported by hints of lemon curd and dried orange peel. The palate has a distinct creamy texture with flavours of custard apple, almond milk and honeysuckle, then shows nuttiness and a flinty texture which follows through to a citrusy acid finish.

**Fraser Gallop Cabernet Merlot 2009** Blackcurrant, red currants, orange chocolate and cedar oak – a lovely smelling wine. A well-balanced wine with persistent gravelly tannins with a cranberry-like freshness. Flavours of mulberries, chocolate and a hint of olives give it a savoury edge.

**Marcus Hill Vineyard Pinot Gris 2010** This wine is bright, a pale straw yellow colour and has a sweet spiced apple and pear nose, which precedes a round richly textured middle palate. The wine culminates in a long elegant green apple acid finish.

**Marcus Hill Vineyard Chardonnay 2008** – The wine has aromas of melon, grapefruit, vanilla and cedar. It is a structured elegant chardonnay in the stonefruit and citrus range with mineral characters and long, gracious finish.

**Marcus Hill Vineyard Pinot Noir 2007** Lifted cherry, violets and dark berries on the nose together with a touch of earth. Cherry and plum flavours with savoury herbs run through a palate that has good weight, length and soft lingering tannins.

March Mixed Dozen Selections:

**Leasingham Bin 7 Riesling 2010**

Displays an intense bouquet of fresh lime juice, talc and wet stone mineral spice. The juicy palate displays vibrant lemon and lime wound around a natural spice of acidity and mixing an interesting layer of mineral spice.

**Taltarni 3 Monks Fume Blanc 2008**

An intense wine with citrus, lychee and exotic fruit, with integrated French oak. The palate displays passionfruit and white peach flavours, crisp citrus, mineral notes and great length.

**Starvedog Lane Pinot Grigio 2010**

– Aromas of nashi pear with grapefruit, lemon pith and wet slate. The palate has flavours of pear and walnut dominating a slippery mouth feel – vibrant fruit mixed with crunchy acidity and a textured, savoury finish of impressive persistence.

**Taltarni 3 Monks Cabernet Merlot 2006**

– This wine is a deep ruby colour. It displays classic black fruit and forest floor varietal characters complemented by soft, mocha oak flavours. The long, fruit-driven palate has firm, ripe tannins.

**Tar & Roses Sangiovese 2007**

Cloves, leather and red licorice aromas lead to a palate of mocha and bitter chocolate, combined with assertive tannins, good fruit sweetness and acidity.

**Te Awa Left Field Syrah 2009**

This youthful wine is full of ripe plum, cherry and floral characters. The palate shows excellent fruit intensity and smooth texture with gently drying tannins. Already approachable, but it will be so much better in a few years.

March Quaffing Dozen Selections:

**Habitat Chardonnay**

**Knapstein Shillings Clare Classic White**

**Taltarni Sauvignon Blanc**

**Barossa Valley Estate Entourage Shiraz**

**Doctors Point Shiraz**

**Knapstein Shillings Clare Classic Red**

ORDER

UNIVERSITY HOUSE, THE UNIVERSITY OF MELBOURNE, VICTORIA, 3010

Ph: 8344 5254 | Fax: 8344 6055 | Email: bar@unclub.com.au

Wine	\$/Btl	\$Spec.	Qty
Henschke Julius Riesling 2010	33.95	155/6	
Henschke Pinot Gris 2009	34.95	159/6	
Henschke Louis Semillon 2008	28.95	129/6	
Henschke Johann's Garden 2008	44.95	199/6	
Henschke Keyneton Euphonium 2008	53.95	239/6	
Henschke Tappa Pass Shiraz 2007	84.95	279/dz	
Henschke Mount Edelstone 2007	139.95	575/6	
Henschke mixed six pack – one bottle each of Riesling, Pinot Gris, Semillon, Johann's, Keyneton and Tapa Pass		289/6	
Quea!y Pobblebonk 2010	22.95	210/dz	
Barratt Piccadilly Valley Chardonnay 2009	33.95	299/dz	
Leasingham Bin 7 Riesling 2010	27.95	99/6	
Taltarni 3 Monks Fumé Blanc 2008	23.95	89/6	
Starvedog Lane Pinot Grigio 2010	25.95	115/6	
House mixed dozens (please specify mixed, white or red)		179/dz	

Wine	\$/Btl	\$Spec.	Qty
Marcus Hill Vineyard Pinot Gris 2010	22.95	199/dz	
Marcus Hill V/Y Chardonnay 2008	30.95	279/dz	
Marcus Hill V/Y Pinot Noir 2007	32.95	299/dz	
Marcus Hill mixed six pack – two bottles each of Pinot Gris, Chardonnay and Pinot Noir		129/6	
Fraser Gallop Estate Semillon Sauvignon Blanc 2010	22.95	199/dz	
Fraser Gallop Chardonnay 2009	27.95	249/dz	
Fraser Gallop Cab Merlot 2009	24.95	229/dz	
Fraser Gallop mixed six pack – two bottles each of SSB, Chardonnay and Cabernet Merlot		109/6	
Henley Hill Pinot Grigio 2008	17.95	159/dz	
Henley Hill Chardonnay 2008	17.95	159/dz	
Taltarni 3 Monks Cab Merlot 2006	23.95	89/6	
Tar and Roses Sangiovese 2007	27.95	129/6	
Te Awa Left Field Syrah 2009	24.95	229/dz	
House quaffing dozens (please specify mixed, white or red)		99/dz	

Name: \_\_\_\_\_ Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

Delivery Address: \_\_\_\_\_

Delivery Instructions: \_\_\_\_\_

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

Credit Card Number:

Name on Card: \_\_\_\_\_ Expiry Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Signature: \_\_\_\_\_



UNIVERSITY HOUSE  
UNIVERSITY OF MELBOURNE

Proudly presents, in conjunction with the Trinity College Juilliard Winter Jazz School

# JAZZ FOR DINNER

**Thursday July 7, 2011**

6 p.m. – light dinner

7 p.m. to 9 p.m. – show

## THE JUILLIARD JAZZ SEXTET

Rodney Jones – guitar  
Matthew Jodrell – trumpet  
Kris Bowers – piano  
Luca Pino – tenor sax  
Dave Baron – bass  
Carl Allen – drums

Carl Allen is the director of the jazz program at Juilliard School of Music in New York. He returns with his Juilliard Sextet for this early dinner jazz event.

Limited places available, so book early.

**\$55.00 per person for light dinner and show.**

**Drinks available from bar at club prices.**

Bookings are essential (cancellation fee \$15 per person).



### The Juilliard Jazz Sextet

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

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

Please book \_\_\_\_\_ places for me at the Juilliard Jazz dinner on July 7 at 6 p.m. (food and show)

Cost: \$55.00 per person (GST incl.). Payment may be made by cash, cheque, EFTPOS or credit card.

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

Credit card number:

Name on card: \_\_\_\_\_ Expiry date: \_\_\_\_/\_\_\_\_

Signature: \_\_\_\_\_

Total to be charged to your credit card: \$ \_\_\_\_\_

**Enquires and bookings** – Reception T: 8344 5254 F: 8344 6055 E: reception@uniclub.com.au

MEMBERS AND GUESTS ARE INVITED TO THE



YALUMBA

FINE AND RARE DINNER

WITH

RONALD FARREN-PRICE

MONDAY MAY 16, 2011

ARRIVE AT 7.00 P.M. FOR A 7.30 P.M. START



RONALD WILL PLAY  
A SHORT PROGRAM,  
INCLUDING ONE  
OF HIS FAVOURITE  
BEETHOVEN SONATAS.

\$110 per person, all inclusive

Bookings are essential (cancellation fee \$30 per person).

**Yalumba** was founded in 1849 by Samuel Smith. Six generations and more than 150 years later, Australia's oldest family-owned winery has grown in size and stature. It embodies all that has made the Australian wine industry a success story the envy of winemakers the world over.



Winemaker **Jane Ferrari** will present Yalumba's premium new releases including: **FDW7C Chardonnay, Signature Cabernet Shiraz, Menzies Cabernet Sauvignon, FDR1A and Octavius Shiraz.**

### Yalumba Fine and Rare Dinner with Ronald Farren-Price

Member name: \_\_\_\_\_ Member no: \_\_\_\_\_ Contact tel. no \_\_\_\_\_

Please book \_\_\_\_\_ places for me at the Yalumba Fine and Rare Wine Dinner with Ronald Farren-Price, May 16, 2011.

Cost includes menu and wines: \$110.00 per person (GST incl.). Payment may be made by cash, cheque, EFTPOS or credit card.

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

Credit card number:

Name on card: \_\_\_\_\_ Expiry date: \_\_\_\_/\_\_\_\_

Signature: \_\_\_\_\_

Total to be charged to your credit card: \$ \_\_\_\_\_

**Enquires and bookings** – Reception. T: 8344 5254 F: 8344 6055 E: reception@uniclub.com.au