

Da Giovanni's

June 2008

Welcome to the June 2008 Da Giovanni's Newsletter. Da Giovanni's are holding another wine tasting evening on Wednesday 6th June 2008. This is a great opportunity for Warramate Winery to showcase their great wines making it a great night to dine at the restaurant and taste some of your favourite wines, so bring your friends and book a table.

I have included another one of my choice recipes, Lamb and Mushroom Skewers. This is a great tasting and easy to prepare meal which would be great for an autumn/winter entertaining. Compliment your special meal with Crowded House Pinot Noir (available on our wine list). Check out our specials board when dining in the restaurant – this meal will be featured during June along with some other great tasting dishes.

On the side there is two Hot Deals from the pizza shop for you to take advantage of next time you are picking up you meal or receiving home delivery. Hope to see you in the restaurant soon. Register at info@dagiovannis.com.au to receive our monthly newsletter.

Sydney Brunker

HOT DEAL NO. 1

Choose any 15" Family Pizza from the take away menu for \$15.00

*Conditions Apply:
Valid until 30 July 2008.
Present coupon when placing order.
\$3 delivery fee applies.
Only one coupon per order.*

HOT DEAL NO. 2

Buy any two large pastas and receive a complimentary 11" garlic or herb foccacia

*Conditions Apply:
Valid until 30 July 2008.
Present coupon when placing order.
\$3 delivery fee applies.
Only one coupon per order.*

Lamb and Mushroom on Rosemary Skewers

Method:

Bash to a paste the fresh oregano, garlic and anchovy fillets in a pestal and mortar. Add lemon juice and olive oil and mix into paste. Add seasoning of salt and pepper to taste. Coat lamb strips with paste and sprinkle with lemon zest. Roll lamb strips, and add mushroom/lamb combinations to rosemary skewer sticks (the sticks give the lamb a great rosemary flavour). Drizzle lamb and mushroom sticks with olive oil. Cook on bbq grill or in oven as desired. Serve with fresh garden salad.

Ingredients:

- 720 g lamb cut in 12 thin strips
- 12 small field mushrooms
- 6 anchovy fillets
- 1 bunch fresh oregano
- 1 tea spoon crush garlic (or 1-2 cloves)
- Lemon zest and juice (3 tbsp)
- 4 tbsp olive oil
- Salt and pepper to taste
- 4 rosemary skewers

Serves 2

Accompany with Crowded House Pinot Noir.



www.dagiovannis.com.au

132-136 Highfield Rd Camberwell VIC 3124 Telephone 03 9836 0714 or 03 9836 0744