

where we've been...



THE ARTHOUSE Narellan Town Centre

A breakfast meeting with magazine staffers Kirsty and Lisa at The ARThouse Narellan was our first get together of the new year. Like everyone else, we've been keeping our heads down given the Covid uncertainty but we are all boosted up and ready to face the world. Lisa is a Narellan's most prolific foodie and was very keen on our choice of venues. "Great food," was her reply to my text message.

We met at 9am, which is unusually early for me. When I create appointments with my clients, they might suggest 9.30am. I am likely to push for 10.30am. "Depends if there's surf or not." I had stayed at my son's place at Gregory Hills the night before, so 9am was no problem.

ARThouse serves AllPress Coffee and it is a very reliable brew. My long black was excellent - good pour. Our breakfast orders covered a fair bit of ground - mostly reasonably healthy. Lisa went for Eggs Benedict - poached eggs, spinach on sourdough toast with hollandaise sauce - she added bacon. Kirsty's Mushroom and Haloumi Stack was the winner. An artistic stack of golden fried Haloumi, large field mushroom, rocket, grilled tomato, cashew dukkah. It's normally served on rye toast, but Kirsty is gluten free at the moment and ARThouse were able to accommodate her diet restriction. I opted for Smashed Avo, so there goes my chances of owning a home. Sourdough toast loaded

up with avocado, fetta, lemon, rocket, tomato chilli jam and a poached egg and a generous sprinkle cashew dukkah.

ARThouse evokes the vibe of a busy, city style cafe. In the context of the major shopping centre, I suppose that is completely appropriate. Each table busy in chatter, while staff move efficiently between the kitchen and the patrons. The namesake art changes on a monthly basis. Local artists' work offers a calming, soothing counterbalance to the bustling cafe.

Great coffee - great food - great vibe.