



BOATHOUSE

FIRST CLASS

REGISTERED

DATE:

MAIL ROOM NEWS VOL: 1

7 The Boulevard Moonee Ponds 3038 Tel 03 9375 2456 www.theboat-house.com.au

MASTERCHEF

Well just look at the calendar of events in our newsletter. There must be something you can find there that you would like to do over the coming months. If you don't want to go out why not stay in and watch Gary – our owner – weeknights and Sunday on Channel 10 as one of the host/judges of MasterChef Australia. Even better come in and watch the Masterclass on Channel 10 on Friday's and receive a pizzetta on us.

Not only is Gary currently filming MasterChef but you can catch him at the Melbourne Good Food and Wine Show in June with George Calombaris, at our Brumby's Babe's dinner in July and if you haven't had enough of him by then and fancy a weekend away try Seductions by Tastebuds in September.

In case you hadn't noticed the council have installed lighting in the playground area of the park, lights are on each day, so come and have an early dinner and let the kids play!



OPENING HOURS	MONDAY	9AM-5PM
	TUESDAY - FRIDAY	9AM TILL LATE
	SATURDAY - SUNDAY	8.30-LATE

ENQUIRIES If you have any enquires please contact us on **03 9375 2456**

MAY/ JUNE 09 AT THE BOATHOUSE

COME AND TRY OUR NEW MENU

Our chef **Angelo SanFilippo** is embracing his heritage and has brought you a new spuntini menu highlighting dishes from his native Italy – specifically the Puglia region. Why not pop in and share some spuntini with friends – as few or as many as you like. Check out the new menu on the website and call Tim to make a booking. See you there!

FUNDRAISER

Our next fundraiser for Brumby's Babes is coming up soon. You can enjoy cooking with MasterChef

Gary on Friday 24 July for **\$75 pp** (\$20 goes to Brumby's Babes). Call Tim for more information on **03 9375 2456**.

FUNCTIONS

Remember we can cater for your events at The Boathouse. We can accommodate weddings and conferences and also small private dinners. Try our private dining room accommodating a maximum of 10 people.

If you are looking for an alternative why not look at Fenix our other venue, **www.fenix.com.au**

We will be participating in the **Australia Bridal Expo**, Saturday 30 and Sunday 31 May. Followed by an **open day at Fenix** on Saturday 6 June 2009. If you would like any further information please call Sophie on **9427 8500**.



MasterChef AUSTRALIA

DATES FOR YOUR DIARY



Australian Bridal Service Expo

Saturday 30 and Sunday 31 May

Fenix Bridal Expo

Saturday 6 June, 10am – 3pm

Melbourne Good Food and Wine Show

5, 6, 7 and 8 June 2009

www.goodfoodshow.com.au

Brumby's Babes Fundraiser dinner

Friday 24 July 2009

Seduction by Tastebuds

Saturday 13 September 2009

www.pyreneestourism.com.au

Don't forget – at The Boathouse....

Kids eat for free

Tuesday to Friday nights

Temptation Tuesday

enjoy a free dessert

“A WINTER WARMER FROM ANGELO” LOOK OUT FOR OUR EVENING WINTER WARMER DISHES COMING SOON.

Prep time: 20mins

2 eggs

120g castor sugar

120g melted butter

120g self raising flour

touch lemon zest

30ml cold water

2 apples, peeled and thinly sliced

100g caster sugar

30g butter

40mls cream

Cream sugar and eggs. Add the flour and mix until smooth. Slowly add the butter and then the lemon zest. Leave aside.

Place the sugar and apples in a pan on a low heat. Leave till the sugar becomes a caramel, and then add the cream. Add the butter mix until the butter has melted through the mix.

Place the apple mix into the bottom of a soufflé dish then pour enough pudding mix til the dish is three quarters full allowing rising space.

RECIPE - UPSIDE-DOWN APPLE BUTTERSCOTCH PUDDING

Place in oven for 12 mins on 170 degrees, tip upside down into a bowl and serve with vanilla ice cream. Makes 2.

UPSIDE DOWN

