



THIS MONTHS CUSTOMER FEEDBACK WINNER

Congratulations to Sue of Aberfoyle Park, enjoy your \$25 gift voucher at Caffé Buongiorno O'Halloran Hill

A SNEAK PEAK OF UPCOMING WINE SPECIALS

BAROSSA VALLEY ESTATE E-BASS SHIRAZ

Deep red in colour with purple hues, this wine exhibits rich Shiraz aromas of cherries, plums, spices, and scrapings of pepper long with some beautifully integrated oak sweetness and spice.



NOBILO SAUVIGNON BLANC

Bursting with flavours of lemon, passion fruit and melon. Crisp and zesty, the palate has excellent weight and balance, lingering in a full, refreshing finish.



"The Caffé With a Difference..."

Welcome to our Second Quarterly Newsletter for 2008

BUONGIORNO NEWS Gold Fever Strikes Again!

A great big thank you to all of our customers for their continual support and staff for all the hard work and dedication leading to our successful 2008 awards campaign. We are incredibly proud to say that Caffé Buongiorno, O'Halloran Hill has taken out the following accolades while anticipating these further results:

- **Finalist** in the **South Australian Restaurant and Catering** category for best family restaurant in the state.
- Fourth year running **Winner** of the **Southern Region Local Business Awards** for the best Restaurant/Café in the region.
- In addition to this we were the back to back **Winner** of the **Southern Region Local Business Awards Gold Award for Excellence** as an overall winner from all finalists.
- **Finalist** in the **Small Business Champion Awards** category for best Restaurant in South Australia. (Results available early October)
- **Finalist** in the **Small Business Champions Award—Young Business Champion Entrepreneur** for South Australia. (Results available early October)



Renae Charman and Lennie Russo celebrating



Restaurant & Catering Association Awards



The staff would like to thank you all for the support and encouragement

A mention and congratulation must be given to the O'Halloran Hill Fruit Market who reached finalist status in the Local business Awards in their category. Well done and all the very best for next year!!!

Mushroom Mania 2008

We have once again taken part in the Mushroom Mania contest for the month of June showcasing many mushroom dishes as the monthly chefs specialties. Our customers enjoyed enjoyed the likes of Glazed Veal Medallions with Vegetables and Field Mushroom and a rich Trio of Mushroom Risotto to name but a couple. Having won this competition in 2007 we thought it was only fair to further promote the industry and our local growers. A special thank you to Phil and Linda Rogers for their support and growing mushroom display. For more details regarding Mushroom Mania please visit: www.mushroommania.com.au



The Mushroom display was a hit with all walking through our doors. They grew at an incredible rate and were a take home treat for many of our regular customers such as Shaley here on the right.



Great Service ✓ Great Coffee ✓ Great Food ✓



Winner Best Family Restaurant 2006
Finalist 2007
Finalist 2008



Finalist 2006



Finalist 2002
Winner 2005
Winner 2006
Winner 2007



Gold Award For Excellence 2007 & 2008
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

Let the Match Begin

August has seen us partake in the **James Squire Chefs Match** competition. We are one of 10 restaurants in South Australia going head to head offering one entree and one main, each perfectly matched to a fabulous James Squire beer. Our Head Chef Luke Mathews has worked tirelessly to match the James Squire Golden Ale and Porter with creative meal ideas and carefully selected ingredients. Visit www.chefsmatch.com.au for more information.



Entree

Prawns on Golden Ale, King Prawns coated in a light Italian batter, dipped in a home made garlic, chilli and ginger, served with a seasonal salad. Perfectly matched with the Golden Ale.



Main

Porter Pie, A winter warmer of slowly cooked braised filling of lamb shank, tomato, red wine, garlic and local mushrooms, topped with puff pastry. Perfectly matched with the Porter



A Honourable Guest

We were recently privileged to host a breakfast for our nations treasurer Wayne Swan and local member of parliament Amanada Rishworth. Mr Swan hosted and spoke to group of 50 local business owners while enjoying a delightful breakfast prepared by our team.



Fathers Day

That special day is just around the corner. Fathers day will be celebrated on Sunday the 7th of September. Bookings are essential so please call us on

8381 1744

Or, email us at

admin@caffebuongiorno.net.au

or visit,

www.caffebuongiorno.net.au

Environmentally Friendly Bags

In anticipation of next years ban of plastic carry bags as of January 1st we would like to encourage all who order our take away meals to make the change now and bring in their own environmentally friendly bags. This will make the transition and habit easier by the January arrives.



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.



Position Available

A position has become available for a front of house food and beverage attendant. The position is casual with approximately 25hours available. The successful applicant must be available days, evenings and weekends. Experience, passion, flexibility, hard working and fun going are the essential qualities we seek.

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 ✓

In Local and Community News

Did you know that Woodcroft residents are happier with their homes than residents from any other suburb in Adelaide. That was the result of an online survey conducted by Swedish furniture giant Ikea this month of 6500 people, 82% of Woodcroft residents said their home was their favourite place in the world—or almost perfect. They beat Mawson Lakes (81%) and Greenwith (80%).

Tax help is available at the Reynella Neighbourhood Centre, 164-170 Old South Road, Old Reynella, has vacancies for low-income earners to have free help on Wednesdays and Fridays. Book now for an appointment Ph 8322 3591

Kindergarten garage sale at Reynella South Kindergarten on August 30 from 8am-1pm. Cookbook launch, raffles, lucky squares, bric-a-brac, household goods, toys, plants and cake stall, sausage sizzle. 28 Thames Drive, Reynella, SA, 5161. Please call Sam 0416 039 710.

Up and coming AFL games:
August Saturday 30th Crows Vs Western Bulldogs (AAMI Stadium)
August Saturday 30th port Power Vs North Melbourne (MCG)

Recipes

Osso Bucco with Soft Polenta

Ingredients (serves 4)

- 1/2 cup plain flour
- 8 (175g each) veal shanks
- 1/2 cup olive oil
- 1 brown onion, finely chopped
- 1 large carrot, peeled, diced
- 2 celery sticks, diced
- 2 garlic cloves, crushed
- 1 cup white wine
- 400g can diced tomatoes
- 1/2 cup chicken stock
- 1 tablespoon thyme leaves
- 2 dried bay leaves
- soft polenta, to serve



Method

Preheat oven to 150°C. Sprinkle flour on a plate and season with salt and pepper. Coat both sides veal in flour, shaking off excess. Heat 2 tablespoons oil in a large, non-stick frying pan over medium-high heat. Cook shanks, in batches, for 2 to 3 minutes each side or until lightly browned. Transfer to a 4-litre capacity ovenproof dish. Heat remaining 1 tablespoon oil in frying pan over medium heat. Add onion, carrot, celery and garlic. Cook, stirring often, for 7 to 8 minutes or until soft. Increase heat to high. Add wine and cook for 2 minutes. Stir in tomatoes, stock, thyme and bay leaves. Bring to the boil. Pour over veal. Cover and bake for 1 1/2 hours. Uncover and cook for a further 30 minutes or until veal is very tender and sauce reduces slightly. Remove bay leaves. Divide polenta between serving bowls. Top each with 2 shanks. Spoon over sauce and serve.

Osso buco is a regional dish from Piedmont, Italy, traditionally made using veal shanks. In Australia, veal shanks are sometimes sold as 'osso buco' in supermarkets. The marrow in the shanks gives them a rich flavour.

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