

where we've been...



PLOUGH AND HARROW INN Camden

Two of my kids have birthdays in July. This year I decided to get my family together to celebrate both at once. My home at Thirroul is not practical for family gatherings as the majority of the clan still live in Macarthur. We decided on the Plough and Harrow Inn, Camden. Casual atmosphere, great food and beer, we love the place.

Camden's Sunday population was inflated by 19 as the Everetts arrived en masse around Midday on a sunny respite from an ugly week. So sunny in fact that our pole position at the window end of the back 'outside' room, very quickly became hot. Then we realised that two heaters were on. Staff corrected that for us and we opened a few windows slightly. Perfecto!

I was glad I had booked. The dining area was busy and filling fast as we ordered our first drinks. Not surprisingly, I knew quite a few people in the room. That happens a lot. Greetings done, I picked up my Stockade Lager and headed back to my 'fam'. A local brew always tastes better. 'It's Sunday and it's after Midday - it would be un-Australian not to partake,' I told my brother. I had arranged for Kirsty to drive home to Thirroul so I was free to enjoy a few beers with my brothers.

Seeing it was early, quite a few of our crowd hadn't eaten at all. The ensuing unrest resulted in an exodus to the pub's menu blackboards where lists and lists of enticing lunch items make it almost impossible for a procrastinator like me. Everyone else seemed quite capable of picking one menu item. I was last

and went for an old favourite, Tandoori Lamb Cutlets. My kids went for a variety of dishes: Pulled Pork Burger; Peppered Steak; Pumpkin Mushroom and Goats Cheese Risotto. Kirsty decided on Beef Wellington, but it proved way too big for the "slight" blonde.

I won't list the 19 dishes we consumed, but as you would imagine, we covered quite a bit of the 'Dickens length' menu. There were wide smiles mixed with food envy as dishes appeared on the table. My Tandoori Lamb Cutlets were perfectly spicy, tender and juicy. It truly is serendipity that Indian Tandoori and Australian lamb go together so well. It should be the basis for all Australian/Indian foreign affairs.

We sat chatting noisily and mingling amongst our group. Other people came and went too, but our family enjoy each other across all ages. Cousins, uncles, grandparents... it doesn't really matter who you end up chatting to. My significantly older brother :) Greg had made a cake and it was waiting back at his place in Bridgewater. Greg is a very good cook and we were all very excited to experience his Hummingbird Cake. The party continued for another hour or two at Bridgewater. Cake and dessert wine - Yum!

The Plough and Harrow Inn is a food pub. I can never understand why some pubs provide food as a service to their drinkers rather than attracting a wider audience by creating fantastic food. The Plough and Harrow Inn is doing just that. The dining area was packed, and packed with people clearly there for the food.