



## Welcome to November 2006 Newsletter

### This Months Customer Feedback Winner !!!!

**Rob Williams** of Victor Harbor  
Congratulations and enjoy your \$25  
meal voucher at Caffé Buongiorno  
O'Halloran Hill

### Wine of the Month

**Starvedog Lane Pino Grigio,  
Sav Blanc , Chardonnay and  
Cab Merlot**

Pinot Grigio - Get funky with it.

#### **What you need to know:**

This style of wine is likely to be a lot  
less familiar with Australians. But  
don't let the unusual name scare you.  
It's easy to pronounce (say it like  
this: pee-no gree-jee-oh) and even  
easier to drink. It's dry, it's  
light and it's definitely funky.  
If you want to impress your  
friends with something a little  
different, look no further. If  
you're into fancy food, match  
it up with anything like salad,  
prawns and oysters would be  
lovely with this sexy little  
Italian pooch.

#### **What people 'in the know' say:**

**Colour:** Pale yellow with  
green tinges.

**Bouquet:** Lifted honeysuckle,  
lemon sorbet, white peach,  
underlying floral characters.

**Palate:** Medium bodied, fresh  
cut peach, lychee and citrus  
blossom. Balanced, slippery  
textured, creamy palate and a  
clean, refreshing, lemony  
finish.



**Great Service** ✓

## Restaurant And Catering National Title

This years awards were held in Sydney at the Four Seasons  
Hotel, with over 500 people attending this auspicious night at  
this fantastic venue.

Unfortunately we did not win the National title for best family  
restaurant but all the same we are honored to be a part of this  
elite group of 6 finalist to represent our state in this category .

In the other categories South Australia was also unsuccessful  
with most of the awards being won by NSW ,Vic and other  
states and territories.

We would like to thank all our customers for supporting their  
local restaurant and making us one of Australia's top 6 family  
restaurant for 2006, without your support we could not con-  
tinue to grow.

## XMAS BOOKINGS

**With Christmas just around the corner we urge you to book early, we  
can cater for all types of functions and have set  
menus to suit. As it is an extremely busy time of  
year bookings are essential.**

## This Months Chefs Specials

**Smoked Salmon Bruschetta**– toasted garlic bread  
served with fresh smoked salmon, on a layer of  
cream cheese capers and spanish onions.

**Lamb Rack** – Herb crusted lamb rack served on a potato frittata with a side of  
buttered beans topped with a red wine and rosemary glaze

**Pollo Buongiorno** – Chicken Kiev filled with ham, swiss cheese and a garlic  
butter topped with a creamy white wine sauce served with seasonal vegeta-  
bles

**Risotto Con Gamberi**– Prawn cutlets fried in a capsicum, chilli, ginger and  
garlic sauce with aborio rice finished with a splash of cream and spring onions



**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.**

**Great Coffee** ✓

**Great Food** ✓



**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**



## Local News

Did you know that Price line is opening next door to Caffé Buongiorno, yes that's right in the group of shops where the old pharmacy was is opening as a Price Line Pharmacy. This will be very handy and will give the area a much needed boost.

Soccer fans.....Listen to 107.9FM and you could be dining with some of the players from Adelaide United at Caffé Buongiorno O'Halloran Hill .There will be prizes to be won, players autographs and lots more so Tune in to 107.9 FM for your chance to be up close with the players and the opportunity to win some great prizes. Exclusive to Caffé Buongiorno O'Halloran Hill only.

Monster Garage Sale, Pimpala High School Vanstone Ave Morphettvale, 9.00am—3.00pm BBQ, Rides and amusements, great bargains to be found Inquiries 83260900

If you have some news or an event you would like us to advertise please send and email to [caffebuongiorno@yahoo.com.au](mailto:caffebuongiorno@yahoo.com.au) and we will try to give you a mention in our next newsletter.

### Recipe Of The Month

#### BERRIES IN VANILLA SYRUP

At this time of year berries are abundant and delicious and with the warm weather with us try this for a simple and refreshing end to any meal.

#### Ingredients

1 cup cranberry juice or grapefruit juice

1/3 cup caster sugar

1 vanilla bean, halved lengthways

250gm strawberries

150gm blueberries

120gm raspberries

lemon gelato, to accompany

#### Method

1. Place cranberry juice and sugar in a saucepan over medium to high heat.

Scrape seeds from vanilla pods and add to pan. Cook stirring until sugar dissolves and syrup comes to boil. Boil for 1 minute.

2. Add strawberries and blueberries and warm for 1 minute, add raspberries and remove from heat. Transfer berry mixture to heatproof bowl, cover and refrigerate for ten minutes or to your liking. Serve with lemon gelato.



When Only The Best Will Do



***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](mailto:admin@buongiorno.optusbiz.com) with the word unsubscribe in the subject line

**Great Service** ✓

**Great Coffee** ✓

**Great Food** ✓