

EXTRA SHOW - SEPT 4!



JOIN US FOR OUR NEXT MAGICAL...

★
**DINNER
& OPERA** ★

**\$69 INCLUDES – OPERA SINGERS,
PIANIST & 2 COURSE DINNER**

Bookings essential: freshchoiceepsom@outlook.com

opera
FACTORY



EXTRA SHOW | Dinner & Opera Night – SEPT 4 2026! 🎭✨

We're delighted to let you know that, due to overwhelming demand, we have added an extra **Dinner & Opera** evening on **Friday, 4 September**. Set in an intimate café setting, these special events bring together a hearty seasonal menu and captivating operatic performances, creating a warm and memorable night out.

Bookings Now Open for Sept 4!

When: Friday, Sept 4, 2026

Where: Café du Marché, 223a Greenlane West (free parking at FreshChoice)

Cost: \$69 per person – includes dinner & live music

The Experience

- A two-course seasonal menu, hearty and full of flavour
- Operatic arias and musical theatre favourites performed live with piano
- Optional dessert and coffee available for those who wish to linger longer
- Bar open all evening for wine and refreshments

Evening Flow

- 5:15 PM – Doors & bar open
- 5:45 PM – Seating
- 6:00 PM – Dinner begins & first performance set
- Evening continues with alternating courses and music until 8:00 PM

Booking Info - Seats are limited, and these events often sell out quickly.

Our round marble tables (seating 7 guests) are perfect for groups. If you're happy to share a table, we'll do our best to seat you with fellow music lovers and create a warm, social atmosphere for the evening.

To book:

1. Email freshchoiceepsom@outlook.com
2. We'll confirm your booking via email.
3. Make payment to: Café du Marché Ltd | ANZ 06-0103-0792557-00

→ Use: Your Name, Number of Guests, Opera (e.g. Smith, 3, Opera)

4. Send us your party's menu selections in one email.
5. Alternatively, pay in person at Café du Marché (open daily, 7:00 AM – 2:30 PM)

MENU

Starters

Pork & Prawn Toast: Garnished with a sweet fermented chilli mayo (non-spicy) and fresh herbs (NAG)

Truffle Parfait: A fennel and truffle parfait served with sweet fig relish, tangy cornichons and warm artisan flatbread. (V)

Mains

Bœuf Bourguignon: Tender beef, slow-braised in a rich red wine sauce with mushroom, carrot and tomato

Poulet Rôti à l'Ail: Garlic-roasted chicken in a fragrant white wine, rosemary and lemon pepper sauce (NAG)

Mushroom Bourguignon: A Bourguignon of slow-braised mushrooms, pearl onions and carrots, simmered in a full-bodied red wine sauce with aromatic herbs (V, NAG)

All meals served with pomme purée and a winter salad of broccoli, cranberry and roasted almonds (NAG)

Desserts available to order on the night.

Please advise if you have any allergies or dietary requests
Let us know if you are gluten free, dairy free or vegan.

V = Vegetarian, nag = no added gluten

Dietary Requirements

Please let us know if you have any allergies or dietary requirements when booking. We are happy to accommodate gluten-free, dairy-free and vegan requests where possible.

Guest List & Entry

No physical ticket is required. Once your booking has been confirmed and payment has been received, your name will be added to our guest list. Simply check in with our team when you arrive on the evening.

Parking

Free parking is available for all Dinner & Opera Night guests at FreshChoice Epsom. You are welcome to park in any of the FreshChoice car parks, including the basement parking area.

🍷☀️ Café du Marché – where dining meets the divine.

