

# Spring Newsletter 2007

**The sunshine gleams so bright and warm,  
The sky is blue and clear.  
I run outdoors without a coat,  
And Spring is almost here**

After such a cold Winter, which brought hail and snow to some parts of Victoria, let's give Spring a warm welcome back!

## **Melbourne's Famous Spring Carnival**

is the first thing that 'springs' to mind this time of year. Stand out from the crowd with one of our luxurious hampers to take along with you. Packed and chilled, ready to open... You can just pop the cork on the Pol Roger Champagne and sit back and indulge in a selection of fine cheeses, leek and truffle tart, hot smoked baby salmon, chocolates and more!  
Call for more details, pre-ordering essential.  
**From \$40, Min 2 people**

## **2008 Digest**

Look out for the **2008 Digest** packed full of our exciting range of Christmas goodies, your favourite pantry staples as well as a new range of luxuries. Reagali unfiltered olive oil from Sicily is a deliciously fruity and cloudy extra virgin olive oil with a hint of pepper on the finish. Perfect as a salad seasoning or dipping oil. Try the Jamón Ibérico de Bellota, Spanish cured ham from black Iberian pigs that have been fed exclusively on acorns. Or for something really special, try the Ossetra Acipenser Baerii, authentic Russian caviar, delicious on our home-made blinis, served with a small glass of iced vodka.

## **Spring Picks**

Our Head Chef, Giorgio, is looking forward to the change of the season with fresh white asparagus, spring lamb, artichokes, baby basil and young fennel at the top of his shopping list.

## **Gourmet Hampers – the perfect gifts for your clients.**

Our new range of gift hampers for 2007/8 will be launched on the evening of **Tuesday 9th October**. We welcome you to come along and see the new range, which includes the 'Chocoholic's', the 'Breakfast' and the 'Indulgence'! Bubbles and nibbles provided as well as tastings of Harbour Hams, Christmas puds, cakes, cheeses and more. Great discounts available on the night. If you are interested in coming along to the viewing, please call Clair 03 9421 2808 to register.

## **Special Events...**

### **Father's Day**

**Sunday 2nd September 2007**

It's all about Dad this season! We've got another cooking demonstration for the boys, a great 'boy's hamper' and a cheese and beer matching evening. We are also taking bookings for breakfast and lunch on Dad's special day.

### **Cheese & Beer Matching**

**Thursday 20th September 2007 at 7pm**

By popular demand, Mountain Goat brewery will be returning to Richmond Hill for a guided tour of the ancient world of marrying cheese and beer. Enjoy 12 world class cheeses, each matched with a different beer. Hosted by brewer Dave Bonighton and Cheese Expert Matt Cody.

**\$70 per person - Bookings essential**  
Includes notes, cheeses and beers.

### **One for the Boys...**

**with Executive Chef Greg Feck**

**Thursday 27th September 2007 at 7pm**

After a hugely successful night back in March, we will be hosting another night for the boys. Greg will once again show the lads how it's done in this light-hearted, interactive cooking demonstration on how to impress in the kitchen. A great last minute Father's Day gift!

**\$110 per person**  
Includes notes, dinner and matched beer/wine.  
Call for a beautifully presented gift pack.

### **Crayfish and Oyster Evening**

**Thursday 1st November 2007 at 7pm**

Celebrate the start of the racing season in style. Bubbles, oyster shots, crayfish capellaci, crayfish risotto, grilled crayfish with oregano & celery salt, blood orange & watercress salad and much more!

**\$155 per person - Bookings essential**  
Includes matched wines

### **Cheese and Wine Workshops**

Due to unprecedented demand, all of our workshops will now cover both cheese and wine. Experience insightful information and hints from our passionate cheese & wine experts. These relaxed and enjoyable 1½ hour sessions will leave you inspired to share your new-found knowledge at many a dinner party.

**4th, 12th, 18th and 26th September**  
**2nd, 10th, 16th, 24th and 30th October**  
**13th, 21st and 27th November. 6.30pm sharp**  
**\$65 per person - Bookings essential**  
Includes notes, cheeses & wines

## **Spring Cheese and Wine Match**

Local surface-ripened cheeses are fabulous at this time of year, full of delicious spring milk. Try Holy Goat from Sutton Grange, winner of the Vogue Entertainment & Travel Produce award for best 'Dairy Producer 2007'. We recommend this with our 06 Sabotage Sauvignon Blanc, a hot wine made in the Loire style by French winemaker, David Baldet.

## **Cooking Tip...**

Poaching eggs can sometimes be a bit of a flop! So here are some tips for the perfect poached egg:

1. Add a few drops of vinegar to boiling water
2. Crack your eggs into cups and stir the hot water gently to create a whirlpool before you slip the eggs into the centre.
3. Use the freshest eggs you can get your hands on! Try Shelley & Alan's free-range 'Green Eggs', available in the Larder.

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## **Have you visited the new Sapore?**

Our sister restaurant, Sapore, re-opened on 27 July after a substantial renovation. Richmond Hill's executive chef, Greg Feck, is now also a part owner. He has just launched his gorgeous new Spring menu, featuring dishes such as scallop ceviche with blood orange and scallop bottarga, marron tagliolini with extra virgin olive oil and salmon with fennel pannacotta... delizioso!  
To view the full menu, please visit [sapore.com.au](http://sapore.com.au)

## **Private Functions**

Have you booked your Christmas function yet? We can hold 25-65 for a sit down dinner or 45-110 for a cocktail party.  
Please call for our new function pack.

## **See you soon!**

**From Kim Coronica & the Richmond Hill Cafe & Larder team.**

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