



November 2007

welcome

After a very full month during October this month has so far been simple and straightforward. The new summer menu, released last month, has been really well received with several strong favourites emerging already - see below.

There have been big changes next door as the Fashion Island complex starts to come together. The first stores are due to open within a few weeks. As that happens we will be extending our afternoon hours through summer so that shoppers can enjoy a late afternoon coffee and cake, or a glass of wine and some tasty nibbles - long summer afternoons were just made for that.

cable bay cafe

At last - Cable Bay Cafe will be opening on Monday December 10. The menu has been designed, the staff are all hired and everything is coming together nicely after a busy few months. Reservations are recommended so call ahead to secure a table before you come - phone 546 8799.

We are still looking for great old photos depicting summer at the beach in Nelson. A selection of these will be hung at the cafe. We've had a good response so far with some really great shots being dropped off. So search out those old family shots of Tahunanui, the Abel Tasman beaches and Golden Bay and drop copies in here to Morrison Street (for simplicity we won't be returning the supplied copies). The best ones will earn their owners a \$25 voucher to spend at Cable Bay Cafe.

what's hot

This month's best seller has been the

- Indian Spiced Lamb and Vege Chickpea Salad -

featuring marinated lamb, grilled capsicum and courgette, a very tasty yoghurt dressing and is wheat and gluten free

Come and try it for yourself!

coming up

- Cable Bay Cafe is opening Monday December 10
- if you haven't already picked some up there are still copies of our 10th birthday bookmarks here at the cafe - four long-time favourite recipes to choose from

morrison's recipes

This delicious light salad (pronounced ko-konda) is one of the national dishes of Fiji, and is perfect for a summer dinner party dish. Serves 4.

kokoda marinated fish

*600gm firm white fish fillets - cut into thin slices
1/2 cup lime or lemon juice
1/4 cup white vinegar*

Mix the above together and leave to marinate for 3-4 hours.
Drain off liquid thoroughly and add

*250ml thick coconut cream
1 medium red onion, sliced thinly
2 spring onions, sliced thinly on an angle
3 tomatoes
1 red capsicum
1/2 cucumber - last 3 ingredients deseeded and diced into 5cm cubes
1/4 cup roughly chopped coriander
1/2 tsp white pepper
1/2 tsp salt
1 - 2 red chillies - finely chopped*

Carefully mix all the above together
Serve on a large lettuce leaf plate

coffee card draw

Congratulations to:

Michelle Sinclair

Bronwyn Monopoli

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

up-coming exhibitions

<i>Jane Riley</i>	<i>18 Nov - 8 Dec</i>
<i>Andy Elliot</i>	<i>9 - 29 Dec</i>
<i>Donna Rachel</i>	<i>9 - 29 Dec</i>

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**