

Winter Newsletter 2008

Winter is a time for comfort, good food and warmth...

Get out of the cold and into Richmond Hill Cafe & Larder! For delicious house-smoked pork, rabbit bruschetta, slow braises or piping hot home-made soup.

We particularly love Winter at Richmond Hill. The menu becomes more rustic, more heart-warming. And our dining room really comes to life by candlelight for all of our evening events! If you haven't already, come and experience our Soiree, the first Friday of each month. Beautiful a la carte menu and our Cheese Room is open and lit up (the old fashioned way!). Bookings recommended and taken from 6pm onwards.

Kitchen News

We would like to farewell one of our longest standing staff members, Zoe Roy, and wish her well in her new position. At the same time we welcome Neil Duncan who brings a wealth of experience and knowledge to excite and inspire the team!

Georg's picks for this season are Jerusalem artichokes, fresh horseradish, celeriac, cumquats, chestnuts and walnuts. Our new menu has some Winter warming favourites like corned beef, braised venison or why not try our house smoked pork sandwich for something a little different.

Florentine News

Florentine has just entered its wine list into the *Australian Wine List of the Year Awards*. Stay tuned! Come and sample Ben Garrard's beautifully composed wine list comprising 180 bottles from around the world at our more casual Brighton restaurant. For bookings, phone 9593 1214

sap^ore

Sap^ore News

Sunday 29th June 2008, 7pm

Dinner with Patrizia Simone, owner of Victoria's finest regional restaurant, Simone's, in Bright, Victoria. (Awarded 2 hats, 2008 *Good Food Guide*)
Join Sap^ore, for a four course Italian feast with wines to match. Starting with antipasto followed by pasta,

main course and dessert. A night not to be missed!
Four courses with wines to match.

\$110 per person

Please call Sap^ore direct on 03 9534 9666 to make a booking

Bastille Dinner...

A Warming Winter Cassoulet

Monday 14th July 2008, 7pm

Originating in the South-West of France, a decadently rich pot of bubbling cassoulet studded with preserved duck, chunky pork, rabbit, house-made sausage and creamy white beans, all hidden under a caramelised crust. Delicious dessert and French cheese to follow.
5 courses with matched French wines.

\$120 per person - Bookings essential

Shared tables

Cheese and Beer Matching Returns!

Thursday 14th August 2008, 7pm

Join us once again for a guided tour of the ancient, yet little known world of marrying cheese and beer. Richmond Hill has teamed up once again with our favorite local brewer, Mountain Goat, to bring this fabulous evening to you. This workshop will be led by Dave Bonighton, founder of the brewery, and our in-house cheese expert.

12 cheeses all matched with local and imported beers.

\$70 per person - Bookings essential

Private Functions

Experience your special occasion at Richmond Hill. We are available 7 nights a week for sit down dinners or cocktail style functions. Our seasonal wine matched menus only use the best seasonal produce and will impress the most devout food and wine enthusiast. For general enquiries, or for a copy of our function brochure, please contact 03 9421 2808

Traditional Christmas in July!

We've got everything you need for the perfect Christmas Feast; Christmas Puddings, brandy butter, fruit mince for those perfect home-made mince pies, chestnuts, ham and poultry glaze, cranberry stuffing, cranberry relish, duck confit, homemade blinis and more! Just add friends and family!

Call us to place an order, and don't forget we can deliver anywhere in Australia.

Cheese Education...

Cheese & Wine Matching

The perfect end to a tough day at work. Every week on alternate Tuesdays and Wednesdays. Enjoy a glass of bubbles before heading into the Cheese Room to sample a range of cheese styles with matched wines.

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.

3rd, 11th, 17th and 24th June 2008

15th, 23rd and 29th July 2008

6th, 12th, 20th, 26th August 2008

6.30pm sharp, includes notes, cheeses & wines

\$65 per person - Bookings essential

Cheese Club

This Winter, the two Cheese Club offers take us to Italy and Spain with cheeses such as Manchego, Valdeon, Piave and Tortalina. Privileges of being a Cheese Club member include 10% discount in the café & larder as well as extensive educational notes. A great gift idea for cheese loving friends!
Call 03 9421 2808 ext. 3 for more information.

Winter Cheese & Accompaniment Match

Winter is a very exciting time of year in the Cheese Room, all of the luscious soft cheeses are at their peak, not to mention carefully matured hard cheeses which are always a winter favorite. Try the wonderful semi-hard sheep's milk 'Ossau Iraty', matched with our sweet and tart balanced sour cherry relish. But who can resist a nice big wedge of runny Brie!

What to look forward to in Spring...

We'll be getting ready for the Spring Carnival with our sumptuous hampers. We'll also have a traditional afternoon tea and Greg Feck will be hosting another of his gastronomic degustations, this time showcasing dishes from the best restaurants in Europe. And don't forget it's Fathers Day on Sunday 7th September! Look out for more information in the next newsletter.

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

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