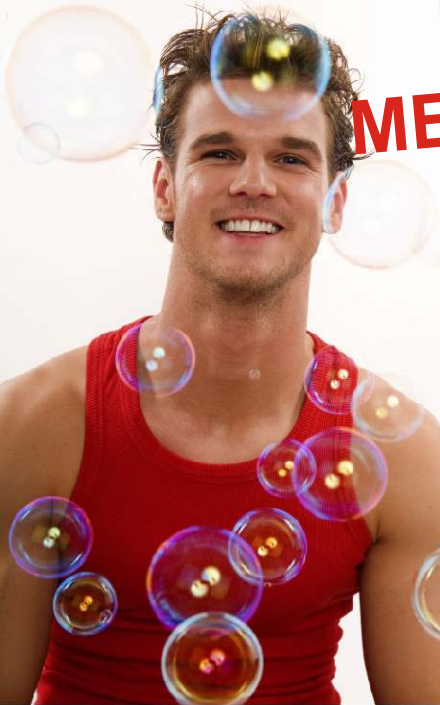




MERRY CHRISTMAS AND HAPPY NEW YEAR!



Welcome to the third edition of APPEEL, Adam's BrunchBox's newsletter for all you fabulous customers!

It is amazing how quickly the year has passed, and we are heralding the festive month of Christmas and welcoming another brand new year. At Adam's BrunchBox, we are very thrilled to celebrate Christmas with all of you fantastic customers who have been supporting us since we opened in October.

As some of you realise, at Adam's, we strive to offer you a range of delicious favourites, and our catering menu has left customers asking for more!

Do remember to check our Christmas catering menu out and take part in our Christmas \$150 Hamper Draw! It is open to all customers with every purchase you make!

Our Coffee and Muffin \$5 Combo has been extremely popular since we introduced it in November, so we are planning to make this an ongoing promotion!

There are also other exciting offers and news in this Christmas Edition of APPEEL so chill out with our Lavazza coffee and have a relaxing read! From all of us at Adam's BrunchBox, 'Merry Christmas and have a fantastic New Year!'

CHRISTMAS HAMPER DRAW!



For the month of December, make any purchase with us before the 21st and you automatically enter into our draw to win a \$150 Christmas Hamper which consists of wonderful Christmas goodies! You can enter as many times as you want! Good luck!

COFFEE & MUFFIN \$5 DEAL!

**YOU CANNOT MISS THIS!
Promotion period extended!**



CHEF ANDREW'S RECIPE FOR CHRISTMAS CHRISTMAS ICE CREAM TERRINE



I scream, you scream, we all scream... for ice cream cake of course. Whether you're thinking Christmas dessert or summer treat, this one's for you! The best part of it is that it is so easy to prepare and it tastes awesome!

Preparation Time : 35 minutes

Ingredients

- 1 x 1.5L vanilla ice-cream
- 3 x 100g pkts multicoloured glace cherries, halved
- 2 x 100g pkts blanched almonds
- Icing sugar, to dust
- 1 x 2L chocolate ice-cream
- 325g (1 cup) fruit mince
- Fresh raspberries, to serve

Method

1. Line bases and sides of two 11cm-deep, 10.5 x 21cm (base measurement) loaf pans with non-stick baking paper, allowing the 2 long sides to overhang. Place the vanilla ice-cream in the fridge for 30 minutes to soften slightly. Transfer to a stainless-steel mixing bowl and fold in the cherries until combined.
2. Divide the ice-cream mixture among prepared pans and use the back of a spoon to smooth the surface. Tap firmly on the work surface to remove any air bubbles. Cover with foil and place in the freezer for 4-6 hours or until very firm.
3. Meanwhile, cook the almonds in a small non-stick frying pan over medium heat, tossing, for 3-4 minutes or until toasted. Set aside to cool slightly. Coarsely chop.
4. Place the chocolate ice-cream in the fridge for 30 minutes to soften slightly. Transfer to a stainless-steel mixing bowl. Fold in the fruit mince and almonds until well combined.
5. Spoon the chocolate ice-cream mixture over the vanilla ice-cream mixture in the pans and smooth the surface. Tap firmly on the work surface to remove any air bubbles. Cover with foil and place in the freezer for a further 10-12 hours or until very firm.
6. Remove ice-cream terrines from the freezer and turn onto serving platters. Remove the baking paper and top the terrines with raspberries. Dust with icing sugar and serve immediately.

Thirst-quenching Freezoccinos To Chill You Over Summer Months!

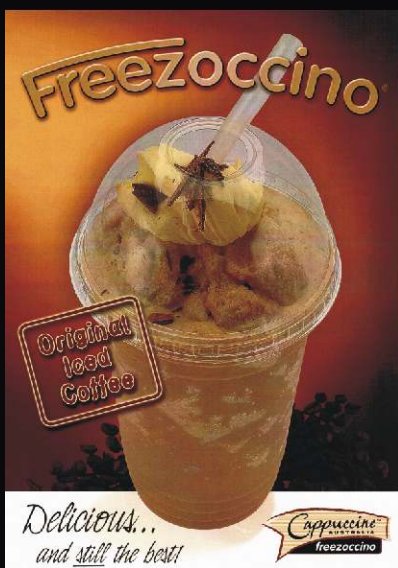
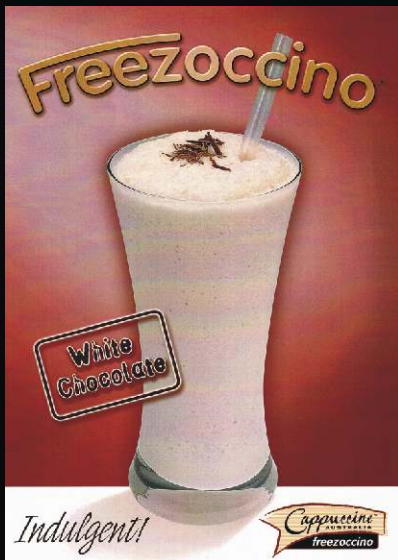
All of us know that, come December every year, we are welcoming the beginning of summer in Australia. With the weather getting warmer over the next few months, many of us automatically reach for a cold icy drink to quench our thirst.

At Adam's BrunchBox, we know what you really want, and with that in mind, we are terribly excited to promote our range of ice-blended drinks, commonly known as frappes. You may have heard of, or even tried them at various coffee outlets. Our delicious and thirst-quenching ice-blended drinks are from Cappuccine Australia, which was established in 1999. In this edition of ADAM'S APPEAL, we are proud to present a brief on this extraordinary Australia beverage business.

Cappuccine Australia's main objective is to introduce to Australia Ice Blended Beverage mixes which are easy to use, delicious and of the highest possible quality. Over the past 9 years, Cappuccine Australia maintains their market dominance, and boasts an even larger range of products, yet still supporting the philosophy that "it's all about quality & exceptional taste", and that customers will enjoy the highest quality products through its exceptional line of beverage. Winning and maintaining customers' trust is their highest prerogative, and keeping them on the cutting edge with new flavours and product developments will capture customer's imaginations.

Branded as "Freezoccino", Cappuccine's sensational ice-blended beverage is made only with selected, premium ingredients to deliver the most

flavoursome creations ever. This delicious and amazing range is completely non-dairy and lactose-free. On any given warm day, you simply must pop into Adam's and give our Freezoccino a try! Flavours include Chocolate Decadence, Frosted Latte, White Chocolate Symphony and Chai Latte.



SUMMER \$7 SPECIAL!

Don't let the heat get to you!

For the hot summer months of December, January, February and March, Adam's BrunchBox is very pleased to promote our range of Freezoccinos. Buy any Freezoccino and a Texas Giant Muffin or Sweet Slice and you pay only \$7! (Normal price is \$9.50.)

THAT IS A SWEET BARGAIN!

Moreover, any Freezoccino purchase will gain you a star for your Adam's Mate Loyalty Card! It's another incentive to accumulate your stars!

MELBOURNE CUP 08 SWEEPSTAKES WINNERS



Our Melbourne Cup Sweepstakes last month has been extremely popular and a great success. We are very proud to announce that the first prize of a \$100 Adam's BrunchBox Voucher went to Matt (pictured here with our lovely Gina). Our second prize winner is Gina O. and our third prize winner is Andrew U. Congratulations to all our winners!

VALENTINE'S DAY AT PERTH'S FAMOUS C RESTAURANT - ARE YOU IN THE DRAW YET?



Adam's Mate is Adam's BrunchBox's very own loyalty program. Becoming Adam's Mate is very easy. Simply purchase a coffee (or any other hot drink) from us, and we will give you an Adam's Mate Coffee Loyalty Card. With this Loyalty Card, you can start accruing valuable stamps which entitles you to free coffee (or any hot beverage) plus free cake or slice!

As we have mentioned in our November issue, when you have collected all ten stamps, you can drop the completed card into our big draw to win an exquisite and romantic dinner for two at Perth's highly acclaimed restaurant in the sky: C Restaurant, on Valentine's Day! The more loyalty cards you enter, the higher the chance! Get into the draw now!

DADDY KNOWS BEST LUNCHTIME HOTTIES

Don't forget that when it comes to lunchtime hot meals, Chef Andrew still knows best! Over the month, Adam's will be serving popular favourites such as beef stroganoff, chilli plum chicken, sweet and sour pork, penne carbonara and much more! Check us out!

ADAM'S BRUNCHBOX CLOSED FOR CHRISTMAS & NEW YEAR

Please be informed we will be closed from the 24th Dec 08 and will reopen on the 2nd Jan 09.

ADAM'S BRUNCHBOX

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Adam's BrunchBox is a registered takeaway food retail business with the WA Department of Consumer and Employment Protection. ABN : 24 352 495 614. For enquiries, please contact Andrew Smith or Simon Yam.

ADAM'S BRUNCHBOX

We know what you really want!

