



"The Café With a Difference..."

## Welcome to October 2006 Newsletter

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

Jan Green of Flagstaff Hill  
Congratulations and enjoy your \$25  
meal voucher at Caffé Buongiorno  
O'Halloran Hill

### Wine of the Month

#### 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



### Restaurant And Catering National Title

As winners of the family category for best restaurant we have  
been invited to the national titles in October which will be held in  
Sydney at the Four Seasons Hotel Circular Quay.

We were excited to be announced as winners of the state  
award and look forward to representing S.A for the national title.

At Caffé Buongiorno we strive to give you the best in quality  
and service, these awards are a way of telling us that we are on  
the right track.

Our staff are constantly training to provide you, the service and  
quality of food you would expect. We have recently employed  
an extra 4 staff, to help us accommodate your needs.

If you feel that we could improve in any way please fill out a  
customer feed back form and we will promise to consider all  
reasonable request. These forms are located on the counter  
near the pura tap in a red and black box, you could also win a  
voucher valued at \$25 to spend on your next meal, so tell us  
what you think !!

### XMAS BOOKINGS

With Christmas just around the corner we erg 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.

**Risotto Primavera** — Baked aborio rice with mush-  
room, bacon, onion, capsicum and garlic finished in  
a white wine and topped with shaved parmesan

**Bistecca Con Gamberi** — Grain fed porterhouse grilled to your liking, topped  
with garlic prawns and served with vegetables

**Chili Calamari**— Tender fried calamari tossed in chili and coriander and  
served with a fresh salad and chips



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



Great Service



Great Coffee



Great Food



# SMALL BUSINESS AWARDS 2006



Managers– Daniel and Kimberley



Danielle and Daniel



Centre Left

Dannii Russo, Kimberley White, Daniel Gurr and Head Chef Eric Fantasia



Bottom Right

Lenni, Kimberley, Daniel Jan and Eric



Tony and Lennie Russo



***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** ✓