



## welcome

On October 31st we celebrated the end of another year here at Morrison Street - the cafe is now 12 YEARS OLD! So it's always a good time to thank all our loyal customers and welcome the new ones. We love having you all on board and are looking forward to another year serving you with fine food and coffee. And since Labour Weekend we are now working our summer hours, with closing at 4.30 most days. Come and enjoy the outdoor terrace in the afternoon, when it is bathed in sunshine. However, the tables out on Hardy Street are still the ones to go for in the morning.

As you will see below, Cable Bay Cafe is now also open for summer. So head on out there if you feel the need for a short sea change, with some interesting new dishes and wines to savour.

## coffee card draw

Congratulations to:

Rachel Bush

Colin Wright

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 Eggs Benedict. This is another perennial which is always on the menu. It comes in three options - served with either honey-glazed ham, our house-smoked salmon or with baked portabello mushrooms.

## up-coming exhibitions

Philippa Foes-Lamb	11 - 31 Oct
Cushla McKay	1 - 21 Nov
Cherie Furniss	11 - 31 Oct
James Cameron	1 - 21 Nov

## our retail area

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

November 2009

## morrison's recipes

This meal is best cooked in a wok although a heavy frypan will do. All the sauces are available at Asian food stores. The recipe serves 4

### phad thai

1 1/2 tbsp tamarind puree  
3 cloves garlic - finely chopped  
50ml seasoning soya sauce  
50ml oyster sauce  
50ml fish sauce  
1 1/2 cups sugar  
1/2 tsp salt  
1/2 tsp white pepper  
2 tbsp tomato sauce  
Extras: slices of chicken, prawn,  
squid or mussels

*Rice Sticks: Place a packet of rice sticks in a large bowl. Cover with warm water, soak for 20 ins then strain.*

2 carrots - julienned (cut into thin sticks)  
1/2 packet mung bean sprouts  
3 spring onions, sliced on an angle  
3 tbsp crushed cashew nuts  
2 cups vege stock or water  
3 eggs

Heat a little oil in the wok, crack in eggs. Stir with a wooden spoon to break them up. Add carrot, seafood or chicken, rice noodles, vege stock and sauces. Toss and cook till all liquid is absorbed, add sprouts, cashews and spring onions. Garnish with nuts, spring onions and a wedge of lemon

## cable bay cafe

799 Cable Bay Rd - ph 546 8799

Open 5 days Wed-Sun 10am to 4pm  
New menu, new chef, great experience

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