



# Summer Newsletter 2008/09

**May the days until Christmas be full of sweet pleasure, and your holidays create joyful memories to treasure. Merry Christmas and Happy New Year!**

By Joanna Fuchs

It's unbelievable how quickly another year has passed and we're all ready and set for Christmas again!

We've got all your favorite treats to fill your Christmas table with cheer. Traditional Christmas Pudding, Christmas Cake stuffed with fruit and nuts, Chocolate Panforte, crumbly Fruit Mince Pies, Spiced Peaches or Mandarins, buckwheat blinis with Tetsuya's ocean trout, Italian Pannetone, RHCL Sour Cherry Relish, Gingerbread Houses and don't forget our unique Fruit Mince Ice-Cream bomb! and of course our exquisite cheeses to complete the Christmas table. If it's a BBQ for Christmas day then come and choose from our wide range of delicious accompaniments. Delivery service available.

## Hampers

Don't forget our hampers are a real Christmas treat for that avid foodie! We can customize any hamper for you.

## Kitchen News

This season Greg and Amanda love fresh figs, zucchini blossoms, heirloom tomatoes, pomegranates, and Saskia's Barossa chicken.

Want to make your own mince pies but don't really have time? Then we have our own home-made fruit mince AND the pastry! So easy to do whilst enjoying a couple of glasses of bubbles!



## Florentine News

Florentine is soon to launch their summer menu. You can look forward to Salmon Gravlax with an orange glaze, baby beets, goat's curd & walnuts, Moreton Bay bug risotto with kaffir lime leaf & zucchini flowers and white chocolate & hazelnut fondue with summer fruits.



## Sapora News

Sapora is open for Christmas Day lunch, perfectly positioned by the beach. Join Sapora for a beautiful 4 course set lunch, \$120 per person, includes a glass of sparkling on arrival.

## Christmas and New Year Operating Hours

We will be open all through the Christmas period as usual, with the exception of,

Christmas Day: CLOSED  
Boxing Day: 11.30am – 5pm (lunch only)  
New Years Day: 11.30am – 5pm

## New Website

Our new website is almost up and running! We are very excited to present our beautiful cheeses and larder products in an easy to order, online shopping facility. Also, you'll find information on our functions, menus, events and more! [www.rhcl.com.au](http://www.rhcl.com.au)

## One for the Boys with Ben O'Donoghue Summer BBQ with a twist - Cooking demo! Friday 27th February 2009, 7pm

Back by popular demand gearing towards what men love most in Summertime — BBQ's! and Ben himself will be here to show the lads how it's done. Send Dad along to enjoy some 'cold' beers and learn a trick or two to impress at the next BBQ!

\$150 per person, inc 5 courses with beer, signed copy of Ben's book also available.

A brilliant Christmas gift for the man in your life!

## Summer Afternoon Tea Wednesday 11th February 2009

Such a beautiful time of year for an afternoon tea, bursting with spectacular berries and stone fruits all perfect to grace our tarts, cakes and pastries. Indulge in traditional French pastries, finger sandwiches, our take on 'strawberries and cream' and much more... a glass of bubbles and a bottomless tea pot included. OR we can organise for you to collect the tea and take it away for a wonderfully elegant Summer picnic in the park! \$40.00 per person

## Valentines Day

Saturday 14th February 2008

From Richmond Hill with Love. We will be open for dinner on this special evening. A wonderfully romantic evening by candlelight, a la carte menu and the Cheeseroom will also be open. **Bookings essential.**

## Visiting sick family or friends in hospital over Christmas?

We can put together some delicious treats for you to collect and take to them for a special treat. Breakfast and Morning Tea picnic boxes available.

## Tennis Anyone? Or perhaps a picnic on the Yarra?...

We can put together a delicious picnic box, packed and iced, ready for you to collect and enjoy in the sun! Just jump online or call us.

## Cheese Education...

### Cheese & Wine Matching

Join us for an exciting journey of cheese and wine tasting where we will showcase the very best cheeses at their peak, perfectly matched with local and international wines. Learn insightful information and hints from our passionate cheese & wine enthusiasts. These relaxed and enjoyable 1½ hour sessions will leave you inspired to share your new-found knowledge at many a dinner party! Popular idea for corporate get-togethers, and if you can't come to us, we can come to you.

2nd and 10th December 2008

21st and 27th January 2009

11th, 17th, and 25th February 2009

Please call for dates further in the year. 6.30pm sharp, includes notes, cheeses & wines. \$65 per person, bookings essential. A great Christmas gift!

### Cheese Club

Summer lovin' is the theme of our next Cheese Club invitations and you are going to LOVE the cheeses on this Summer offer!

Membership to the Cheese Club is just \$38.50 per annum and you will receive 8 offers to order cheeses you wouldn't usually come by in Australia and also entitles the holder to 10% discount in the café, Cheeseroom or larder for the entire year.

### Summer cheese and accompaniment

#### Colston Bassett Stilton

This famous cow's milk blue, made in Nottinghamshire, England, is hand-made to a traditional recipe. Colston Bassett is a medium strength blue that is rich and creamy on the palate and beautifully matches with a smear of Maggie Beer's pear paste and a glass of the Bleasdale Sparkling Shiraz. All available at Richmond Hill.

### What to look forward to in Autumn...

Lots of Autumnal delights such as excellent fresh walnuts from Boonderoo, pine mushrooms and slippery jacks. Melbourne Food & Wine Festival will be on during March which we will proudly be a part again next year.

### Private Functions

The café is available for private functions 7 evenings a week. We still have some availability in December, so if you've left your Christmas function to the last minute please call us for a function pack or [www.rhcl.com.au](http://www.rhcl.com.au)

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

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