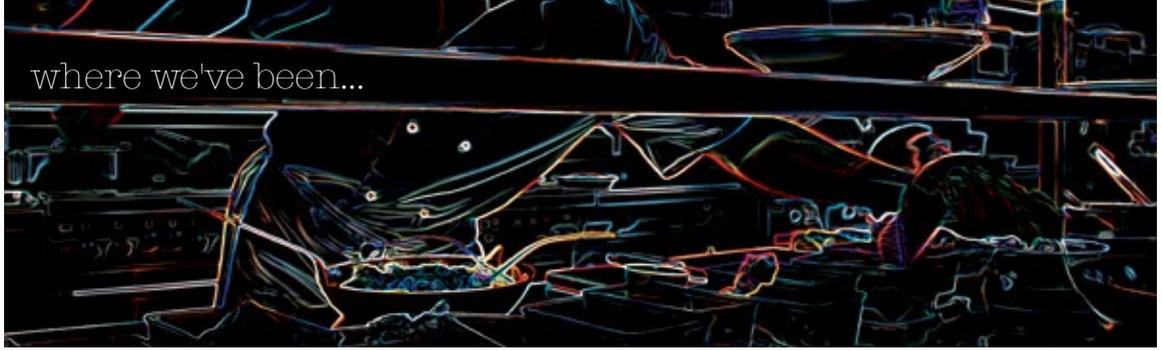


where we've been...



CROSSROADS HOTEL Casula

Crossroads Hotel marks the very northern tip of the notional region of Macarthur. The landmark hotel has sat atop the hill overlooking the entrance to Macarthur for over 150 years. The most recent incarnation bears little relation to the historic hotel, or even the hotel of ten years ago.

I hadn't been to Crossroads Hotel for a few years so I was excited to receive a family celebration invitation to the hotel which had been a well established food pub for quite some time. From the time we entered the sprawling complex it was clear that things had again changed - and changed significantly. The lounge and dining areas at Crossroads are huge and beautifully decorated. The layout is pretty simple but it works aesthetically and practically. There is one major dining area and smaller precincts offering private and courtyard dining options.

We were in a private room. We? 20 of us, all family. It was my mum's birthday and Everetts love a family gathering. The occasion also celebrated my son Chad's birthday and my partner Kirsty's too. March is a busy month. Added to all this 'birthdaying', my brother's oldest son was leaving for the Australian Navy the following day. Yes we had good reason for a family gathering.

I cannot overstate how beautiful Crossroads Hotel is. The styling is right up to the minute. It is also spacious, well laid out and appropriately popular. We arrived at close to one

o'clock on a Sunday and the place was pumping. There were still options though if you hadn't booked a table. So don't be put off, Crossroads hotel is huge!

The menu is not atypical of a cool modern hotel. It is extensive and offers variety to placate even the fussiest eater. Between 20 of us I am sure we covered a fair bit of ground but although the salad options read particularly well, none of us was in salad mood. It was Sunday lunch!

The dishes I saw around the table were: American Style Smoky BBQ Pork Ribs; Paupiette Of Barramundi - with sautéed olives, asparagus, tomato concasse, spinach and lemon; Chilli Squid Linguine - Tomato, red onion, herbs, roquette and shaved Parmesan; an array of panko crumbed schnitzel options; The Rueben@Crossroads - house smoked corned beef, Gruyere cheese, house pickles, horseradish and cider mustard dressing; Prosciutto and Buffalo Mozzarella Pizza - Tomato passata, kibbled pepper and red veined sorrel leaves.

This hotel is worth a drive. You will be impressed.