



THIS MONTHS CUSTOMER FEEDBACK WINNER

Congratulations to Peter Cox of Hallett Cove, enjoy your \$25 gift voucher at Caffè Buongiorno O'Halloran Hill

WINE OF THE MONTH

SHINGLEBACK CHARDONNAY

Mclaren Vale, This pale straw wine with a faint green tinge offers fresh peach aromas, a hint of lemon and creamy vanilla notes that echo on the palate.

A classic Chardonnay displaying rich, ripe stone fruit flavours that play perfectly across a lively range of citrus on a long, satisfying finish.

SHINGLEBACK SHIRAZ

Mclaren Vale, Deep red in colour with masses of ripe blackberry enhanced with savoury oak. A rich, ripe berry palate combined with a full bodied firm structure lead into a finish of fruit and oak.



Community News

- A free community Christmas carols night has been announced by the Brighton Lions Club for the evening of Sunday December 9. Enjoy the local talent for the entire family. John Mathwin Reserve, Scholefield Rd, Seacliff, at 6pm.
- Marion Church of Christ is seeking donations of food and money as it prepares to distribute hampers for needy families. The deadline for all donations is December 17. Please visit the church on the corner of Alawoona Ave and Marion Rd, Mitchell Park or call 8277 0304.
- SANFL, South Adelaide general manager on the recruitment of Ben Cousins, "We wouldn't be interested. We've got a real focus on our young talent pool. It would only be a short-term thing".
- Hallett Cove's beach's embankment has been excavated to remove asbestos exposed after it partially collapsed during a storm. Part of the beach in front of the old Hallett Cove Surf Lifesaving Club building has been closed-off to the public since July. The cleanup operation is due to be completed sometime during this month.

IN BUONGIORNO NEWS:

We are thrilled and proud to announce that The Caffè Buongiorno, O'Halloran Hill Web site has been officially unveiled and released. Please visit:

www.caffebuongiorno.net.au

Please see overleaf for more details.

We are still taking group reservation for the month of December so if you are in need of a place to enjoy a Christmas party for your club, work, family, friends or social club, call us on **8381 1744** to book your table.

On behalf of the entire staff we wish all of our patrons, suppliers and associates a very Merry Christmas and a safe happy new year in 2008. Thank you to everyone for a fantastic year and we hope to see you all shortly.

TRADING HOURS

Please note Christmas Eve kitchen closes 9.0pm **Closed Christmas Day** and reopen following day at 10.00am. **New years eve kitchen closes 9.00pm reopen New Years Day 9.00am**

CHEFS SPECIALS FOR DECEMBER:

Spaghetti Granchio — Spaghetti with crab meat, tomato, onion, garlic chilli and herb in a white wine and cream sauce.

Warm Veal Salad - Marinated veal with, roast capsicum, spanish onion, olives, cucumber, tomato and lettuce with balsamic dressing.

Fritto Misto - Crumbed calamari, beer battered hake fillet and seasoned floured prawns with a side of chips, salad and homemade tartare sauce.

Pollo Al Forno - Oven baked chicken breast filled with bacon, avocado and cheese topped with a béarnaise sauce and served with chips and salad.



Winner Best Family Restaurant 2006



Finalist 2006



Finalist 2002
Winner 2005
Winner 2006
Winner 2007



Small Business Champion Awards 2007

Gold Award For Excellence 2007

Champions Award For South Australia 2007
National Small Business Winner 2007



Lennie Russo
Winner
Women In Business Award



Voted Best Place For Pizza By Listeners

Great Service ✓ Great Coffee ✓ Great Food ✓

CAFFE BUONGIORNO O'HALLORAN HILL WEBSITE LAUNCHED

www.caffebuongiorno.net.au

email admin@caffebuongiorno.net.au

Finally, there is now one place to visit and receive all of the information you could dream about regarding your favourite catch up spot in the South of Adelaide. Here you will find all of the information for this award winning Cafe

- General information, such as opening times, our mission and awards we have won.
- News and promotions.
- Photos.
- Entrée, main and pizza menus.
- The online purchase of gift vouchers.
- Location and map.
- The ability to book a table online.
- Feedback forms
- Employment
- And contacts.



TARRAGON CHICKEN AND BABY COS CEASAR WRAP

Serves 1

Ingredients

2 boned and cleaned chicken thighs
150g Rainbow Fresh Ceasar Cos
100g Button mushrooms
2 rashers of bacon
1 piece of pita bread
Bunch tarragon
100ml soy sauce
200ml veg oil
3 tablespoons ceasear dressing
Pinch of salt and pepper

Ceasar dressing

2 whole eggs
2 egg yolks
2 tablespoons lemon juice
3 tablespoons white vinegar
1 tablespoon Dijon mustard
1 tablespoon of crushed garlic
700ml veg oil
3 tablespoons of grated parmesan
Pinch of salt and pepper



Method

Turn on barbecue on a low heat. Roughly cut cos leaves, slice mushrooms and place in bowl. Cut bacon and chicken into small strips. Slice tarragon and place in bowl with soy sauce, chicken, salt pepper and 100ml Of vegetable oil. Allow to marinate for a few hours. Place all ceasar dressing ingredients except the oil into a food processor and blend till combined. Leave machine on and slowly add veg oil till combined or till dressing becomes light and creamy. Brush pita bread in oil. Place chicken and bacon strips on a hot plate and cook on medium for approx 10mins. Remove from hot plate. Place pita on hot plate and cook each side for 30 seconds then remove. Place pita bread on plate and place ceasar dressing over top of pita. Place bacon, chicken and cos in centre of pita.



AVOID DISAPPOINTMENT. RESERVE YOUR TABLE TODAY FOR OUR BUSY FRIDAY AND SATURDAY NIGHTS!!!

If you would like to receive this news letter via email please fill in your details and place them in the customer feedback box you could win a voucher to spend at the café valued at \$25.00

This mailing list is confidential and will not be passed onto a third party. To unsubscribe please send an email to admin@caffebuongiorno.net.au with the word unsubscribe in the subject line

Great Service ✓ Great Coffee ✓ Great Food ✓