



CAFFÈ
BUONGIORNO
O'HALLORAN HILL



"The Caffè With a Difference..."

Welcome to our Newsletter
BUONGIORNO NEWS

**THIS MONTHS
CUSTOMER
FEEDBACK
WINNER**

Congratulations to David Hill of Woodcroft, enjoy your \$25 gift voucher with us.

**A SNEAK
PEAK OF
UPCOMING
WINE
SPECIALS**

**KATNOOK
ESTATE
FOUNDERS
BLOCK SAV
BLANC**

Subtle aromas of bell pepper emerge through the herbaceous notes. Gooseberry and hints of lemon flower are intermingled with tones of subtle tropical lychee.

**KATNOOK
ESTATE
FOUNDERS
ESTATE
SHIRAZ**

Abundant raspberry, pepper and spicy anise fruit aromas highlight the nose. Hints of vanilla and light toasty oak add complexity to fruit with mellow barrel maturation characters.



Mothers Day

We are now taking reservations for that special day of the year, Mothers Day, which this year will take place on **Sunday the 10th of May**. Reservations are essential so please book early for this fun filled memorable day full of good company and great food with us. Times for breakfast, lunch, late lunch and dinner will be available. Call us on **8381 1744** or reserve via our website at www.caffebuogiorno.net.au

Dynamic Digital Signage

Digital screen signage is now available at the caffè. The screen offers advertising space for local and state businesses utilizing the latest innovation to promote to a captive target audience. If you would like more information regarding the possibility of advertising on this screen please contact @DS Adelaide office on 8362 5020 or visit their website at www.atads.com.au for more details.

Wine Promotions

We would like to congratulate Kathy Creer of Darlington on winning a massive 3 liter Jeroboam (double magnum) of Oomoo Shiraz with limited edition casing as part of our wine of the month promotion for the months of February and March. Enjoy this mammoth sized wine in moderation or invite a few friends over to give you a helping hand.

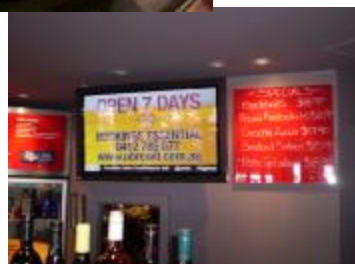
For the month of April we also have a wine giveaway. Simply purchase a bottle of Katnook Estate Founders Block Shiraz or Sauvignon Blanc and we will put you in a draw for a Katnook Estate 3 bottle prize pack.



The 3Ltr Jeroboam prize standing next to a standard bottle for comparison.



Katnook Estate Prize awaiting a lucky customer in April.



The ATADS digital signage monitor is now available for local business advertising.



Winner Best Family Restaurant 2006
Finalist 2007
Finalist 2008



Finalist 2006



Finalist 2002
Winner 2005
Winner 2006
Winner 2007
Winner 2008



SMALL BUSINESS CHAMPION AWARDS 2007

Gold Award For Excellence 2007 & 2008
Champions Award For South Australia 2007 & 08
National Small Business Winner 2007



Lennie Russo
Winner
Women In Business Award



Voted Best Place For Pizza By Listeners

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Chefs Specials for April

POACHED SNAPPER -

Poached snapper fillet served on steamed rice and topped with pan fried baby clams with spinach, onion and capsicum in a creamy lemon and white wine sauce.

TORTELLINI MILANESE -

Veal tortellini tossed through Bolognese, cream and mozzarella cheese.

ITALIAN MEATBALLS -

Beef meatballs slow cooked in a red wine and Napoli sauce served on a stack of Chargrilled eggplant, zucchini & capsicum on a bed of steamed rice.

CHICKEN MEATBALL WRAP -

Chicken meatballs wrapped in pitta bread with cheese and a tomato Spanish onion salsa served with a side salad and chips.

Environmentally Friendly Bags

We would like to remind all of our valued customers who order our take away meals to bring in their own environmentally friendly bags. This will make the transition and habit easier in anticipation of the upcoming plastic bag ban.



A Wireless Lunch

Our restaurant has now become an internet hot spot. This means that you can now bring in your laptop and wirelessly connect to the internet through our network. Please ask one of our friendly staff for the network security password. Happy surfing.



Happy Easter

On behalf of the entire Caffè Buongiorno O'Halloran Hill team we would like to wish you all a very happy and safe Easter. We hope that you share many memorable moments with family, safe getaways and a belly full of tasty chocolate eggs. **We will be closed Easter Friday** and trading as normal on Easter Saturday, Sunday and Monday.



IN LOCAL NEWS

Cliffs at popular south coast beaches are being infilled with rubble to prevent them from collapsing onto people sitting below them. Unstable cliffs at the Onkaparinga Outlet, Maslin Beach and Port Noarlunga were identified as "high risk" to beachgoers, in a 2005 Onkaparinga Council study of the coastline between O'Sullivan Beach and Sellicks.

Heat-tolerant grapevines from southern Europe are being imported to McLaren Vale in a new attempt to help local wine-makers overcome climate change and drought. During last month's 40C-plus heatwave, local vineyards recorded crop losses of up to 75 per cent, making this the worst harvest in years for many growers. The trial vines will be planted first at Kapunda, before the sticks or cuttings are propagated into pots and distributed to vineyards in McLaren Vale.

A lack of broadband infrastructure in the south could hamper the area's chances of being first in line to receive Telstra's cable network upgrade in Adelaide. Currently, more than 9000 southern residents are living in broadband "blackspots" in such suburbs as Hackham, Aldinga Beach, Maslin Beach, McLaren Vale, Onkaparinga Hills, Sellicks Hill, Hallett Cove, Kangarilla and Clarendon. Onkaparinga Council's economic development manager Brian Hales said the south had the highest percentage of broadband blackspots in the state.

Dog walkers will temporarily lose access to O'Sullivan Beach from April when pipeline earthworks start. They can in turn run their pets off-leash at Christies Beach for seven months. The closure would affect 200m of O'Sullivan Beach access.

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 ✓



STAFF PROFILE

Name: Jessica Lowczak

Age: 17

Time at Caffe Buongiorno O'Halloran Hill?: Almost 1 year

Why do you enjoy working with us?: I enjoy working here because the staff and owners are fun and very friendly.

Favourite meal here and why?: I love the Fettuccine Fiorentina because I love basil pesto and the dish is very creamy.

Ambitions for the future?: To travel the world over, study and then work within the forensics field.

What do you do with your spare time off?: Relax! Relax! Relax!

Jessica has been a fantastic addition and team member to the front of house. We value her immensely due to her dedication, hard work and commitment to learning new skills. A role model for all staff members who we wish all the very best for her future.

WEB SITE

Just a reminder regarding our web site. Visit [www.caffe buongiorno.net.au](http://www.caffebuongiorno.net.au) for the latest news, competitions, menus, marketing, the ability to reserve online, feedback forms, gift voucher requests & more.

RECIPE

Ravioli with Creamy Swiss Brown Mushroom and Thyme Sauce

Ingredients (serves 4)

- 2 tsp olive oil
- 400g Swiss brown mushrooms, thinly sliced
- 2 garlic cloves, peeled, thinly sliced
- 6 sprigs fresh thyme, leaves picked
- 3 tsp cornflour
- 500ml (2 cups) reduced-fat milk
- 1 egg, lightly whisked
- Salt & freshly ground black pepper
- 1 x 400g pkt 9 beef ravioli
- 6 green shallots, ends trimmed, thinly sliced diagonally



Method

Heat the oil in a large frying pan over medium heat. Add the mushroom, garlic and thyme, and cook, stirring occasionally, for 10 minutes or until mushroom is tender.

Combine cornflour and a little of the milk in a medium bowl. Gradually whisk in the remaining milk and egg until well combined. Season with salt and pepper.

Add the milk mixture to the mushroom mixture and stir over medium heat for 5 minutes or until mixture thickens.

Meanwhile, cook the ravioli in a large saucepan of salted boiling water following packet directions or until al dente. Drain well. Return to the pan.

Add two-thirds of the green shallot to the mushroom mixture and stir until combined. Add mushroom mixture to the ravioli and gently toss until just combined. Spoon ravioli among serving bowls. Sprinkle with remaining shallot and serve immediately.

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