



# Autumn Newsletter 2007

## “Autumn is the season of mists and mellow fruitfulness”- John Keats

As the long hot summer is finally beginning to give way, the change in weather brings an autumn season FULL of delicious fruit and vegetables. We're loving apples at the moment – Gala, Golden Delicious, Fuji, Granny Smith... Pop into the café for our 'apple and vanilla compote with cloves and cinnamon', great with French toast or our buttermilk pancakes OR try a jar of our NEW Apple Kasundi. Apple slices are also a great idea for an autumn cheese board, perfect with some of the lovely fresh goat's cheeses. White moulds are at their peak at this time of year being full of delicious European Spring milk, try the Fromage de Meaux, L'Edel de Cleron or Coulommiers.

### Our Own Apple & Cinnamon Compote

4 peeled and cored granny smith apples, wedged  
150g unsalted butter  
85g brown sugar  
1 vanilla pod, scraped, put pod in as well  
1 cinnamon stick & 2 cloves  
Gently make a caramel with the butter and sugar, add apples, spices and vanilla. Gently cook until the apples are tender and the caramel thick. Remove the vanilla pod and serve straight away. Will keep in the fridge for a week.

### Easter is Almost Here!

The Easter Cheese Club orders will be packed and sent on the 1st April, so don't forget to place your orders in time, last day to order is Friday 23rd March 2007.

We can also arrange fabulous hampers for Easter gifts or getaways. All our usual treats are available as well as our very special Kennedy & Wilson Easter eggs, sure to impress! Order as early as you can.

### Kitchen News

Greg Feck is stepping into the role of Executive Chef and our wonderful Sous Chef, Georg Ferretti, is taking over the reigns as Head Chef. Together they look forward to continuing the style that our customers have come to love. Their FAVOURITE AUTUMN PICKS are POMEGRANATES, CHESTNUTS, QUINCE and WILD PINES. Pop into the café and try the NEW Autumn vegetable tart, or confit duck leg with semolina gnocchi.

### Tips of the Season

Now is the time to freeze basil in olive oil to retain its flavour or cut and dry mint for a cup of soothing tea this winter.

## Events at Richmond Hill...

### One for the Boys...

Thursday 22nd March at 7pm

Executive Chef, Greg Feck, will show the lads how it's done in this light-hearted, interactive cooking demonstration. Learn about quick salads, lazy braising, simple pastas and fresh seafood. Be entertained, get inspired and enjoy a few beers. Great gift idea! \$99 per person, limited numbers, bookings essential. WAITLIST ONLY.

### Paella Night with Greg Feck

'Back by popular demand!'

Thursday 29th March at 7pm

Ever wanted to know why some paellas taste so fantastic and some don't? Watch the "National dish of Spain" created before your very eyes. Richmond Hill will be filled with wonderful aromas as our giant paella pan melds the flavours of the Valencia region. If you love Spanish food, this is a night not to miss!

*Hasta Luego...*

\$99 per person including matched wines  
Limited numbers, bookings essential.

### Richmond Hill Cafe & Larder Turns 10!

*In April we will be celebrating the tenth year anniversary of Richmond Hill Cafe & Larder! During this time there will be some exciting developments to launch us into the next ten years. Amongst other things, we will re-launch our product range with a striking new image and unveil a fresh new look for our wait staff, Cheese Room experts and Larder team.*

### Dinner of the Decade with Stephanie Alexander Monday 16th April at 7pm

Our much loved co-founder of Richmond Hill will return on this evening to celebrate and reminisce the last decade. Stephanie joins Greg Feck to bring us a night of spectacular food and wonderful stories about the history of Richmond Hill Cafe & Larder.

\$140 per person.  
5 courses with matched wines.

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

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### Tenth Anniversary Cocktail Party Saturday 21st April at 7pm

We will celebrate in style, bringing together loyal customers, past guest chefs, valued suppliers and media groups. The evening will acknowledge and celebrate this important milestone and every aspect of Richmond Hill Cafe & Larder, including a decade of serving the world's best cheese to Australia. Sponsors include Calender Cheese, Tasmania Pacific, Jonathan's Meats, Fresh Generation, Jansz and Domain Flowers. The evening will feature canapés designed by our favourite guest chefs, including Stephanie Alexander, Tony Tan, Ben O'Donoghue, Maggie Beer, Damien Pignolet, Kylie Kwong, Bill Granger, Patrizia Simone & Zoi Condos. We only have a limited number of tickets available to the public! \$125 per person. Email us at thecafe@rhcl.com.au to secure your place

### Melbourne Food and Wine Festival

Come along and visit us at Federation Square on 24th or 25th March for the International Flour Festival and Wicked Sunday to sample some wonderful European and specialty local cheeses.

### Mother's Day

Sunday 13th May 2007

Get in early, don't disappoint Mum! We are taking bookings for a set lunch menu.

### Richmond Hill Cheeseroom

#### Cheese Workshops

14th & 28th March, 11th April, 9th & 23rd May  
Informal, guided cheese tastings. Price includes notes & wines. \$55 per person, booking essential.

#### Cheese and Wine Workshops

20th March, 3rd & 17th April, 1st, 15th & 29th May  
Learn about the art of matching cheese and wine. Fun and relaxed. \$65 per person, bookings essential.

#### Anyone for fondue?

What better way to welcome the cooler weather than by celebrating with a traditional cheese fondue. We can prepare all the correct cheeses for you and even loan you a fondue set!

#### Have you joined the Cheese Club yet?

Don't miss out on eight offers a year and special member prices across Richmond Hill. Enjoy world class cheeses and perfectly matched accompaniments from our kitchen and larder, delivered to your door. The perfect gift!