



Welcome to September 2006 Newsletter

This Months Customer Feedback Winner !!!!

Midori Fiebiger of Sheidow Park
Congratulations and enjoy your \$25 meal voucher at Caffé Buongiorno O'Halloran Hill

Wine of the Month

Nobilo Sauvignon Blanc

This Sauvignon Blanc is bright and lively, with herbal pear and lime flavors that go on and on; feels round, but it's balanced with zingy acidity.



Peppercorn lane Cab Merlot

Lifted black current and mint are complimented by caramel and cedar together giving a very complex and perfumed bouquet.

The palate is also complex with stalkiness plums and spicy oak. There is nice fine tannin and great persistence a wine which will drink well any time over the next few years (available from 8th Sept)



Great Service ✓

Great Coffee ✓

Great Food ✓



Back to Back

2005, 2006

Winner Small Business Awards

Tony and Lennie would like to take this opportunity to thank their staff and customers for their genuine support throughout the year. It is a great honor to be recognised for the hard work and effort that we have all put into this local café.

Fathers Day is Sunday 3rd Sept

If you haven't booked for Fathers day then be quick we still have a few tables left don't disappoint dad, treat him to a hearty breakfast or even a plate of pasta from Caffé Buongiorno O'Halloran Hill.

We have three session breakfast, lunch and dinner so pick up the phone and secure your place and go into the free raffle to win one of two great gift baskets filled with goodies for dad.

This Months

Chefs Specials

Soup of The Day – Made fresh on the premises daily please ask our staff for today's S.O.D

Crumbed Whiting – Whiting fillets served with salad and chips with tartare sauce

Bistecca Pepe– Grain fed porterhouse grilled to your liking and served with mash potato, mushroom, roast capsicum and salad finished in a peppercorn sauce.

Penne Primavera– Penne pasta, pancetta, broccolini roast capsicum, cherry tomato, garlic, fresh basil and finished in olive oil.



Remember Mon—Friday we have coffee and cake special only \$6.50 8-30am—4.30pm
Ask for our new coffee cards, buy 6 coffees and get the 7th free.



Winner Best Family Restaurant 2006



Finalist 2002

Winner 2005

Winner 2006



Lennie Russo

Winner

Women in Business award 2005



Voted best place for pizza by listeners



Now with spring in the air why don't you try this yummy recipe, its easy and quick to make and very refreshing we saw this recipe at the Nobilo web site there you will find plenty more recipes that you can try so visit their web site and have a look at some other tasty recipes and of course the wines.



FREE RECIPE

TO MATCH WITH
NOBILO REGIONAL COLLECTION
MARLBOROUGH SAUVIGNON BLANC

NOBILO 
REGIONAL COLLECTION

*Perfect for summer
entertaining*

TANGY PRAWN SALAD

with Nobilo Regional Collection Marlborough Sauvignon Blanc

1/4 cup lemon juice
2 tablespoons each: extra virgin olive oil, chopped oregano, thyme
2 teaspoons freshly grated lemon rind
freshly ground salt and black pepper to taste
24 large prawns or jumbo shrimp, shelled
1/2 a rock melon or similar
1 avocado
2 cups assorted baby salad leaves
1/2 cup good-quality vinaigrette

In a large bowl stir together the lemon juice, oil, herbs, lemon rind, salt and pepper.
Add the prawns, and toss to coat well.

Cover and refrigerate for at least an hour or overnight. Drain then steam a few minutes, until pink. Cool. Peel, seed and cube the rock melon. Peel, halve, stone and slice the avocado.

Arrange the prawns, melon, avocado and salad leaves on four serving plates and drizzle with. **Serves 4-6.**

www.nobilo.co.nz

Don't feel like cooking !!!

You can order all your meals as take away by calling us and we will have it ready for you to pickup call on 83811744

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 ✓