



Spring Newsletter 2008

Spring is in the air!

As our teams bring home the gold from the Olympic Games, Richmond Hill also brings home the title of 'Best Breakfast in Victoria' as voted by the 'Restaurant & Catering Association'. So we would like to thank the judges and give praise to our fantastic kitchen crew and front of house team, well done!!

In celebration, we've decided to focus this Spring Newsletter on the most important meal of the day...

Breakfast! We still have our age old classics on the menu that bring back our loyal customers week after week and even year after year. If you haven't already tried them, you must taste our morish Baghdad eggs or our delicious and ever popular corn cakes with smoked salmon and a perfectly poached egg with our own tomato & capsicum relish. Another favourite is our absolutely delicious buttermilk pancakes with caramelised banana, cinnamon mascarpone cream and walnut praline.

Website

Look out in October for our new Website! You will soon be able to purchase all your favourite products on line with ease or send gift hampers across the country at the touch of a button. Be the first to see special offers or new products and much more. Join the database by emailing thecafe@rhcl.com.au We will be sending out our 'Digest' product catalogue for 2008/9 soon, full of all your essential pantry and especially Christmas goodies.

Functions

Thinking about a venue for your Christmas function this year? We can cater for 30-70 for a sit down event or for 40-100 for a cocktail style function. Please call us to receive a copy of our new function pack.

Kitchen news

As we joyously launch into Spring, so does our menu. This season you can expect a delightful Spring asparagus and leek tart with soft goat's feta, a seared scallop & cauliflower risotto and a stunning strawberry and ricotta pavlova, and much more! Have a look on our website www.rhcl.com.au for a full menu. Our kitchen's Spring picks include globe artichokes, asparagus, broad beans, blood oranges, cumquats, zucchini flowers and watercress.

Spring Carneval

It's also that time of year when we dust off our top hats and shake out our fascinators and head to the races! Why not meet your friends at Richmond Hill and enjoy a fabulous Champagne breakfast before you head off to Flemington or take a luxury hamper packed with scrumptious picnic goodies that will surely make you the talk of the field! We have French Champagne (with 2 glasses), house-made pate, pork & veal rillettes, smoked salmon, Yarra Valley Caviar, French stick, Spring asparagus tart, fine European cheeses and more!! Just call us to discuss exactly what you would like 03 9421 2808 (24 hours notice required).

Traditional Afternoon Tea for Spring! Wednesday 15th October 2008, 3pm

Back again by popular demand and a new regular feature for every season. Enjoy a traditional afternoon tea to celebrate Spring with a friend or two... A glass of bubbles included and a bottomless tea pot. Indulge in delicious French pastries, assortment of finger sandwiches and of course warm scones with jam & cream prepared in-house by our wonderful pastry chef Bronwyn Eades.
\$40 per person - Great gift idea.

Don't forget gift vouchers are available for use anywhere within Richmond Hill.

Father's Day

Sunday 7th September 2008

Treat Dad to a fabulous lunch (or the 'Best Breakfast in Victoria!') on Father's Day, we will be taking bookings for this special Sunday. Or why not send him a wonderful cheese and beer hamper, perfect to share, or even a Cheese Club membership, the gift that keeps on giving for the whole year! Contact thecheeseclub@rhcl.com.au

A European Trail...with Greg Feck

Friday 28th November 2008, 7pm

Our Executive Chef Greg will have returned from a fabulous journey of discovery in Europe and will be sharing his travels through the medium of food & stories with us on this evening! A wonderful story teller and exceptional and passionate chef you can guarantee the night will be unforgettable. 6 courses, each showcasing different regions of Italy.

\$150 per person with matched wines.
Bookings essential.

Dinner Dates at Richmond Hill

Our Soiree continues to be hugely popular, being our only night of the month we are open for à la carte dinner. Bookings are highly recommended. Phone 03 9421 2808.

Friday 5th September 2008

Friday 3rd October 2008

Friday 7th November 2008

saporo *florentine*

Saporo and Florentine are proud to announce they have both been awarded 2 and 1 glasses, respectively, by Gourmet Wine magazine. A wonderful achievement in the wine world!

Cheese Club

For the next Cheese Club offer we're staying close to home and showcasing some seriously good local cheeses. Australia is producing some really exciting artisan cheeses and we're very proud to be able to offer them through our Cheese Club this month. Look out for Bruny Island Saint from Tasmania, La Petite Princess from S.A., Cambay from W.A and Holy Goat Black Silk from our very own Victoria.

Cheese & Wine Workshops

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, 9th and 17th September 2008
7th, 15th, 21st and 29th October 2006
4th, 12th, 18th and 26th November 2008
6.30pm sharp, includes notes, cheeses & wines.
\$65 per person - Bookings essential.

Corporate Cheese & Wine Workshops

If you're not able to come to us we are able to bring the workshop to your workplace. This is a very popular idea for large corporate groups looking for something a little unique; educational yet fun!
Contact clair@rhcl.com.au

See you soon! from Kim Coronica & the Richmond Hill Cafe & Larder team

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