



## WINTER E-NEWSLETTER 2010

There is never a time more inviting to visit the Café on the Dam than in the heart of winter. With our fire roaring and the home made winter hotpots simmering, the Café makes the ideal venue to visit for some warm winter relaxation. Surrounded by natural bushland and offering stunning views of the Serpentine Dam, come and unwind with great food, friendly service and fresh coffee.



### WINTER MENUS

In addition to our Café Menu, the Kitchen staff are busy preparing Winter Heartwarmers. Here are some tantalising options:

- Slow baked lamb shanks
- Tender Meat Casseroles with winter vegetables
- Home made Soups
- Christmas in July: oven baked turkey and ham with roast vegetables, followed by plum pudding and custard.
- Sticky date pudding oozing with caramel sauce and served with freshly whipped cream

## UPCOMING EVENTS AND DISPLAYS

- **Serpentine/Jarrahdale RSL** photographic display depicting photographs from World War I, World War II, the Korean and Vietnam Wars...Lest we forget
- **New Initiative for 2010** – Informative Show and Tell Presentation following luncheon on any of the following topics: Local Jarrahdale History, Birds, Snakes and Reptiles, Darling Range Wildlife Shelter - Choose any of these Guest Speakers with the Luncheon Menu of your choice.
- **Christmas in July**- for the month of July, the Café will be offering 2 or 3 course Christmas fayre complete with Christmas tree, bon bons and Christmas carols. Door prize for every group booking!

Call Veronique for further information or to make a booking...

## RECIPE OF THE MONTH

Fresh Tomato, Red Pepper and Chilli Soup – a great winter recipe!

5 Tablespoons Extra Virgin Olive Oil  
2 red onions, thinly sliced  
2 garlic cloves, chopped  
Half- 1 red chilli (more if you like it chilli hot!)  
3 red peppers, halved, deseeded and roughly chopped  
2 tablespoons red wine vinegar  
700g ripe tomatoes, roughly chopped  
1 egg  
1 spring onion, thinly sliced

Heat a wide pan, add the oil, then after a second or two, add the onions, garlic and chilli. Cook over a high heat, stirring often to caramelize the onions.

Add the peppers and continue cooking for another few minutes. Add the vinegar and tomatoes, mix well and then add 200ml of water and bring to the boil. Cover and simmer for 20 minutes.

Once the soup is cooked, puree the mixture. Tip into a wide dish, add salt to taste and then cover with a sheet of baking parchment. Allow to cool at room temperature.

When ready to serve, boil the egg for 5 minutes and refresh under cold water. Ladle soup into bowl, add chopped boiled egg and springs onions on top of soup and then drizzle with some extra virgin oil.

Et voila et bon appetit...!

### **WATER WATCH DAM LEVELS as of 2/6/2010**

Serpentine Dam = 34.0%  
Pipehead Dam = 81.8%  
Mundaring Weir = 47.9%  
North Dandalup Dam = 34.2%  
South Dandalup Dam = 20.1%  
Canning Dam = 29.2%  
Wungong Dam = 53.7%

### **MEET THE KITCHEN TEAM**

Traude ~ Nobody bakes better than Traude. All soups, cakes and slices at the Café are home baked and made by Traude. She is very passionate about her food and staff are often treated to sumptuous delights direct from her garden.  
Donna ~ Very enthusiastic for efficiency and 'getting your order right'.  
And how we admire the sparkle of the kitchen when Donna is on shift!  
Kay ~ Prepares and cooks your meal as she would for the family – with much love and tender care. Aply assisted by Anne, Michael and Zac...

### **LOOKING FOR MYSTERY SHOPPERS...**

If you have a passion for good food and service and would like to be part of our Mystery Shopper Programme, please call Susan or Veronique on 9525 9920. This venture simply entails visiting the Café and providing feedback on your dining experience.

### **OPENING HOURS**

7 days a week for breakfasts, morning/afternoon teas and luncheons  
(Excluding Good Friday and Christmas Day)

Monday to Saturday 10am to 4pm

Sunday 9am to 5pm

\*\*From the 1<sup>st</sup> October 2010, Café on the Dam will be closed every  
Thursday

### **CONTACT US 7 DAYS A WEEK**

**PH: 9525 9920**

**[info@cafeonthedam.com](mailto:info@cafeonthedam.com)**

**[www.cafeonthedam.com](http://www.cafeonthedam.com)**