



March 2008

welcome

The big news this month is the release of our new Autumn menu. It seems an age since we released the summer one, and now it's here the autumn one offers some lovely seasonal alternatives.

There are our perennial favourites like the bacon and eggs, the salmon hummus rolls and the lemon slice. A new breakfast dish promises potato and kumara rosti with baked eggs, cheese, avocado and red onion. New lunch dishes include a Masaman chicken curry, fish kebabs on a tabbouleh salad and middle eastern marinated lamb. The Light Bites menu suggests some golden pan-fried vege fritters, a ham and tomato quesadilla or chicken and chorizo empanadas. For afters the date, fig and apricot crumble slice is divine. Come and try something new ... soon.

something about coffee

If you're looking for something long and cool but not alcoholic on these warm days try an iced coffee. Not for the lactose-intolerant they're made with a double shot of espresso poured over a big scoop of vanilla ice cream. After that's melted a moment the glass is filled with cold milk and topped with whipped cream. If you prefer, we can do the same thing with chocolate instead.

what's hot

This month's best seller has been the Date Crumble Slice. This rich bar has a smooth date filling inside a wheat-free slice. The date, fig and apricot crumble slice on the new menu is just as nice. Come and try it for yourself!

cable bay cafe

And if you haven't already made it out there, put aside time to visit our sister cafe at Cable Bay. Now the peak rush has passed please note new opening times and days

Fri-Sat 10am to 7pm

Wed, Thurs & Sun 10am to 4pm

Mon-Tues closed

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

morrison's recipes

In a time when menus are filled with potato and tomato-rich dishes here's a pasta dish off the new menu that has neither. Once mixed it will keep two to three days in the fridge.

piccalilli, carrot and currant pasta salad

½ pack small pasta shells

Cook in salted water for 12 minutes or until al dente. Cool.

¼ cup mayonnaise

½ cup currants

¼ cup milk

1 small carrot, thinly cut into matchsticks

4 tbsp parsley

¾ cup piccalilli chutney

½ tsp salt

½ tsp pepper

Add above ingredients to the cooled pasta. Mix well. Serves 4.

coffee card draw

Congratulations to:

Shirley Hunt

M Wendelborn

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

up-coming exhibitions

<i>Helmut Gottschalk</i>	<i>2 - 22 Mar</i>
<i>Larisse Hall</i>	<i>30 Mar - 12 Apr</i>
<i>Amy Harrison</i>	<i>13 Apr - 3 May</i>
<i>Jeana Packer</i>	<i>2 - 22 Mar</i>

There are **VACANCIES** available for artists to exhibit in our **BACK GALLERY**. Come and talk to Miriam and book your space now.

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