

where we've been...



ARThouse Narellan

I dropped in to see Fraser, new father, and owner of ARThouse at Narellan. I was very happy to find him buzzing on life. Yes the new father bit is a clue, but also an extended breather from the business has him rejuvenated, even excited to be running his slick cafe/bar again.

He was keen to show me his new mezze menu, something I had been petitioning Fraser for since he opened ARThouse. A wine bar goes hand in hand with share plates (what follows is a full stop). ARThouse is made for mezze and wine. It's my favourite style of dining - and I think many of you agree.

But this was lunchtime and a work day. No wine (again!), but Fraser was keen for me to try a few samples of the menu. Damn! I will be back. I had four dishes: Lime and coconut battered prawns with sweet chilli sauce; Lamb Kofta with grilled eggplant and minted yogurt; Roasted pumpkin, kumara and ricotta croquettes with pesto cream; Citrus infused salt and pepper calamari with dill mayonnaise.

Head Chef Adam Kinch joined us at the table while Fraser and I devoured every last morsel. Each mezze creation was close to perfect. Each a translation of a fairly mainstream dish, but without doubt different enough to stake their own claim. Adam agreed that this style of dining is a perfect fit for ARThouse. I was very impressed and I can't wait to get back there around wine o'clock.

Fraser is trying to encourage small parties (up

to 30) to use ARThouse's new Mezze Function Menu. Check it out on the opposite page. I think it's a bargain at \$30 per head. The stylish wine bar is a great party venue.