



January 2010

## welcome

Christmas and New Year have been and gone and we can now start to enjoy the long hot summer. The café has been very busy lately with lots of holidaying folk and locals making the most of a few days off. We return to our normal opening hours from this week.

Come to the next Farmers Market, which has relocated permanently from Founders to Fashion Island. Same story, different place, but now held on Wednesdays.

We wish everyone an exciting year to come. And may you enjoy many cups of coffee with us this coming year.

## coffee card draw

Congratulations to:

Linda Phillips

Bridget Harwood

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

## what's hot

This month's best seller has been the Caesar Salad. This flavoursome, refreshing dish is excellent for a light lunch with crunchy lettuce, anchovies, bacon and parmesan, topped with a tasty dressing and a poached egg.

## up-coming exhibitions

<i>Larisse Hall</i>	<i>13 Dec - 2 Jan</i>
<i>Ann Nighy</i>	<i>3 - 23 Jan</i>
<i>Hamish Brown</i>	<i>13 Dec - 2 Jan</i>

## our retail area

Take home a pack of our  
in-house muesli            hempseed oil  
W&G-free bread            hummus  
cashew nut & capsicum pesto  
in-house mayonnaise  
Atomic coffees              EV olive oil  
Fair Trade dark hot chocolate powder

## morrison's recipes

This moist sweet bread is great served for brunch with fresh berries, banana and a drizzle of yoghurt. It also freezes really well, and can be enjoyed off our breakfast menu.

### coconut bread

*2 eggs*  
*300 ml milk*  
*2 1/2 cups flour*  
*2 tsp baking powder*  
*1 tsp cinnamon*  
*1 tsp nutmeg*  
*3/4 cup sugar*  
*300 gm coconut*  
*75gm melted butter*  
*1 tsp vanilla essence*

Whisk eggs.

Add the milk and vanilla essence and mix again.

Place all dry ingredients into a large bowl.

Add the egg mix to the dry ingredients and combine well

Pour into a greased loaf tin

Bake at 180C for approx 50 minutes or until a skewer comes out clean

Cool before turning out of the tin and cutting.

## cable bay cafe

799 Cable Bay Rd - ph 546 8799

Open 5 days Wed-Sun 10am to 4pm  
Indoor and outdoor dining

Give us your feedback - mail us back! We love to hear your feedback on what we do here at the café

many thanks

the team @ Morrison Street