



"The Caffè With a Difference..."

NOVEMBER 2007

THIS MONTHS CUSTOMER FEEDBACK WINNER

**Congratulations to
Petrer Cox of Hallet
cove
enjoy your \$25 gift
voucher at Caffè
Buongiorno O'Hal-**

WINE OF THE MONTH

WICKS ESTATE 2007 SAVIGNON BLANC

Adelaide Hills, A refreshing, stylish wine with lifted tropical fruit hints and attractive varietal flavours, the 2007 Sauvignon Blanc is balanced by an elegant, yet lively palate finishing clean and crisp.

WICKS ESTATE 2005 SHIRAZ

Adelaide Hills, A true reflection of a fantastic vintage, the 2005 Shiraz shows dark cherry and black fruit flavours, finely integrated French oak, seamless tannins and a lingering chocolate finish.



IN LOCAL BUSINESS NEWS:

A group of local business owners and operators are endeavoring to begin a new BUSINESS ASSOCIATION.

An initiative which is supported by the Southern Associations Alliance (SBAA). The aim, is to promote local business interests and combine, to gain a higher profile and marketing opportunities, undertake activities to assist in the improvement and development of the area, and to gain support from all tiers of government agencies and network amongst local businesses.

A general meeting will be held this month for those who are interested in forming such an association. To register your interest contact:

Yvonne Baillie 8326 6511 y.ballie@ssbec.com.au
Leanne James 0402 050 097 leane@blendedhomeloans.com.au

BUONGIORNO NEWS:

Our scrumptious breakfast menu has just had an update with fantastic feedback from customers and staff alike.

You will now find a selection of Eggs Benedict and large baked field mushrooms available, to mention some changes.

Keep an eye out for our updated steak/poultry/seafood page in the very near future!

We are proud to announce that as of November 5th, optional table service will be available. This has come about in order to streamline out operation while building on the dedicated service we all ready provide.

Table service will be available in the back third of the restaurant for this time so please feel free to request it on arrival or over the phone while

CHEFS SPECIALS FOR NOVEMBER:

Veal Rump Steak – Tender veal rump topped with a peppercorn glaze and served with salad and chips.

Fettuccini con Vongoli – Egg fettuccini cooked with baby clams tossed with olive oil, onion, tomato, chilli, garlic, fresh herbs and white wine.

Barra Calzone- Fresh fillets of barramundi chopped and prepared with spring onions, olives, garlic, lemon pepper, capers and served with a rose sauce.

Gnocchi Con Pollo- Gnocchi with chicken pieces, broccoli, and avocado tossed in a creamy basil pesto and white wine sauce.



Winner Best Family Restaurant 2006



Finalist 2006



Finalist 2002
Winner 2005
Winner 2006
Winner 2007

Gold Award For Excellence 2007
Champions Award For South Australia 2007



Lennie Russo
Winner
Women In Business
Award



Voted Best Place
For Pizza
By Listeners

Great Service ✓ Great Coffee ✓ Great Food ✓



STAFF PROFILE: Sherry Cusick

Position: **Cook**

Age: **35 years of age.**

Time employed: **12 months+**

Favorite Buongiorno meal? **My favourite meal would have to be the pizza. I love pizza and to work at the BEST TASTING PIZZA CAFÉ is definitely a bonus. My favorite pizza is pepperoni, olives and anchovies.**

Why she enjoys working at Caffé Buongiorno? **I enjoy the open plan style of the kitchen while working within a dedicated team who is committed to producing top quality cuisine using the best ingredients and flavours available.**

What are your plans for the future? **I take each opportunity as it comes and to enjoy what I am doing both at work and home.**

What do you like to do on your days off? **During my time off I love to cook outdoors for family and friends. I love bbq and weber srtype cooking (less clean**

THIS MONTHS RECIPE:

**Barbecued Squid on a Mesculin and Wild Rocket Salad
with warm Coconut and Coriander Dressing**

Serves 4

This months recipe come from our head chef Luke who showcased it during the Outdoors Festival held at the Veale Gardens during October. During the live cooking demonstration sponsored by Rainbow Fresh produce the crowd enjoyed some cooking tips, samples and giveaways.

Ingredients:

4 Medium squid tubes
120g Rainbow Fresh Wild Rocket
300g Rainbow Fresh Mesculin Mix
200g Button Mushroom
200ml veg oil
1 small Spanish onion cut in rings (optional)
1 small Carrot cut in julienne sticks (optional)

Dressing:

1 packet Rainbow Fresh Coriander
1 425ml tin of coconut milk
2 tablespoons soy sauce
1 tablespoon crushed garlic
4 tablespoons of sweet chilli sauce

Method:

Add all dressing ingredients into food processor and blend till combined for 3 mins then place to the side.
Turn on barbecue to a low heat to pre heat hot plate.
Wash and strain rocket and mesculin.
Cut onions in rings and Julienne carrot and place in bowl.
Cut button mushrooms in halves.
Add mesculin, mushrooms and rocket in a bowl with carrot and onion then put to side.
Cut squid tubes in half then on inside of squid tubes score with a knife.
In bowl mix squid with veg oil then place on hotplate score side down.
Once squid begins to curl turn over and pour 1 cup of dressing over squid
Once squid has curled up tight into strips remove from hotplate.
To mesculin bowl add cup dressing and toss through
Place mesculin salad in centre of plate.
Cut squid tubes into 4 even pieces and place onto bed of mesculin salad.
Drizzle some dressing over the top of squid and ready to serve.



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@buongiorno.optusbiz.com with the word unsubscribe in the subject line

Great Service ✓ Great Coffee ✓ Great Food ✓