



UNIVERSITY HOUSE

UNIVERSITY OF MELBOURNE

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

NEWSLETTER
NOVEMBER/DECEMBER 2011

Dear members,

The festive season is almost upon us once more, and as the year draws to a close there is much to reflect on and much to look forward to in 2012. As usual, University House will be busy over December with Christmas lunches, end-of-year functions and members getting together for a quiet Christmas drink.

It has been a busy time at University House since I became president in April. For both management and the committee, it has been gratifying to see events and functions well-supported. In particular, this year's musical functions have been very popular. Thanks as always to Ronald Farren-Price for performing, and to my wife Vivien for organising the *Early Music Dinner*.

There has also been tremendous interest in wine lunches, with visits by Dave Powell from Torbreck and Ross and Katherine Brown of Brown Brothers being so popular that we had to move from the usual venue for wine lunches – the Karagheusian Room – to the Upper East Dining Room. A pleasing aspect of all this wine tasting was the success of Frank Hofheins' team in winning the City Clubs Wine Challenge at Royal South Yarra Lawn Tennis Club in October. Well done Team Hofheins! It would be remiss of me not to give John Macaulay a special mention here, as he patiently presided over a number of training sessions prior to the event.

The other regular event that has taken place this year has been the Quiz Night. This has attracted a dedicated following and is a fun evening with prizes for just about everyone! If you haven't been to a Quiz Night, then get a team together and come along. Regular quizmasters Brian Allison and Nick Sharman do a great job of putting together questions on a wide range of topics.

Looking forward to 2012, I am delighted to announce that the University has offered University House facilities in The Woodward Centre on the 10th floor of the Law School in Pelham Street. This is a fabulous facility with a panoramic view and we anticipate opening there in February. The Woodward will be open on Tuesday, 29th November from



The new premises at The Woodward Centre will be unwrapped just before Christmas...

4 p.m. to 7 p.m., and members and guests are welcome to drop in to view the facilities and enjoy complimentary light refreshments. New and returning members to the club for 2012 will have their joining fee waived and use of existing club facilities in December. My sincere thanks go to the Vice-Chancellor for supporting this move.

In closing I would like to thank Philip Taylor-Bartels and his staff for the wonderful job they do throughout the year, and I would ask you to make a contribution to the Staff Christmas Fund.

With best wishes for Christmas and the New Year,

David C M Dickson

2011/2012 Executive

David Dickson
(President)

Jon Pearce
(Vice President)

Andrew Gaff
(Honorary Secretary)

Russell Hillbrich
(Honorary Treasurer)

General Committee

Michael Barry
Retired

Vicki Mimis
NTEU

Roger Powell
Earth Sciences

Josie Winther
Philosophy, Anthropology
& Social Inquiry

Nicholas Sharman
Media & Communications

Brian Allison
University Library &
Grainger Museum

Barbara Howlett
Botany

Paul Taylor
Land & Environment

Frank Hofheins
Queens College

Executive Staff

Philip Taylor-Bartels
General Manager

John Macaulay
Operations Manager

Nicole Finch
Functions Manager

Steven Baar
Head Chef

Chris Konstantinidis
Administration Manager

University House 2011 Christmas Menu

Please select one item from each course.

Set price \$64 per person.

Available from 1–22 December.

Entrée

Sautéed asparagus & grilled haloumi duet with verjuice vinaigrette

Potato & cheese terrine with Romesco salsa & pane di casa wafers

Thai-style sliced beef salad with glass noodles & fried shallots

Prawn & avocado stack dressed with white anchovy aioli

Main

Salmon steak with leek & cucumber topping, wrapped in Tunisian brik pastry, with dill cream

Turkey mignon with ham hock stuffing and tamarind cranberry sauce

Veal olive with mushroom & caramelised-onion stuffing, lightly braised with pesto jus

Char-grilled half spatchcock on mograbei pilaf with balsamic glaze

Dessert

House-made Christmas pudding with hard sauce

White & dark chocolate bavarois with fig wafer

Anise scented cherry frangipane tart

Profiteroles filled with sticky date ice-cream and Marsala sauce

Enquires: functions@uniclub.com.au

Thursday BBQ is back!

WHEN: Starts again on Thursday, 10th November

TIME: 5.45 p.m. to 8.00 p.m. (depending on the weather)

WHERE: West Garden

COST: \$15.00

Enjoy freshly cooked marinated steak, seafood, gourmet grills, vegetarian BBQ, vegetables and salads, cooked to order by one of our chefs.

Drinks available from the bar at club prices.

Joining fee special

New and returning members to the club for 2012 will have their joining fee waived and use of existing club facilities in December 2011.

To apply, please contact reception on 8344 5254 or sign up at The Woodward Centre on Tuesday, 29th November between 4.00 p.m. and 7.00 p.m.

This special offer is valid until March 2012.

Quiz night in November

Come down and test your trivia brain at the University House quiz night. Make up a team or join one on the night.

WHEN: Tuesday, 22nd November

TIME: 6.30 p.m.

COST: \$2 per person

Nibbles and hot chips will be on the tables and drinks are available from the bar.

RSVP: Email Nick Sharman at n.sharman@unimelb.edu.au

Christmas and New Year trading hours

The House will close after lunch (3.00 p.m.) on Thursday, 22nd December 2011.

We will re-open on Tuesday, 3rd January 2012 with limited trading.

New members

We warmly welcome the following new members:

Mrs Ioanna Yovanna Adamis	Ms. Anne Rahilly
Prof. Algis Vingrys	Mr. Gary Smith
A/Prof. Véronique Duché	Dr. Hari Subramanian
Dr Nellie Dianne Bresciani	Mr. Nicholas Tobias
Prof. Terry Caelli	Dr. Willem Van Den Heuvel
Mr. Peter Ellingsen	Mr. Trevor White
Prof. Cathy Humphreys	Mr. Adrian Fui Kiew Yong
Mr. Zhuo Jin	Mr. Rowan McIndroe
Mr. Charles B. O'Leary	Dr. Alan Hutchinson
Dr. Enruque Calderin	Mrs. Yovanna Adamis
A/Prof. Mathias Dutschmann	Prof. Algis Vingrys
Prof. Virginia (Gini) Lee	A/Prof. Véronique Duché
Mrs. Virginia Materazzo	Dr. Nellie Bresciani
Prof. Allan Patience	Mr. Joshua Cheetham

And welcome back to the following returning members:

Mr. Michael Bertie
A/Prof. Christain Grawe

Hello all,

Since the August newsletter we had a wine lunch with Mountadam Winemaker Con Moshos, held the first of an occasional series of Burgundy lunches; hosted the September Wine Expo, participated in the Melbourne City Clubs Wine Challenge and hosted a wine lunch with Giants Steps winemaker Steve Flamsteed. Whew!

So where to start? The Burgundy Wine Lunch was a roaring success, with a range of 2009 red burgundies from the Cotes de Beaune and Cotes de Nuits sampled. Burgundy lunch number two is already sold out and I am planning number three!

The September Wine Expo saw over 100 wines shown to an enthusiastic number of members and guests. Those attending voted on their favourite wines. 1st was John's Blend Cabernet Sauvignon, 2nd was Wolf Blass Black Label Cabernet Shiraz Malbec and 3rd was Shaw + Smith Shiraz. All were outstanding reds worth seeking out. Major draw winners included Robert Evans ("Grand Cru 40" wine cooler) and David Horgan (Dom Perignon AND Wolf Blass Platinum Label Jeroboam).

The Melbourne City Clubs Wine Challenge saw University House (with 5 teams out of 11) scoop 1st and 2nd places. Team Hofheins, captained by committee member Frank Hofheins, won the night following two very challenging rounds of tasting. And their celebration was a sight to behold! The trophy is at the engravers and will be on display soon. The UHT team captained by Robert Edis was a close second. Well done to all participants and keep training for next year!

Make a note in your diaries for:

University House Great Wine Dinner

Tuesday, 29th November. This year will feature Dom Perignon, a selection of 2009 burgundies, Grange from our cellars and the incomparable Chateau d'Yquem. \$250 per head all-inclusive. A few places left!

Bass Phillip Wine Lunch with Phillip Jones

Wednesday, 14th December, 12.30 p.m. Phillip will present his 2010 wines in his inimitable style! \$85 per head includes a \$20 rebate on wine purchases.

John Macaulay

Spring Sparkling and Champagne

University House Brut – Our House Brut is back in time for spring and summer. Made at S. Smith & Sons, this clean, crisp fizz offers plenty of bang for the buck.

University House Reserve Sparkling Shiraz 1998 – We have secured another parcel of this classic and popular wine. Made by Colin Glaetzer from 1998 Barossa Shiraz, this sparkling red offers rich fruit and great depth with loads of complexity and a balanced, dry finish.

Veuve d'Argent Brut – This 'Cremant de Bourgogne' sparkling dry wine from Burgundy is made in the traditional method to ensure the highest quality. An outstanding sparkling wine.

Chandon NV Brut – Straw yellow with flashes of green and a fine persistent bead. A bright bouquet of citrus blossom, pear and white nectarine combine with savoury nuts and delicate spices. The entry is soft with generous fruit characters followed by creamy mid-palate nougat and nectarines with a lingering brut finish.

Chandon Vintage Brut 2008 – Roasted chestnuts, almond biscotti and lifted citrus blossom aromas. The palate exudes creamy flavours with crème caramel, stone fruit and nougat extending into red berry, spice and dark cherry. With a crisp, refreshing finish and wonderful persistence.

Louis Roederer Brut NV – Pale golden yellow with a delicate persistent bead. Rich yet subtle bouquet of hawthorn, almonds and toast. The inclusion of reserve wines gives wonderful complexity and roundness to the fresh creamy palate. Champagne Louis Roederer Brut Premier strikes a perfect balance between the structure and fruitiness of the pinot noir and the finesse of the chardonnay. HOT PRICE!

White – New Arrivals

University House Sauvignon Blanc 2011 – Offering lifted freshly-cut-grass and passionfruit aromas and flavours, our new House Savvy is already flying out the door!

Chrimont La Zona Pinot Grigio 2010 – With hues of pale straw, this has aromas of pear and melon, with subtle quince and cooked apple from barrel-aged components. On the palate, pear and apple flavours dominate with a crisp, tight acid and a powdery, dry finish.

Shaw + Smith Sauvignon Blanc 2011 – The aroma has restrained grassiness, and lime, grapefruit and passionfruit notes. The palate is fresh and lively with pure fruit flavours and crisp acidity. A benchmark for Australian sauvignon blanc.

Cloudy Bay Sauvignon Blanc 2011 – Widely regarded as the quintessential expression of the Marlborough wine region, Cloudy Bay Sauvignon Blanc is an international benchmark wine noted for its vibrant aromatics, layers of pure fruit flavours and fine structure.

Clonakilla Riesling 2011 – Shows fine, floral perfume with ripe apple notes and a hint of aniseed. A crisp, zesty palate with plenty of mineral acids. Really fresh.

Petaluma Riesling 2010 – Bright floral aromas of lemon blossom and passionfruit are backed up on the palate by pristine, intense lemon/limes with some crunchy apple thrown in. Slatey minerality and high natural acidity produce a wine that has all the qualities of a great, long-lived Clare Riesling.

Oakridge Chardonnay 2010 – A rich, almost opulent palate, sweet fruited and deep. Fruit salad, green melon, quince and toffee apple, supported by a fine, long acidity and strong citrus tang. It is both long and persistent, with echoes of toast and citrus peel in the aftertaste.

Red – New Arrivals

University House Barossa Shiraz 2010 – The new House Shiraz has rich, concentrated Barossa fruit, and great texture and length.

Whiz Bang Barossa Shiraz 2010 – A clever, medium to full-bodied Barossa expression with plenty of personality. It finds a smart balance between classic black-skinned plums and more savoury black olives, bay and sage savoury balance-beams.

Terra Felix Shiraz Viognier 2008 – The bouquet combines the spice and pepper of the shiraz with the apricot of the viognier and the vanilla of American oak. The palate has depth and integration.

Yalumba The Strapper Grenache Shiraz Mataro 2010 – The varieties G, S & M were created to go together, blending harmoniously in the bottle and glass. This is a wine that is layered and supple – like spiced red and black berry fruits, drizzled with chocolate. Finishing with rustic yet velvet tannins.

Mitolo Jester Cabernet Sauvignon 2009 – Bright, lush and juicy, shows a full-bodied and mouth-filling palate. Twenty per cent of the fruit has been handled in the Amarone manner – this technique of drying fruit adds complexity and fullness, and produces soft juicy tannins.

Clonakilla Hilltops Shiraz 2010 – True to form, the 2010 Hilltops shows deep colour and a vibrant aroma of dark cherries, blackcurrants, summer herbs and spice. The palate is warm and inviting with plenty of crunchy tannin.

TarraWarra J Block Shiraz 2010 – Displaying savoury notes of spice, red berry sweetness and fine tannins. A subtle oak influence rounds out this well-balanced wine which could be enjoyed now or cellared for 5+ years.

November Mixed Dozen Selections:

Brokenwood Semillon 2010

A beautiful colour with luminous greens. Distinctive Hunter lemongrass/straw aromas as a young wine. Sweet fruit flavours initially on the palate indicating perfect ripeness. Excellent acid structure, with long flavours of lime and apple blossom. A wine that will bottle age gracefully.

Howard Park 'Miamup' Sauvignon Blanc Semillon 2011

A bundle of flavours, layers and textures. Fresh lemon/lime citrus and luscious custard apple, yellow flesh peach and quince. The citrus oil and lemon butter thickness of the palate is finished with a fruit tingling acidity.

Paracombe Pinot Gris 2011

This wine has a great textural quality in the mouth with an attractive bouquet of pear and rose petal aromas. The palate gives fresh flavours of nectarine, nashi pear and crème caramel with flinty mineral notes on the finish. Made to enjoy, perfect with antipasto or richer food style.

Hently Farm 'Dirty Bliss' Grenache Shiraz 2009

Like all good Barossan grenache blends, this wine combines bright grenache fruits such as raspberries and strawberries with the alluring complexity of earth, herb and spice. Throw in the old oak complexity of smoky vanillin and you have a wine bursting with flavour and interest.

Mitolo Jester Shiraz 2009

Deep cherry jube in colour; shows bright, vibrant, rich fruit. A revelation of blue and black berries, there is mocha and a hint of spice on the nose. The palate exhibits focused, genuine fruit and subtle – yet structured – tannins supporting a velvety, elongated finish.

Sevenhill Inigo Cab Sauvignon 2009

This cabernet has a dark, 'black cherry' hue with prominent red berry fruits and violets on the nose. Powerful fruit and mocha/spice carry through the palate, underpinned with unmistakably high-quality tannins, typical of the variety in the Clare Valley.

November Quaffing Dozen Selections:

University House Brut

University House Sauvignon Blanc 2011

Sleepy Giant White 2008

University House Barossa Shiraz 2010

Peter Lehmann Clancy's Cabernet Shiraz Merlot

Sleepy Giant Red 2006

ORDER

UNIVERSITY HOUSE, THE UNIVERSITY OF MELBOURNE, VICTORIA, 3010

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

Wine	\$/Btl	\$Spec.	Qty
University House Brut	12.95	110/dz	
University House Reserve Sparkling Shiraz 1998	26.95	120/6	
Veuve d'Argent Brut	18.95	75/6	
Taltarni Vintage Brut/Brut Taché 2008	26.95	120/6	
Chandon NV Brut	33.95	155/6	
Chandon Vintage Brut 2008	48.95	177/6	
Louis Roederer Brut NV	99.95	69/btl	
University House Sauvignon Blanc 2011	12.95	110/dz	
Chriesmont La Zona Pinot Grigio 2010	25.95	229/dz	
Shaw + Smith Sauvignon Blanc 2011	29.95	269/dz	
Cloudy Bay Sauvignon Blanc 2011	39.95	177/6	
Brokenwood Semillon 2010	24.95	216/dz	
Clonakilla Riesling 2011	32.95	299/dz	

Wine	\$/Btl	\$Spec.	Qty
Petaluma Riesling 2010	32.95	149/6	
Oakridge Chardonnay 2010	41.95	189/6	
University House Barossa Shiraz 2010	10.95	110/dz	
Whiz Bang Barossa Shiraz 2010	16.95	150/dz	
Terra Felix Shiraz Viognier 2008	18.95	168/dz	
Yalumba The Strapper Grenache Shiraz Mataro 2010	22.95	198/dz	
Mitolo Jester Cabernet Sauvignon 2009	29.95	129/6	
Clonakilla Hilltops Shiraz 2010	32.95	299/dz	
TarraWarra J Block Shiraz 2010	42.95	195/6	
House Mixed Dozen (please specify mixed, white or red)		\$179/dz	
House Quaffing Dozen (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: _____

YOU ARE INVITED TO
THE UNIVERSITY HOUSE

2011 CHRISTMAS PARTY



A Las Vegas-style tribute show for people who want to have fun!

**Thursday, 8th December, 2011
6.30 p.m. at University House**

Carolling from 6.30 p.m. to 7.30 p.m. with Melbourne University Choral Society

\$85 per head includes entertainment, Christmas menu with all the trimmings, and beverages.
Enquiries and bookings – T: 83445254 E: reception@uniclub.com.au

UNIVERSITY HOUSE AT THE WOODWARD

We are proud to announce that University House will open new and additional premises.

Located south of Grattan Street at the Woodward Centre on the 10th floor atop the Melbourne Law School, the new club facilities will include a licensed members' lounge, espresso coffee bar and function rooms.

The facility takes in amazing views of the city and the university campus. 'University House at the Woodward' will be operational in February 2012.

Staff interested in seeing the Woodward and hearing about the plans are welcomed to drop in to the centre on:

TUESDAY, 29TH NOVEMBER 2011
4.00 P.M. TO 7.00 P.M.

THE WOODWARD CENTRE
LEVEL 10, THE LAW SCHOOL
PELHAM STREET, CARLTON

Complimentary refreshments will be provided.

To assist with catering please RSVP to University House on 8344 5254 during office hours.





UNIVERSITY HOUSE

UNIVERSITY OF MELBOURNE

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



STAFF FUND 2011



DEAR MEMBER,

UNDER THE RULES OF THE CLUB, UNIVERSITY HOUSE STAFF ARE NOT PERMITTED TO ACCEPT GRATUITIES WHEN WORKING IN THE HOUSE. HOWEVER, OUR RULES ENCOURAGE MEMBERS TO CONTRIBUTE GENEROUSLY TO THE STAFF FUND AT CHRISTMAS.

I AM SURE YOU WILL AGREE THAT THE SERVICE IN THE HOUSE IS OF AN EXCELLENT STANDARD. IN RECOGNITION OF THE EFFORTS OF OUR HARD-WORKING STAFF, MEMBERS ARE ASKED TO CONTRIBUTE GENEROUSLY TO THE STAFF FUND. THERE ARE OVER 60 PEOPLE ON OUR REGULAR PAYROLL, WITH MANY BEHIND THE SCENES.

PLEASE RETURN YOUR CONTRIBUTION BY FRIDAY, 9TH DECEMBER 2011 SO IT CAN BE DISTRIBUTED TO THE STAFF BEFORE THE LONG BREAK.

THANK YOU ON BEHALF OF THE STAFF.

YOURS SINCERELY,

DAVID DICKSON, PRESIDENT

P.S. TO THOSE WHO HAVE ALREADY CONTRIBUTED, I THANK YOU ON BEHALF OF THE STAFF.

University House Staff Fund

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

I wish to contribute to the University House Staff Fund.

Amount: \$

Payment may be made by cash, cheque, EFTPOS or credit card. Please make cheques payable to: **University House Staff Fund**

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: \$ _____

Unfortunately we cannot charge staff fund contributions to members' accounts.

Enquires – T: 8344 5254 F: 8344 6055 E: reception@uniclub.com.au