



"The Caffe With a Difference..."

SEPTEMBER 2007

THIS MONTHS CUSTOMER FEEDBACK WINNER

Congratulations to Garry and Lynne Ellis, enjoy your \$25 gift voucher at Caffe Buongiorno O'Halloran Hill

WINES OF THE MONTH

HARDY'S PADTHAWAY CABERNET SAUVIGNON 2001

Padthaway, An elegant cabernet sauvignon with rich mouthfilling, berry fruit flavours enhanced by maturation in French and American Oak.

Matches perfectly with our Pollo Buongiorno.

HARDY'S PADTHAWAY UNWOODED CHARDONNAY 2006

Padthaway, A fresh lively unwooded chardonnay, the wine displays tropical fruit and citrus characters, with a soft crisp finish.

A perfect match to our Mediterranean Salad with chicken or prawns.

WE DID IT!!!

A great big thank you to all of our customers and staff for all of their support during the last two months during the award season. We are incredibly proud to say that Caffe Buongiorno, O'Halloran Hill has taken out the following accolades and awards:

- **Finalist** in the **South Australian Restaurant and Catering** category for best family restaurant in the state.
- Third 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 **Winner** of the inaugural **Southern Region Local Business Awards Gold Award for Excellence** as an overall winner from all finalists.
- **Winner** in the **Mushroom Mania** competition for the Best Café Menu using mushrooms in the state.
- **Winner** in the **Small Business Champion Awards** category for best Restaurant in South Australia.
- **Finalist** in the **Small Business Champions Award - Business Champion Entrepreneur** for South Australia.

CHEF COOK OFF:

**Friday the 21st of September 11am
Southgate Plaza Shopping Centre**

Come and join us as we promote Caffe Buongiorno, O'Halloran Hill at a special Chef Cook Off event featuring one of our senior chefs. Learn some of our secret recipes, have a chat and most importantly; sample the meals. Looking forward to seeing you there.

CHEFS SPECIALS FOR SEPTEMBER:

Of The Day – Please ask our friendly staff

Pollo Buongiorno- Chicken Kiev filled with ham cheese and garlic butter, topped with a creamy white wine sauce and served with vegetables

Bistecca Speciale– Char grilled scotch fillet cooked to your liking topped with prawns and hollandaise and served with chips and salad

Risotto Con Tonno – Arborio rice served with tuna, creamed corn, mushroom, green peas and spring onion in a rich garlic and white wine cream sauce.

Chicken Calzone – Folded pizza base filled with chicken, mushrooms, sundried tomatoes, spinach and topped with a rose sauce.



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



Lennie Russo
Winner
Women In Business
Award



Voted Best Place
For Pizza
By Listeners

Great Service ✓ Great Coffee ✓ Great Food ✓



STAFF PROFILE:

AMY OWEN

Position: Sous Chef

Age: 21 years

Time employed: Just under a year

Favourite Buongiorno meal? Fettucine Puttanesca because the tomato and chilli cuts through the rich flavours of anchovy, olives and capers. Yum!

Why she enjoys working at Caffè Buongiorno? Because it provides a professional working environment which can nurture my professional development and the people are great.

What are your plans for the future? Eventually I would like to open my own restaurant/pub.

What do you like to do on your days off? Relax and spend time with my boyfriend at the pub.



Amy plays a vital role in our kitchen, supporting the head chef, coaching others along while maintaining creativity and passion. We believe Amy will go far due to her culinary skills and attitude towards her profession and operating a business.

THIS MONTHS RECIPE:

SALMON BRUSCHETTA:

This is a quick and tasty meal which can be prepared with little difficulty and fuss. All you need is a couple of pieces of toasted garlic bread. Smear a generous amount cream cheese, add fresh smoked salmon, capers and Spanish onion. Garnish with young bean sprouts and some freshly ground pepper. Perfectly accompanied with a side salad and a glass of Starvedog Lane Sauvignon Blanc.



AVOID DISAPPOINTMENT. RESERVE YOUR TABLE TODAY FOR OUR BUSY FRIDAY AND SATURDAY NIGHTS!!!

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 ✓