

FRIDAY OCT 9, BOOK NOW!



JOIN US FOR OUR NEXT MAGICAL...

DINNER & OPERA

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

Bookings essential: freshchoiceepsom@outlook.com

opera
FACTORY



Café du Marché | Dinner & Opera Night – October 2026! 🎭🍷🌟

Our signature Dinner & Opera Nights in partnership with Opera Factory offer an evening where beautiful live music meets relaxed, elegant dining. 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 October 9!

When: Friday, October 9, 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. 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 →
4. Use: Your Name, Number of Guests, Opera (e.g. Smith, 3, Opera)
5. Send us your party's menu selections in one email.
6. Alternatively, pay in person at Café du Marché (open daily, 7:00 AM – 2:30 PM)

Menu Friday OCT 9

Starters

Hoisin Duck Lettuce Cup

Tender hoisin-glazed duck served in crisp lettuce cups, finished with a fragrant kaffir lime and sweet chilli dressing (*nag*)

or

Arancini Tartufo

Risotto balls infused with aromatic truffle, served with Marinara sauce (V)

Mains

Snapper with Sauce À La Basque (*nag*)

Pan-seared snapper served with a vibrant Basque-style sauce of roasted peppers, tomato, garlic and herbs.

Miso Caramel Pork Belly with Apple Salsa (*nag*)

Slow-cooked pork belly glazed with a rich miso caramel, served with a fresh apple salsa

Parmigiana di Melanzane

layers of roasted eggplant, baked with rich tomato sugo, fresh basil and melted mozzarella. (V, *nag*)

All served with new potatoes, pesto, peas, with a spinach, beetroot & feta salad (*nag*)

Desserts (available 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