



July 2008

welcome

The new menu has been a sweet success so far, with great feedback being received on many of the dishes. Two very popular dishes over this first month have been the Smoked Fish and Kumara Cakes off the Light Bites menu, and the Potato, Kumara, Chermoula and Haloumi Fritters off the Breakfast menu. Interestingly, both dishes are wheat and gluten free, obviously appealing as much to those with food sensitivities as to those without.

We have tried very hard this menu to offer an extensive range of dishes that are either wheat and/or gluten, or dairy free. This has been done without compromise to the flavour or presentation of the dishes. But there are still some deliciously naughty treats as well, like our perennial Lemon Slice and the Raspberry and Lime Melting Moments.

something about coffee

We have several different blends of coffee available to buy here at the cafe. Over the next few months we will look at each one individually. Veloce is the one we put through our own coffee machine and is now 100% Fair Trade. It is quite a dark roast with a full-bodied, sweet flavour balanced with a slight bitterness and mellow acidity. Veloce is specially blended for use in espresso machines and combines well with milk.

what's hot

This month's best seller has been the Pad Thai Noodles from our very own Thai chef. This tasty stir-fried dish includes rice noodles, mung bean sprouts, spring onion, carrot, tamarind and garlic with oyster and soya sauces. It is available with either chicken or tofu.

up-coming exhibitions

Nelson Creative Fibre 6 - 26 July
Yemaya Spence 6 - 26 July
Reg Turner 27 Jul - 16 Aug

morrison's recipes

These yummy Thai-style bites are off our new menu. They are wheat, gluten and dairy free and are medium-spiced and we serve them with a coconut-lime dipping sauce.

chicken & cashew nut bites

500 gm skinless chicken breast - cut in small pieces
200 gm roasted cashew nuts
2 cm grated fresh ginger
3 spring onions - chopped roughly
1/2 cup fresh coriander
1 tbsp lime juice
1 tsp white pepper
1 tsp salt
1 tbsp fish sauce
1 tbsp green or red curry sauce

Put cashews, ginger, spring onions and coriander in a food processor bowl. Process until the nuts are finely chopped. Add the rest of the ingredients and process till all ingredients are minced together. Roll in to balls - size is up to you. Saute in olive oil till brown on both sides and cooked through the middle. Serve with salad greens.

coffee card draw

Congratulations to:

John @ Everyman Records

Jo Delaney

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

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