

# Café by the Beach

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

## What's

## Hot

## At

## Mobbs

Hi again from the Café By The Beach Crew—we're now into the 8th month of 2010! It's crazy, but it's time for us to accept the fact that the footy season is halfway over and Christmas is approaching faster than we'd probably like! Our Head Chef Mark has sourced some really lovely fresh fish lately and is enjoying being creative with flavours and presentation, along with his usual exceptional specials. And don't forget the \$15 lunch specials either—they're all delicious! The Café by the Beach Crew have had (and some still having) some pretty cool adventures over the past month, including overseas trips, new cars and the most exciting news of all—the lovely Dee is pregnant!!!! Café by the Beach has so much to offer, so why not choose this time to catch up with family and friends. We promise great food, attentive and friendly staff - and a great location.

### Did you know.....

- Peanuts are one of the ingredients of dynamite.
- Paparazzi means "Buzzing Mosquitoes" in Italian.
- The dot over the letter 'i' is called a tittle.
- Tigers have striped skin under their hair, but zebras don't.

### Hey Kids!!!!

Enter our Father's Day Colouring-  
in Competition so you can win Dad  
"the best hamper ever"!

Just ask one our friendly staff to  
give you a copy of the picture to  
colour and then we'll display it in  
our front window until the winner is  
chosen on Father's Day!

You've probably met Dave and Kerri's  
grandaughter Azaliah floating around  
the café—she's a social butterfly and  
loads of fun! Well, she now has her very  
own website!

[www.azaliahs-fun-for-everybody.webs.com](http://www.azaliahs-fun-for-everybody.webs.com)

Check it out! In Za Za's words "It doesn't  
matter if you're an old person because it  
is fun for everybody."

### Don't Forget.....

Café By The Beach is a great venue for business breakfasts, staff incentive dinners, birthday parties and even weddings! We can seat up to 110 guests and pride ourselves in exceeding expectations for every event. Our Functions Coordinator offers personalised service to cover every detail of your special occasion.

### INGREDIENTS

Melted butter, for greasing  
200g fresh dates, pitted, chopped  
125ml (1/2 cup) water  
1tsp bicarb soda  
1 ripe large banana, peeled, mashed  
100g butter, room temperature  
175g (3/4 cup) caster sugar  
1tsp vanilla essence  
2 eggs, room temperature  
190g (1 1/4 cup) self-raising flour, sifted

#### Caramel Sauce

160ml (2/3 cup) thickened cream  
155g (3/4 cup, firmly packed) brown  
sugar  
75g butter, cubed

### A HOT FAVOURITE RECIPE FROM KERRI!!

#### Sticky Date & Banana Pudding

Grease a 20cm x 20cm square cake pan. Line base with greaseproof paper. Place dates and water in a medium microwave safe bowl. Cook uncovered for 3-4 minutes or until liquid is absorbed and dates are soft. Use a fork to mash dates. Add bicarb soda and mix well (the mixture will froth). Set aside to cool. Stir in banana.

Beat butter, sugar and vanilla in medium bowl until well combined. Add eggs, 1 at a time, stirring well after each addition. Add banana mixture and mix well. Add flour and gently combine with wooden spoon. Spoon into greased tin and smooth surface. Place in moderate oven (180 degrees) for 30 minutes or until cooked. Set aside for 5 minutes before turning onto a serving plate.

To make caramel sauce, combine cream, sugar and butter in 1 litre microwave jug. Cook uncovered on high, stirring every minute until sauce comes to the boil.

Serve slices of warm pudding drizzled with caramel sauce and ice-cream!!!