



# Summer Newsletter 2007/2008

**“One cannot think well, love well,  
sleep well, if one has not dined well”  
– Virginia Woolfe**

We have all that you need for fabulous dining over Summer as well as all of your Christmas essentials. Orders are being taken now.

We started cooking your cakes and puddings in June so they have had time to develop the sumptuous rich traditional flavours you have come to expect. We also have your other favourites such as fruit mince ice-cream, cute mince pies, chocolate panforte, Italian panettone and our famed blinis. And to grace your Christmas table, try our new Cranberry Relish, Sour Cherry Relish for an alternative, Spiced Mandarins or Peaches and our Mango & Pineapple Chutney.

And don't forget you can order your Christmas cheeses and accompaniments in advance and have them ready for you to collect.

## **Great Christmas Gift Ideas:**

Maggie Beer's fabulous new cook book 'Maggie's Harvest', the all time classic kitchen bible, 'Cook's Companion' or perhaps Will Studd's brilliant and insightful new book 'Cheese Slices'.

Place your order by Tuesday 18th December and we can have all your Christmas goodies delivered directly to your door.

Don't forget the Cheese Club makes a great gift. We have over 800 members! Don't miss out on 8 offers each year with special member prices across Richmond Hill. Enjoy world class cheeses and exciting accompaniments from our kitchen and Larder delivered to your door.

## **Easy Summer breakfast**

**Roasted peaches with toasted panettone and mascarpone**

Serves 4

4 peaches, halved and stoned

100g caster sugar

½ tsp cinnamon

Juice of 1 orange

4 thick cut slices of panettone, toasted

Toss peach halves in sugar and cinnamon so they are evenly coated and place in a baking tray. Sprinkle any excess sugar over the top. Add orange juice to tray and cover with foil and bake at 200°C. Spoon hot peaches onto panettone and serve with a scoop of fresh mascarpone. Deliciously decadent! As featured on our new Summer menu.

Our Head Chef, Giorgio, is looking forward to the change of the season with zucchini flowers, black figs, peaches, green zebra tomatoes and purple basil at the top of his shopping list.

## **Valentine's Day**

**Thursday 14th February 2008**

**6pm until late.**

Treat your loved one to a beautiful a la carte dinner. Experience a wonderful romantic evening at Richmond Hill by candlelight. The Cheese Room will also be open. Bookings being taken now.

## **One for the Girls!**

**Friday 22nd and Friday 29th February 2008**

A fun and spirited interactive cooking demonstration and dinner with the girls at Richmond Hill. Explore some of the ancient aphrodisiacs to create simple, tantalising dishes and flavours to unleash the passion inside us all!

Learn some new techniques to impress at your next dinner party and make it a night to remember! An entertaining, inspirational and educational evening.

Why not get a group of girlfriends together, get dressed up and enjoy a wonderful evening with us.

Great Christmas gift!

5 courses with matched wines.

\$110 per person

## **Taste of Slow Marketplace**

**23rd and 24th February**

We'll be embracing the 'slow food' movement along Federation Square's River Terrace by showcasing some of our beautiful cheeses as well as one of our signature brunch dishes.

'A Taste of Slow'

22 February – 8th March 2008

[www.atasteofslow.com.au](http://www.atasteofslow.com.au)

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

Before we know it the leaves will be falling from the trees and it will be time to think about keeping warm again! Keep your eye out for another fantastic Traditional Fondue evening with Sophie Classon. We'll be featuring the very special Marcel Petite Comté, hand-selected by Will Studd. Date TBC

## **Gourmet Hampers**

**– the perfect gifts for your clients.**

'Chocoholic's', 'Breakfast', 'Indulgence', '3 Jar Hamper', 'Cheese Connoisseurs', 'Essential Festive Selection', 'The Pantry' and 'One For The Boys' Of course we can certainly still tailor a hamper to specifically suit your needs and budget. And don't forget we can deliver Australia wide.

## **Cheese and Wine Workshops**

**5th and 11th December 2007**

**15th and 23rd January 2008**

**6th, 12th, 20th and 26th February 2008**

**6.30pm sharp**

Due to unprecedented demand, all of our workshops 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.

\$65 per person

Includes notes, cheeses & wines

Bookings essential

## **Summer Cheese Match**

Matt and Shannyn's match for the warmer months is a chunk of local Ironstone Mature, a Gouda style cheese with a lasting zesty citrus flavour matched with an ice cold Tripel Karmeliet, a wheat beer from Belgium. Both available at Richmond Hill.

## **Private Functions**

We still have availability for Christmas functions. We can hold 25-65 for a sit down dinner or 45-110 for a cocktail party. Please call us for our new function pack.

**sap<sup>o</sup>re**

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

Newly renovated, our sister restaurant in St. Kilda has received much press of late. We would love you to come and see us and experience it for yourself. [sapore.com.au](http://sapore.com.au)

**Happy Christmas to all!  
From Kim Coronica & the  
Richmond Hill Cafe &  
Larder team.**

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