



## THIS MONTHS CUSTOMER

Congratulations to Peter Southam of Reynella, enjoy your \$25 gift voucher at Caffé Buongiorno O'Halloran Hill

## MARCH WINE OF THE MONTH

### KATNOOK ESTATE FOUNDERS BLOK SAVIGNON BLANC

Coonawarra, Appealing fresh varietal herbaceous fruit with tropical tones, hints of lemon grass, citrus and light florals. Attractive fruity palate with subtle herbaceous, light goosberry and citrus flavours. A delicious, intensely flavoured wine with zesty lingering fresh acid finish.

### KATNOOK ESTATE FOUNDERS BLOK SHIRAZ

Coonawarra, Appealing raspberry, pepper and spicy fruit highlight the nose. Hints of sweet vanilla oak add complexity to fruit and mellow barrel maturation characters. An attractive fruit combination of raspberry, pepper and liquorice, with subtle oak maturation. Flavours of vanilla. Tannins add to the long smooth palate.



"The Caffé With a Difference..."

## Welcome to our Quarterly Newsletter

Some important dates to remember : Easter will be early this year with Good Friday being the 21st March, we will be closed that day and will re-open the following day with business as usual.

Another important date to remember is Mothers Day which is Sunday the 11th May, this is an extremely busy day and we would require you to book your table if you were thinking of treating Mum to a delicious meal. We have three sessions available :

**Breakfast from: 8.30am to 11.00am**  
**Lunch from: 12.00pm to 2.30pm**  
**Late Lunch from: 3.00pm to 5.00pm**  
**Dinner from: 6.00pm to 9.00pm**

Tony and Lennie and the entire staff of Caffé Buongiorno O'Halloran Hill wish all of our patrons, suppliers and associates a Happy Easter in 2008.

## BUONGIORNO NEWS:

Have you visited our web site ? If not go to [www.caffebuongiorno.net.au](http://www.caffebuongiorno.net.au) and have a look around. If you think we can improve it, please let us know via our web site and if we choose your idea to implement you could win a voucher to the value of \$100 to spend in our restaurant.

- A big thank you to all of our couples who reserved a table with us on Valentines Day. We hope we made your day that extra special.
- We are currently accepting applications and advertising for two positions with us. The first is for an experienced and qualified chef who has experience with pan work and with the pizza section. The successful applicant will be hardworking, motivated, professional, have an attention to detail and be available for 7 day roster. Approx 35 hours per week on a casual basis. The second is for a front of house team member. Ideally, the applicant will have experience in floor work, bar work, customer service, be highly motivated and flexible for a 7 day roster. Approx 15 hours per week on a casual basis.



## CHEFS SPECIALS FOR MARCH:

**Frutti Di Mare Con Riso** – Two Fish, crab and corn rice cakes with a tangy dill aioli and fresh salad greens (Served as Entrée Only)

Wine Suggestion : Wicks Estate 2007 Sav

**Spaghetti Melanzana**–Spaghetti tossed with white wine, spicy eggplant, garlic, onions, basil and tomato

Wine Suggestion : Barossa E Minor Cab Merlot 2005

**Fettuccini Con Gamberi**- Fettuccini cooked with prawns, garlic, tomato, basil and onion in a rich creamy white wine sauce

Wine Suggestion : Thorn Clark 2006 Chardonnay

**Canneloni Con Pollo** – Pasta tubes filled with chicken, pine nuts, feta cheese and leek, topped with a rosé sauce

Wine Suggestion : Angoves 2007 Nine Vines Rosé

**Costi Grigliato** – Char grilled spare ribs marinated in a garlic and BBQ sauce, and placed on an Italian potato bake accompanied with a side of homemade tabouli

Wine Suggestion : Redman Coonawarra 2004 Shiraz



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  
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 ✓



## Staff Profile:

**Name:** Sarah Taylor

**Position:** Front of house, waitress

**Age:** 16 years

**How long have you worked for Caffé Buongiorno?** Five months so far.

**Why do you enjoy working here?** I really enjoy working at Caffé Buongiorno O'Halloran Hill as it is a friendly environment, great people to work with and its an enjoyable start into the workforce.

**What is your favorite meal here and why?** I love the Carbonara pasta, everything about it I love. Its so rich and creamy.

**Ambitions for the future?** My ambitions for the future are to be successful in whatever I choose to do. Travel the world and make a difference.

**What do you do on your days off?** I like to spend time with my friends, have fun and generally relax.

## Vanilla Panna Cotta with Berry Jelly

Some of you may have experienced this delightful dessert with us recently on Valentines day.

Serves 4

### Ingredients

120g raspberries  
1/2tspoon gelatin  
1 ½ tablespoons caster sugar  
1 tablespoon lemon juice  
1/3 cup(80ml) cranberry juice

### Vanilla Panna Cotta

2 teaspoons gelatin  
¼ cup (55g) caster sugar  
2/3 cup (160ml) milk  
300ml thickened cream  
½ tspoon vanilla extract



### Method

1. Grease four 2/3 cup (160ml) metal moulds. Place four raspberries in each mould; reserve remaining raspberries.
2. Sprinkle gelatin and sugar over combined juices in small heatproof jug; stand jug in small saucepan of simmering water, stirring until gelatin and sugar dissolve.
3. Divide gelatin mixture among prepared moulds, cover; refrigerate about 2 hours or until set.
4. Meanwhile, make vanilla panna cotta. Gently pour cooled panna cotta into moulds, cover; refrigerate 3 hours or overnight.
5. Turn panna cotta onto serving plates; serve with remaining raspberries.

### Vanilla Panna Cotta

Sprinkle gelatin and sugar over combined milk and cream in small saucepan. Stir over low heat, without boiling, until gelatin and sugar dissolve; add extract. Strain into medium jug; cool to room temperature.

**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**

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Great Service ✓ Great Coffee ✓ Great Food ✓