



January 2008

## welcome

It's probably a bit late in the month to be doing this but ... happy new year to all our great customers and cafe friends!! So far it's been a very busy new year with staff only just catching their breath now as visitor numbers start to level out. And with the many new faces we have seen since Fashion Island opened it looks like being a great summer. Our new courtyard area - which is more like a terrace now - is proving a favourite spot on these lovely warm days. The clamour and clatter of construction we have had over the last months is not missed - at all! We have big changes here this month as we say goodbye to our fabulous young manager Lawry, and welcome Miriam in as new front of house manager. Her bright busy manner will bring great continuity through this exciting change.

## lawry's last word

"It's been a pleasure getting to know you and serve you over my last 3 years of service. I personally would like to wish you all the best for your future endeavours, whatever these may be. 'Life is too short to drink bad coffee'. You as Morrison Street customers deserve only the best, and you have found it right here."

## cable bay cafe

And if you haven't already made it out there, put aside time to visit our new cafe at Cable Bay. We have extended hours over summer to meet the peak times.

Thurs - Fri 10am to 7pm

Sat - Sun 9.30am to 7pm

Mon-Wed 10am - 4pm

The menu is excitingly different, focusing on seafood, but with a few other treats in there as well. Call ahead for a table - 546 8799

## what's hot

This month's best seller has been the - Kokoda Fish - which was also our newsletter recipe last month; fresh fish marinated and cooked in lime juice and coconut cream and served with avocado, tomato, red onion, chilli and coriander. Come and try it for yourself!

## morrison's recipes

We use this bread with our Morrison Street Breakfast. It is also great with platters and dips.

### cornbread

2 1/2 cups self-raising flour  
2 tbsp sugar  
4 tsp baking powder  
2 tsp salt  
1 1/2 cups polenta  
1 cup grated cheese  
1/4 cup parmesan cheese  
1/2 cup chopped herbs - chives, parsley, basil, etc  
4 eggs  
2 cups milk  
2/3 cup rice or olive oil  
1 red capsicum, finely diced

Put all dry ingredients into a large bowl, with cheese, herbs and capsicum  
In a separate bowl whisk together eggs, milk and oil. Add to dry ingredients  
Pour into a greased swiss roll tin lined with baking paper. Bake at 200C for 25-30 mins or until a skewer comes out clean.  
Chill completely before cutting

## coffee card draw

Congratulations to:

John Francis

Rachel Bush

Call in to the cafe during the next month to receive a bag of Atomic coffee, ground to your needs

## up-coming exhibitions

Mark Taylor	20 Jan - 9 Feb
Kathy Mortimer	10 Feb - 1 Mar
Fran Gould	20 Jan - 9 Feb
Soe Aung	10 Feb - 1 Mar

Give us your feedback - mail us back!

We love to hear your feedback on what we do here at the cafe

many thanks  
the team @ Morrison Street