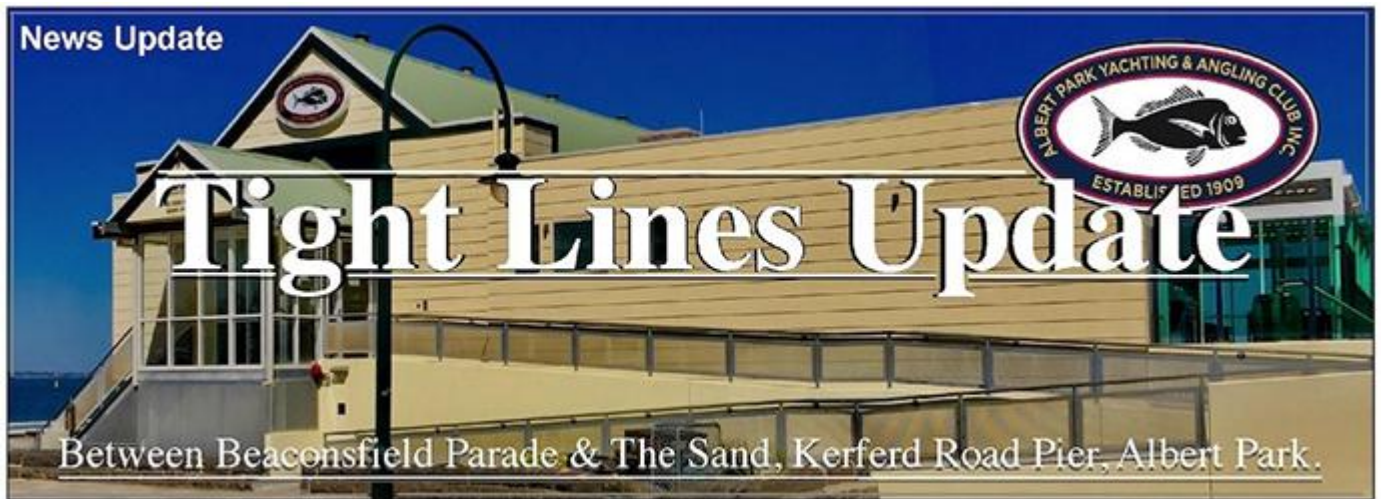


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Wednesday 15th October - Tuesday 28th October 2025



The New Roof.

At last the weather has allowed Stage One of the Langdon Room roof refurbishing to ahead. Thanks to **Shane OBrien** (and his dog Hank) for being on site early on Monday morning, with **Mark Goldblatt** (and his dog) taking over for the afternoon shift. The main dining and bar roof has been replaced. Heating and cooling systems will be re-established and back into place by lunchtime Thursday for normal trading. Next week, weather permitting, work will commence above the kitchen to realign the downpipes to avoid flooding inside the roof. To achieve this we will be increasing the pitch of the roof 3° to cope with the new box guttering. Don't forget to plan ahead for Cup Day and Oaks Day, and by the way, we're squeezing-in the November General Meeting in between those days.

Check out Chris's new menu.

Welcome to the new Committee and a personal thanks to Mark Goldblatt for taking-on the role of Club Secretary. *I was feeling guilty for about 24 hours!*

Barry Hayes tells me that the people on the waitlist look like getting-in because 170 people have moved-on.

Olga's story about the Volunteers day on the water during *Sea Hawk's* maiden voyage is worth a read, and we're going public on Associate Memberships —check that out down below.

Gone Fishing Day is this weekend, so if you want to get a complimentary sausage on the barbecue on Sunday, you better sign-up! Check out the angling article.

Chantal is the new Boathouse Captain. Get yourself on the boathouse and hire boat induction course. Talking about the Boathouse, commentary on *Mrs Cake's* new oven could see one of our Members sleeping in the doghouse!

Normally we see pics of him upside down, blowing bubbles in a wetsuit, so it was great to see **Simon Branigan** in the Club for a farewell lunch; as he moves from his job at *The Nature Conservancy* to a job with *Corangamite Catchment Management Authority*. In years to come when there are restored shellfish reefs all over the world —bringing clear water and rejuvenated habitat— we will remember Simon Branigan and **Bob Pearce** as founding fathers of this inspirational project.

And **Brian Wright** steps up to pay our respects to **Ian Jones** from VRFish who recently left us.

This is edition 109, of Tight Lines.

James Nixon

Editor.

Our Manager, Elise Thomas, is on leave.



Happy Diwali for the 20th! Remembering the night Bollywood came to Albert Park.

What about Wednesdays?

4 - 8 p.m. Wednesdays

We are running a special Wednesday business trial. Would you like us to be open? *What about it?*

Vote with your feet.

4:30 - 6:30 p.m. Happy Hours, selected Wines & Beers at \$4 a glass!

The full dinner menu will be available, but without the Specials.

Wednesday Parma Night.

Chef Chris has kindly agreed to run four Parma options, each served with chips and salad, all for just **\$24**.

With every Parma sold, we're also offering:

- A **pot of lager** or **draught** includes **great northern** for just **\$2.50**, or
- A **glass of Hill Chardonnay** or **Shiraz** at the same price.

General Meeting Wednesday - 5th November

4:30 - 6:30 p.m. Happy Hours, selected Wines & Beers at \$4 a glass!

Starters and light meals until 6:30 p.m. - *No Parmas that Wednesday night.*

The meeting starts at 7:00 p.m.

The Club-sponsored supper after the meeting.

All welcome!

Happy hour Thursdays.

4:30 - 6:30 p.m.

Selected Wines & Beers at \$4 a glass!

7 p.m. \$1,000 Member's Draw! It only spins once on Thursdays. To win, you must be present, and financial. When your name comes up, you must claim the prize within one minute.

Bollywood Night

Who would have thought that so many members would have a secret stash of Indian clothes hidden away—including turbans?! The Bollywood night was a huge success due to the incredible preparation by **Acting Manager Annabelle Sealy** and her staff, notably **Seth**; and the brilliant food from **Chris** and his *Ascot Catering* team. Thanks again to all.



Friday night at the Club.

The Member's Draw prize pool rolls at 7.30 p.m. sharp, and is \$1,600 for the 14th of October.

To win, the member must be present, and financial. When their name comes up, they must claim it within one minute. If not claimed, the jackpot increases by \$100 each week until won. Last Friday night Michael Tenace, Margaret Peters, and Peter Beed missed out on \$1,500.

Weekly Raffle

Tickets are sold in the hour prior to the Member's Draw and the raffle is drawn soon after.

Four Prizes up for grabs:

- The Meats Tray, from *Kirkpatrick's Meats*.
- Mumm Champagne.
- A \$70 bar voucher.
- A substantial 'secret' prize; check it out on the prize table.

Tickets: one for \$5, or six for \$20 (EFT only).

Be nice to our Volunteers on the door and selling raffle tickets.

If you wish to stay for a meal, please make sure you book a table by **clicking the link here**.

Reminder: When making a reservation for dining it is expected you order within 30 mins of your booking time and all meals must be ordered before 8:30 p.m. Thank you.



Saturday night dining every week.*

5:30 - 6:30 p.m. HAPPY HOUR**

Selected Wines & Beers at \$4 a glass!

Full Dinner menu available.

Book your table **by clicking here**.

Please note you will be directed to the website, and need to log into your portal, or use the App.

If there are no bookings or demand, the venue may close early.

Saturday 18th October – Live Music 'Ian Banks'.

* Unless a function is being held.

** Happy Hour 5:30 - 6:30 p.m. EVERY Saturday (except when closed early for functions)

November General Meeting

Wednesday 5th November 2025 - 7 p.m.

4:30 - 6:30 p.m. Happy Hours, selected Wines & Beers at \$4 a glass!

Starters and light meals until 6:30 p.m.

7 p.m. General Meeting

Minutes of previous General Meeting.

Updates and reports: President, Treasurer, Operations, Boathouse, & Sub-Committees,
Members Q&A to the Club Committee.

7:45 p.m. Club-sponsored supper.

8:15 p.m. Speaker

All Club members welcome!

NOTE: Date change. At the AGM we were expecting to slip the date of the November Meeting a week. This is not possible as it clashes with the VRFish AGM.

Plan ahead Cup Day

Tuesday 4th November

Limited to 140 pax.

A huge day out!

3 course lunch (Vegetarian option available)

\$75 per person

From 12 noon. (First course starts at 12.30 p.m.)

Further details in the next Tight Lines, meanwhile, [grab your table by clicking here](#).

Plan ahead Oaks Day

Thursday 6th November

Plan ahead! 140 pax.

3 course lunch (Vegetarian option available)

\$65 per person

From 12 noon. (First course starts at 12.30 p.m.)

Further details in the next Tight Lines, meanwhile, [grab your table by clicking here](#).

Angler's Kitchen Specials.

Duo Dips – Served with toasted pita bread **\$16**

Fish Taco – Crispy fish, sweet corn Pico de Gallo, slaw, chipotle dressing **\$9 each**

Salmon Nicoise Salad – Confit flaked salmon, egg, olives, capers, anchovies, vinaigrette **\$28**

Prawn Spaghetti – Spinach, garlic, chilli, white wine, cherry tomato, parsley, lemon **\$35**

Sticky Date Pudding – Served with butterscotch sauce & vanilla ice cream **\$16**

Check out the **brand new menu HERE**.

BOOKINGS: 9690 5530 or **Click HERE** to make a booking.

Although Tight Lines is circulated to all, please understand that if you are still on the waitlist you are not officially a member, thus cannot book for Club functions or Anglers Restaurant Bookings until your membership is approved. Thanks for your understanding.

anglers kitchen		
LUNCH & DINNER BISTRO MENU		
Graze	Classic	Sides
Olives (V, VL, SL, GF)	Double Cheeseburger	Gravy Slaps (V, VL, SL, GF)
Mozzarella cheese slices	Wagyu beef, cheese, pickles, onion, tomato sauce, chips	Tomato sauce
Vegetarian Spicy Roll (GF, GF)	Chicken Schnitzel	Garlic Bread (V, VL, SL, GF)
Served natural, lemon individual	Served with coleslaw and potato	Tomato, cucumber, onion, carrot, house dressing
Full dress	Market Buttered Fish (GF)	Chickpea (V, GF)
Vegetarian Spring Rolls (V, VL, GF)	Garden salad, chips, tartar, lemon	Cabbage, creamy apple dressing
Chilli & lime dipping sauce	Chicken Parmigiano	Roasted Green Beans (V, GF)
Crappotto	Grilled chicken, tomato, fresh buffalo mozzarella, basil, olive	Roasted Potatoes, onion, agave butter
Wagyu beef, Miso, garlic and	Small Mussels (GF)	Burrata & Pita chips (V)
Perls & Olive Space	Garlic, chili, white wine, Sage, parsley, crouton bread	Grilled vegetables, bulgar, parmesan, olive, olive
Chilli oil, Soybean, Turmeric	Signature Maitre (GF)	
Grilled Kingfisher (GF, GF)	Russula, shrimps, prawns, fish, garlic, chili, white wine, Sage	
Chilli oil, Soybean, Turmeric		
Salad	Signature	Kids eats
Classic Caesar	Potato Roast (V)	Signature Mopid (V)
Red wine lettuce, garlic, mushrooms, lemon, baked egg, parmesan, white anchovies, house dressing	Burst butter, sage, sweet pumpkin, pine nuts & pomegranate	Panasonic cheese
Grilled Salmon (V, GF)	Grilled King Prawns	Chickpea, tomato sauce
Mozzarella, balsamic, olive, tomato, cucumber, parmesan, house dressing	Pineapple and cucumber salad, chili & orange pomegranate	Fish & Chips (GF)
	Butterfied Garfish	Salad & house
	Buttered in house, agave & sea herb butter, served with	Kids Mini Cheeseburger
		Chips

Celebrate in style!

Book your event today.

Looking for the perfect spot to host your end-of-year celebration?

Whether it's a corporate Christmas party, a club break-up, or festive lunch with colleagues, your Club has you covered.

With Melbourne's best waterfront views, a warm and welcoming atmosphere, and our talented catering partners **Ascot** delivering mouth-watering menus, your event is guaranteed to be unforgettable. Available times:

- Tuesday lunch or dinner
- Wednesday lunch

Our team will work with you to plan every detail, making sure your celebration runs smoothly and sparkles with APYAC style.

Email: admin@apyac.org.au

Phone: 9690 5530



Wine of the Month.

Elderton Eden Valley Riesling

Dry, crisp, racy and packed with punch!

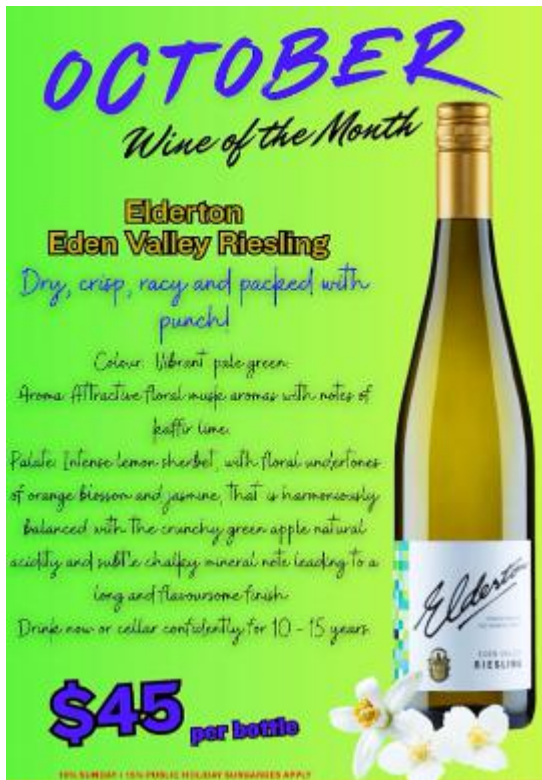
Colour: Vibrant pale green.

Aroma: Attractive floral musk aromas with notes of kaffir lime.

Palate: Intense lemon sherbet, with floral undertones of orange blossom and jasmine, that is harmoniously balanced with the crunchy green apple natural acidity and subtle chalky mineral note leading to a long and flavoursome finish.

Drink now or cellar confidently for 10 - 15 years.

\$45 per bottle



OCTOBER
Wine of the Month

**Elderton
Eden Valley Riesling**

Dry, crisp, racy and packed with punch!

Colour: Vibrant pale green.

Aroma: Attractive floral-musk aromas with notes of kaffir lime.

Palate: Intense lemon sherbet, with floral undertones of orange blossom and jasmine. That is harmoniously balanced with the crunchy green apple natural acidity and subtle chalky mineral note leading to a long and flavoursome finish.

Drink now or cellar confidently for 10 - 15 years.

\$45 per bottle

TAX INCL. 10% PERCENT HOLIDAY SURCHARGES APPLY



A remarkable act.

Last issue we mentioned **Jennifer Smith**'s luck when she left a parcel on a tram.

In the *David Jones* bag was a *Chanel* parcel. It was rescued by one of our Chefs, **Sebastian**, who tried to find her without luck. The next day he went to David Jones and the Chanel counter where they located Jennifer. The rest is history.

It turns out that she is also a member of the Club, and said:
"We are incredibly fortunate to have someone like Sebastian not only in our community, but in the heart of our Club."

So you'll recognise him, here's Sebastian!

President's Report.

APYAC's 116th AGM – What a Night!

APYAC conducted its 116th Annual General Meeting —and what a night it was! A record number of members packed the Club, creating an incredible atmosphere of community, pride, and excitement for the year ahead.

Members were treated to an amazing supper from our brilliant caterers, Ascot Catering, who once again raised the bar, while the smooth sounds of our very own crooner **Ian Banks** set the perfect tone for a night of celebration.

As per tradition, three Committee positions were open for nomination. **Chantal Meehan** (Chonny) and I put our hands up for re-election and are thrilled to continue serving for another three-year term.

Sadly, our much-loved Secretary and Tight Lines Editor, **James Nixon**, decided not to re-nominate as he heads off on a new and exciting adventure. James, thank you for the outstanding work you've done and the dedication you've shown throughout your term —your contribution has been immense. Luckily for us, he'll still be behind the keyboard producing our excellent Tight Lines each fortnight. Best of luck, James - and thank you from us all!

We also farewell the newly married **Stuart Cousins**, who has stepped down as Boathouse Captain. Congratulations, Stu, and thank you for your fantastic service and commitment to the Club. Taking up the Boathouse reins is none other than Chantal Meehan, who will lead the Boathouse team with her trademark class, energy, and fierce determination —watch this space for great things ahead! Other key roles remain unchanged:

- **President: Lee Spyrou**
- **Vice President: Barry Hayes**
- **Treasurer: Chris Herbert**

And of course, we're proud to continue working alongside our dedicated team: **Bob Pearce, John Spragg, and Mark Goldblatt**. There are still two positions available on the Committee, so if you're ready to be part of this dynamic and passionate team, we'd love to hear from you —please email your interest to admin@apyac.org.au

To all our members, thank you for your ongoing support, enthusiasm, and community spirit. You make APYAC the truly special place it is. Don't forget to come and say hi when you're next at the Club, I look forward to another big year ahead with you all.

See you at the Club,

Lee.

Lee Spyrou

President

[UPDATE Mark Goldblatt has become the new Club Secretary. -Ed]

IMAGE: Chantal Meehan and Lee Spyrou at the recent Bollywood night.



Accountants & Auditor's Report

Owing to discrepancies identified in the records maintained by the Club's previous accountants, our new accountants *O'Brien Accountants & Advisors* have undertaken the significant task of reallocating items to their appropriate cost centres. Consequently, this has resulted in a delay in preparing the Club's Financial Report. Once the report is finalised, and approved by our new auditor —*Kidmans Partners*— we will be able to authorise the document and present it at the subsequent General Meeting.

Did **your** membership lapse?

At the time of going to press we are removing over 170 APYAC memberships this week where subs remained outstanding. New applications, and the associated fees, will be then required to reinstate memberships.

The due date was 31st August.

Our Admin staff have sent reminders by way of email and SMS. The rules are clear:

'Annual subscriptions for all categories of members will be set at each Annual General Meeting and are payable on or before 30 September in each year. Failure by a member to pay the annual subscription by the due date will result in his / her membership lapsing.'

Great news for the **280** on the waitlist who should get in just prior to summer.

Barry Hayes

Vice President.



Sea Hawk's maiden voyage.

A special morning aboard the *Sea Hawk*: Club Volunteers rewarded for their dedication.

It was the kind of morning every angler dreams of — calm seas and blue skies. For a group of us hardworking volunteers from APYAC, last Saturday was a well-deserved reward: a special day out aboard the club's new beautifully fitted out fishing boat, the *Sea Hawk*, skippered by club member and experienced seaman, **John Spragg**. These volunteers have been just a few of the quiet force behind the club's success. Volunteer contributions often go unnoticed by members, but not by the club leadership, who wanted to do something meaningful to show their gratitude.

"The club wouldn't function without them," said newly re-elected Club President **Lee Spyrou**. *"They give their time generously, and we wanted to give back in a way that reflects their passion — being out on the water and chasing the much-coveted Snapper which happened to coincide with a club competition weekend!"*

The boat, *Sea Hawk*, departed the St Kilda Marina, (where it resides), at sunrise with six volunteers on board. With the deck loaded with rods, bait, and supplies, spirits were high as John welcomed everyone aboard with his usual good humour and a quick safety briefing.

The plan was to cruise out to some of the club's favourite fishing spots in the Bay. There, the volunteers would have the morning to relax, fish, and enjoy each other's company — no responsibilities, just a shared love of the sea and the sport. The fish didn't disappoint. Within the first half hour, the lines were tugging with action. Pinkies, abounded, however the mighty Snapper eluded us.

By late morning, the group began the journey back to shore, tired but fulfilled. Conversations drifted from fishing tips to memories of club events, plans for the future, and ideas for improving the volunteer experience. It was clear the day had achieved more than just a break from routine — it had strengthened bonds and reminded everyone why they got involved in the first place.

For the volunteers, it was a reminder that their efforts truly matter — and that sometimes, the best reward is simply time spent doing what they love, with good friends, on the open water.

Interested in getting involved?

The club is always looking for passionate individuals to help with manning the door, selling raffle tickets on a Friday night, helping out in the boathouse, and a myriad of other things that keep the club running. Visit apyac.org.au or stop by the office for more information.

- Olga Harradine

Do you know?

Your Spouse can join APYAC as an Associate Member.

As a **Full Member**, your **Spouse** can be part of the fun too by joining as an **Associate Member** and enjoy the Clubhouse, bar, and great social events alongside our friendly APYAC community. It's a simple way to get involved and share the club experience together.

Sign up here: [Spouse Membership Application](#)

APYAC welcomes Life Partners too.

APYAC is all about community — and that includes **Life Partners** of our Full Members. If you've shared a home and life together for at least 12 months, you can apply for **Associate Membership** and enjoy the Clubhouse, events, and friendly APYAC spirit. It's easy to join, with just a \$25 admin fee.

Apply here: [Life Partner Membership Application](#)

— Barry Hayes

Volunteers needed.

Friday Night Helpers Needed!

We are still seeking friendly and enthusiastic volunteers to assist on Friday nights.

We need help with:

- **Raffle Ticket Selling:** 6 - 7:30 p.m.
- **Door Wardens** 5:30 - 7:45 p.m.

This is a fantastic opportunity to meet and connect with fellow members, contribute to the club's vibrant Friday night atmosphere, and enjoy being part of our welcoming community.

Gain a deeper sense of belonging and support the club you love!

No experience is necessary --just bring your smile and willingness to help. If you're interested or have any questions, please reach out by email to **apyac.volunteers @ gmail.com** with your preferred task, or drop into the office at the Club. Your support makes all the difference.

Barry Hayes,

Vice President.

P.S. Our Friday Night Raffle & Door Volunteer Roster has been updated and is ready for vacant positions to be filled. **Click this link** and add your name to the Volunteer Roster.

APYAC Podcasts.

The latest addition to the podcast library is a speech given by the Secretary to a business lunch about APYAC and our *Shellfish Reef Restoration Project*. Check it out **by clicking here**.

Other podcasts interview guests:

Remy Van De Wiel, 'Plastics in the bays.'

Travis Dowling CEO of the Victorian Fishing Authority (VFA).

Brian Wright speaking about his friend, Warren Davey.

Bob Pearce, speaking about his life and times.

Mick Sass, speaking about his life and times.

Chris Lockhart, introducing our new Caterer.

Phil Langdon, speaking about his life and times.

New Committee members, **Stuart Cousins**, **Barry**

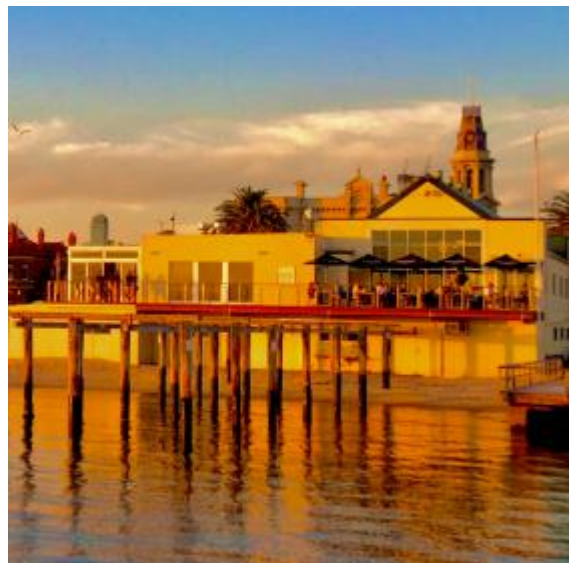
Hayes and **Chris Herbert**.

Plus

Bev Pinder & Lee Spyrou (88.3 FM).

Gavin McGrath & Lee Spyrou (ABC Radio).

Check out APYAC's **podcast page by clicking here**.



Email spam.

To reduce the amount of spam emails information technology experts recommend that we don't put linked email addresses in Tight Lines, so we write the email address, but leave gaps between the words.

It is up to you to put them together. For example: **members @ apyac.org.au**

Angling.

The APYAC angling season first competition weekend was over the weekend 4th and 5th of October. The fish were not very co-operative, however **Lee** and **Alex Spyrou** did well with Alex pipping our President. Alex's fish measured 56cm while Lee managed a 47cm fish and junior **Andre Cartel** landed a 31cm fish. Congratulations to Alex and **Andre**, winners of the first weekend Snapper Competition. **The next weekend snapper comp.** starts 12.01 Saturday 18th of October and closes at 2.00pm 19th of October with a free barbecue at the Club. Check your lines and leaders, and sharpen your hooks —competition is heating up.

We are still proceeding with helping Latrobe University with their Flathead study. Grab your kits in the Langdon Room, and downstairs near the sign-out book. Swabs are to be returned to the Esky in the boat house near the sign-out desk. Again: swab as many flathead as you can, size not important, make sure you return all undersize fish to the Bay.

Flathead are on the in bite 2-4 metres of water. We believe a paternoster rig, sinker at the end of your line with one or two droppers above the sinker, is best. Start with a 4/0 or 5/0 hooks. Cut pilchards, squid or fillets of any fish are great bait, they will also take soft plastic lures. Drift over sandy areas from Black Rock to Port Melbourne. Once you catch a few go back over the area as Flathead do tend to school-up in waves on the bottom. Out the back of the club, 100 metres out further from the pier end can be productive. The weather has been mixed for boaters and anglers it has been warmer during the day, some very strong northerlies, then light winds, smooth seas and gale warnings —a complete mixed bag. The Bay water temperatures are still on the rise at last, since the last edition (13.95 C top end of the Bay, 13.82 C Mid Bay, 13.82 C in the Ocean) We are looking for 14.00+C and the Snapper will be back in numbers. We're starting to get there. The Bay is now warmer than the ocean, the first time since April.

Big numbers of snapper have pretty much left the Bay, but there are always resident fish in the Bay, they can be hard to find. However there have been large pinkies and snapper caught in the Williamstown / Altona area. Gem Pier Williamstown, Kerferd Road Pier at the club, Brighton Pier and Sandringham breakwater and Lagoon Pier have had some nice fish caught from them. Fish from Princess Pier to Ricketts Point and you may get lucky. Snapper prefer shallow water this time of year so fish close inshore 1.5 - 4 metres deep. The 'warmies' has been producing good numbers of pinkies and the odd snapper up to 8kg, if you can find room to get a line in.

There are good size Gummy Sharks at many of the deep (12-20 metres) channels near the heads. Best baits seem to be Silver Whiting, Australian Salmon Fillets, Pilchards, Garfish and Squid.



Whiting have mostly been missing from the usual marks around the Club and other area reports are not great. Full moon and strong winds has not helped. There are reports from that the very southern end of the Bay, St Leonards is producing some whiting. Fish grassy areas 2-5 metres deep and keep moving if you are not catching them. Best baits, Pipis, mussels and squid strips.

Whiting areas are also squid areas, and they are generally plentiful in the winter months so if chasing whiting keep a few squid jigs ready as it may be well worth trying for them. Try Werribee, Point Cook and Campbell's Cove. A couple of our members boated 18 between them down towards Point Cook. Look for clear water. Keep an eye out for birds working as there are still giant schools of Australian Salmon up the Club end of the Bay. Many good salmon caught around the red stick near Altona, a giant school reported out from Williamstown footy ground and near Kerferd Road Pier. Any smallish slivery or pilchard-looking lure dragged through or cast into

the area the birds are diving-in should produce fish. Snook also have been caught up our end of the Bay.

Garfish are plentiful in the Bay so if you see them, a light rod with a quill, or similar float, and a small hook with Silverfish (very small almost clear fish about 1-2 cm long), Prawn slivers, or bread dough works. They are being caught off most piers as well.

Rug up, morning and evening temperatures still cold, check weather forecasts, keep an eye on the actual weather, do not take risks, give it a go and take care!

Fish are like beer, you cannot just have one. —Unknown (It works with Bundy too).

John Spragg

REMINDER - Gone Fishing Day.

Our next fishing (snapper) competition weekend is this weekend, 18th and 19th October, 19th coinciding with *Gone Fishing Day*. We'll be throwing a (complimentary) snag on the bbq from 2p.m. at the Club - please email [apyacanglers @ gmail.com](mailto:apyacanglers@gmail.com) no later than Friday 17th if you plan on joining us; so we have enough snags to go around.

IMAGES: Junior Anglers **Andre Cartel & Jamie Gianarelli**

APYAC Calendar 2025.

Saturday 18th October – **Live Music 'Ian Banks'**.

Saturday 25th October – **Band 'My Girlfriend Sheryl'**.

Tuesday 4th November – **Melbourne Cup Day**.

Thursday 6th November – **Oaks Day**.

Wednesday 5th November – **General Meeting 7 p.m.**

Saturday 8th November – **Band 'The Regular Boys'**.

Wednesday 3rd December – **General Meeting 7 p.m.**

Sunday 7th December – **Kid's Christmas Party 9:30 a.m.**

Note: Bands usually play from 7-9 p.m. Check the detailed listing as the event draws near.

All events and bookings will be advertised in Tight Lines as they become available.

We are always seeking great people to help with these Volunteer run events email: Lee Spyrou, President **president @ apyac.org.au** or **apyacvolunteers @ gmail.com**

[Image: **The Regular Boys** are due back on Saturday 6th November!]



Fishing & Boating Season Calendar 2025-6

OCTOBER

12.01 a.m. Sat 18th October – 2 p.m. Sun 19th October - **Snapper Weekend Competition**

NOVEMBER

12.01 a.m. Sat 1st November – 2 p.m. Tues 4th November - **Max Coningsby Long Weekend Competition**
(Prizes awarded at December monthly meeting)

12.01 a.m. Sat 15th November – 2 p.m. Sun 16th November - **Snapper Weekend Competition**

Sat 15th November – **APYAC Mixed Fishing Charter with Olga.**

DECEMBER

12.01 a.m. Sat 6th - 2 p.m. Sun 7th December - **Pot Of Gold Competition**
(13th & 14th December / Back up dates P.O.G)

JANUARY – No competitions

FEBRUARY

12.01 a.m. Sat 7th February – 2 p.m. Sun 8th February - **Tiger Lyons Whiting Competition**

12.01 a.m. Sat 21st February – 2 p.m. Sun 22nd February - **Snapper Weekend Competition**

Sat 21st February 2026 – **APYAC Mixed Fishing Charter with Olga.**

MARCHSat 7th March – Mon 9th March - **Purrumbete Long Weekend**12.01 a.m. Sat 21st March – 2 p.m. Sun 22nd March - **Snapper Weekend Competition****APRIL**12.01 a.m. Sat 11th – 2 p.m. Sun 12th April - **Flathead Frenzy Weekend**12.01 a.m. Sat 18th April – 2 p.m. Sun 19th April - **Snapper Weekend Competition****MAY**12.01 a.m. Sat 2nd May – 2 p.m. Sun 3rd May - **Snapper Weekend Competition****JUNE**Saturday 20th June - **Presentation night**

Note: Beaconsfield / Beach Road Closures may impact some events.

New Boathouse Captain

I'm thrilled to introduce myself as the new Boathouse Captain. It's an absolute privilege to step into this role, and be part of such a passionate and dedicated community.

The energy and commitment from our volunteers downstairs is nothing short of inspiring, and I'm genuinely excited to continue building on the incredible work they've been doing.

Whether it's keeping the boats in top shape, helping members gear-up for a day on the water, or just sharing a laugh over a cuppa – it's the heart of the club, and I can't wait to be part of it.

Looking forward to a great season ahead. See you at the Club!

Cheers,

Chantal Meehan

Boathouse Captain

Boathouse Volunteers.

Thank you again to the team of dedicated volunteers that attended on Tuesdays and Wednesdays. We've been seeing bumper numbers recently, up to 15 last Wednesday week.

PA25 has undergone keel repairs and repairs to the split planks is progressing. The next stage is to fill the voids between planks with two-pack flexible epoxy, and then final sanding of the hull prior to timber treatment. and painting / varnishing.

PA005 is to have the floor structure installed prior to having its Simplex engine placed on the existing mountings. The engine has had a paint treatment and will look as new when installed.

EG385 will have the new flooring temporarily fitted-out and the engine and other pieces of ancillary equipment placement be determined before the hull is turned over for assessment, keel repair, and painting



The Centre aisle door has had rubber strips added to the ends of the doors and rubber added to the centre section to improve the resistance to sea water entering the Boat House through what were very large openings.

The Boat House toilet is now operational after the replacement of two submersible pumps and the Control Panel.

Cake News.

[For every Tight Lines issue there are at least two weeks of Boathouse Volunteering, and cake production. As Editor I get to decide what items the readers may like to see. It turns out the saga of Mrs Cake's new oven has been well-received;



although, I am not sure Mr Cake will find his new sleeping arrangements comfortable —if the family dog has fleas. - Ed.]

'Thank you to Chris H. for the Tuesday cake.

'A Blue Berry cake from Mrs Cake was enjoyed at smoko, delicious, but the berries were on the bottom, as pointed out by one volunteer. The new oven being trialled was thought to be the cause. *(They still ate it though.)*'

'An orange poppy seed cake from Mrs Cake was enjoyed at smoko. The cake didn't always start off well due to a timer malfunction with the new oven, but with a bit of persuasion —and further cooking— and with the knowledge that the volunteers eat anything, not a crumb was left. *(I might be in trouble for this.)*'

- Ian Sekac

Boathouse Equipment

Air delivery issues at the gantry hoists.

We have had a recent instance in the Boat House where operational equipment had apparently been interfered-with. It should be remembered that only those that are responsible for the equipment, and trained in its use are those members that have authority to adjust equipment parameters.

If there are issues found with any equipment in the Boat House, the Boat House Captain should be notified immediately.



For sale.

Savage Fisherman - reduced to \$7,250 ONO

Fresh two-pack paint to hull and deck. Full length heavy stainless steel keel band & prop guard. New lifting eyes, bow ring. Re-wired with new fuel and exhaust hoses. All in great working order. Owned / work carried-out by a Shipwright. Stern tube & shaft removed and overhauled. Comes with spray dodger, oars, anchor, lifejackets. Cradle, sundry extras. Registered EQ675

Call **Michael** on 0403 855 785 or **mwhurrell @ gmail.com**

Boathouse & Hire Induction

Members wanting to hire a Club boat can attend the Boat House and Hire Boat Induction session on **Saturday the 25th of October from 9 a.m.** Please contact Ian Sekac at i.sekac@bigpond.com or (M) 0429 004 564

Boat Hire

Boat Hire Coordination

Admin has now taken on the task of coordinating boat hires. Please check our website for full instructions (Angling / Boat & Kayak Hire) or **by clicking here.**

To hire a boat, you must:

- Complete a boathouse, boat, or kayak induction.
- Hold a marine licence (for boat hire).
- Register as a hirer, and complete a risk waiver.
- Be 18 years or older.

Payments for boat hire can be made:

- At the bar during Club hours.
- Online with a credit card through our payment gateway.
- Using fob credit (ensure you have sufficient funds loaded).

For further information, please reach out to **Stuart Cousins**, our Boathouse Captain, at [captain @ apyac.org.au](mailto:captain@apyac.org.au). Admin is assisting with the booking process only.

Shellfish Reef Restoration

APYAC Bids farewell to a champion of our bays – Simon Branigan

In 2012, when we initiated shellfish reef restoration projects in our Bay, in partnership with *Fisheries Victoria* (now *The Victorian Fisheries Authority*) we had not heard of *The Nature Conservancy* (TNC).

TNC was set up in America with the objective of carrying-out environment beneficial projects all over the world. They are non-political, and non-confrontational, and have successfully carried-out thousands of environmental projects world wide.

TNC had heard of what we were planning to do, and offered us both financial and logistical support, which was the start of a highly successful foundation partnership between the three groups.

Simon Branigan was TNC's Project Manager for ensuing projects, which established more than a partnership, but a friendship as well. He proved to be an excellent project manager, and all of the shellfish reef restoration projects that he managed were highly successful. He has played a leading role in the remarkable restoration of Victoria's shellfish reefs —a project that has transformed the health of our Bays, and reinvigorated the marine ecosystems we all treasure.

After many years working with TNC, Simon is now moving-on to an exciting new chapter, and we couldn't let him go without thanking him for his enormous contribution; not just to the environment, but to communities like ours who care deeply about the future of our waters.

We recently gathered at the Club for a special lunch to farewell our good friend and long-time collaborator. We wish him all the best in his new position with *Corangamite Catchment Management Authority* and hope we will still hear from him from time-to-time.

APYAC has been proud to stand alongside *TNC*, *VRFish*, *VFA*, *OzFish*, and *Cardium Marine* as part of the **Port Phillip Shellfish Reef Rebuild Coalition** —a partnership that has seen incredible progress in rebuilding reefs and marine life right here in our backyard.

The link below features Simon and APYAC in one of a number Shellfish Reef videos that have been made, highlighting our Club's role in supporting shellfish reef restoration and community awareness.

You can watch it **by clicking here**.

—Bob Pearce, APYAC Committee & Conservation Specialist.



VR Fish



Remembering Ian Jones

(1932–2025)

VRFish and *BMYS* members mourn the passing of **Ian Jones** — educator, sportsman, angler, and true gentleman.

An early *VRFish* member and past president of the *Victorian Game Fishing Association*, Ian championed responsible angling and community involvement.

A respected Beaumaris school principal, he shared his love of fishing widely, known to many as “*Mr Jay*,” calling live reports to *Rex Hunt’s* radio show from Port Phillip Bay. A Life Member and former Commodore of *BMYS*, Ian also excelled in football, cricket, tennis, and marathon running. He is remembered as a generous mentor, loyal husband to Marge, and devoted father to Kerry, Ross, and Andrew.

Smooth sailing and tight lines, “*Mr Jay*.”

- Brian Wright

Child supervision & safety.

We love seeing families at the Club, but we kindly remind all parents and guardians that children must always be supervised. On Friday and Saturday nights, we've noticed an increasing issue with unsupervised children, especially around doorways.

To ensure everyone's safety, please:

- ✓ Assist YOUR children at the doors to prevent accidents.
- ✓ Ensure they are always wearing shoes.
- ✓ Remind them to follow Club rules.

Children are the Member's responsibility, not APYAC's.

[Image: Shrine to the Sea project.]



History.

If you have any old club pictures or documents we'd love to get a copy of them. Contact: [apyac.volunteers @ gmail.com](mailto:apyac.volunteers@gmail.com)

Bill Ryan.

Image: Thanks to the *State Library of Victoria*



Hooked-On Bellarine

Hooked On Bellarine Festival, 26th October.

The State Government's Member for Bellarine, **Alison Marchant**, recently announced details of the upcoming *Hooked On Bellarine Festival* at Portarlington on Sunday, 26th October.



This is a free annual event that celebrates the best of seafood and all things fishing on the Bellarine with learn-to-fish clinics for all ages, food trucks selling local produce, experts from Fisheries on hand to answer questions, and much more. Check out further details by [clicking here](#)

- Joel Peterson

Senior Communications Advisor

Victorian Fisheries Authority & Better Boating Victoria

Go by big boat!

Make a day of it by catching the Docklands - Port Arlington Ferry at 10:40 a.m., returning at 7:40 p.m. It's a fantastic day out ... especially when you have lunch at the Portarlington Grand Hotel (just make sure you book)!

[Click here for ferry prices and tickets.](#)

Stronger Fishing Clubs Grants

The Victorian Government is giving local fishing clubs and associations the chance to reel in funding grants to help improve their facilities and attract new members. Angling clubs can now apply for their share of up to \$600,000 to be disbursed in the 2025-26 round of the **Stronger Fishing Clubs Grant Program**.

Grant money can be used in a variety of ways, from clubroom and facility improvements, to providing fishing tuition for multicultural groups, women, and First Nations people, as well as open days, training, events and running guest speaker nights to share skills and attract new members.

In the most recent round, 32 clubs and associations netted grants of up to \$10,000, made possible through the \$96 million *Go Fishing and Boating Victoria* plan.

Previous recipients include the Nathalia Angling Club, the local fishing club at Port Albert, the Lake Purrumbete Angling Club, Wonthaggi Angling Club, and the Geelong and District Angling Club.

Minister for Outdoor Recreation Steve Dimopoulos said: *"Fishing gets people outdoors and helps build stronger connections in the community. We want to encourage more Victorians to fish more often"* *"We encourage fishing clubs to consider applying for a grant, to help attract new members and share the many memorable experiences fishing can offer within their communities."*

Applications for the grants are open until Sunday, 30 November. To learn more and to apply, **just click here**.

- Lukas Jamieson.

Victorian Fisheries Authority

Tight Lines - Why so often?

The larger edition of Tight Lines appears at the end of the month to advise you of the next Club Meeting, and always on a Wednesday so you can plan your weekend.

The smaller edition, (which we call *Slack Lines* behind the scenes), usually appears in the second week of the month to advise changes, events, band Sundays, and the latest Menu Specials. The clue is in the dateline at the top and bottom.

We have removed all email addresses, not because we don't want to hear from you, but it stops the bots that roam the internet from finding them to send spam email. Just click the contact links instead or go to the website: apyac.org.au



IMAGE: Ray Goddard gets a strike

Merchandise.

Get yours now. Use your house levy:

Jackets \$85

Vests \$75

Hoodies \$65

Golf Umbrella \$50.

Fishing Tops \$50

Polo Shirts \$50

Scarf \$20

Wine Glasses (pair) \$20

Neck warmer \$15

Cap \$30

Hats \$25

Pom Pom Beanie \$25

Postcards \$10 Eight cards and one stamp! (Send one to your Uncle!)

Stubby Holder \$10.



Club Opening Hours.

TUE - FRI (OFFICE): 10:00 a.m. - 4:00 p.m.

Wednesday Trial.

Open 4 p.m.

Happy Hours 4:30 - 6:30 p.m.

Dinner 4:30 - 7:30 p.m.

Normal menu, specials: Parma Night!

Book tables to help prove demand.

Thursdays, Fridays.

Lunch 12 noon - 2:30 p.m.

Bar Snacks 3:30 p.m. - 5:30 p.m.

Thursday Happy Hours 4:30 - 6:30 p.m.

Dinner 5:30 - 8:30 p.m.

Bar Snacks 8:30 p.m. - 9:30 p.m.

Saturdays

Lunch 12 noon - 3:30 p.m.

Bar snacks to 4:30 p.m.

Saturday Happy Hour 5:30 - 6:30 p.m. (except when closed early for functions).

Dinner 5:30 - 8:30 p.m.

If there are no bookings or demand, the venue will close at 7 p.m.

NOTE: If there is a function, we close at 3:30 p.m. sharp.

Sundays

Lunch 12 noon - 3:30 p.m.

Bar Snacks 3:30 p.m. - 5:00 p.m.

We remain open later on Band Sundays, details during booking.

Wednesday 15th October - Tuesday 28th October 2025

CONTACT US



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