



## The Tradition Continues...



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The sadness shared by employees and customers alike when Jonathan passed away late last year, has not diminished the infectious enthusiasm for achieving the very best for his clients that he was so famous for.

He passed the mantle to two of his long time and faithful colleagues, Joe Mitrica (who started with Jonathan when he was 14 years old), and cousin Claudio Barbone, who now continue his legacy.

But these boys have not simply followed in Jonathan's footsteps; Joe says "We are all about being his protégés" so they have developed his philosophy even further.

This has never been just any ordinary butcher shop. It is in fact, an experience that if you haven't already, you must enjoy. Far from being a superrare supplier of the finest of meats you can imagine, visiting Jonathans is akin to wandering into a lively noisy happy family home, full of all manner of fine food and wine, and with a bunch of great blokes behind the counter who never fail to put a smile on your face.

Not only can they advise you on how to prepare whatever cut of meat you choose, they have some great recipes you can take away with you, many of which have been designed by them, and

their wives, who are also very involved in the business.

But it gets more interesting...how many of us can go to the butcher and enjoy a wine tasting? Well, you can here! Josef Orbach used to be one of the characters behind the counter; he's back now on the other side of the counter and wearing a different hat. Every Saturday Josef entertains the customers whilst at the same time hosting wine tastings, usually the Broken Gate label he and partner Brendan Chapman produce (and a fine drop it is too), but these are often guest appearances from other boutique establishments.

The Broken Gate range is about small runs of handcrafted premium wines at sensible prices, each bottle representing great value and stunning quality.

James Halliday rates their 2003 Broken Gate Pinot Noir as having 'Good colour; plum and a touch of mint; light to medium bodied; low PH style' and gives them his Winery Rating of 4 stars, saying "Consistently produces high-quality wines."

And if you like any of it, Josef will arrange to have it shipped to your door (very soon Jonathans will have their full licence so you'll be able to buy your wines there).

Delicious food offerings are also on the menu on Saturdays The barbecue sizzles all morning as Josef cooks a selection of the Jonathan

specialty sausages for clients to taste. Many of Victoria's producers have their products featured for tastings, chesnes, olive oils, marinades and dressings; and you can buy the product here too. Sometimes there are even live presents to take away...like the beautiful fresh bunches of tarragon they grow to the customers one morning.

The atmosphere is here sometimes almost borders on the theatrical, but one thing that always stays the same is the obvious passion and enormous pride that they all have for giving the customer only the very best.

Trendsetting might the norm here, but you'll get no sign of snobbery at Jonathans, its good old fashioned service with a smile. Professional chefs buying for their table-at-home rub shoulders with the second and third generation kids who came here with their parents, and are now back getting the boys to help them out with what to cook for their first dinner party!

In its own unique way, Jonathan's is a Melbourne icon that to this day just gets better and better. Shortly before he died, Jonathan's advice to Joe was that "When things get tough, all you need to do is stand behind the counter, and I'll be right behind you" and so his presence still lives on in this close knit group who continue the tradition.