

Harringtons Harrington Grove Country Club

Kirsty and I attended Campbelltown Arts Centre's 30th birthday celebrations late in Winter. Still recovering from the state government's demographic dumping of the 70s and 80s, the opening of this remarkable facility in 1988 marked a turning point for Campbelltown.

Remember that night mid August when it was still 22° at 5pm? That was the evening Campbelltown Arts Centre chose to hold their birthday celebrations. The unseasonal temperature was appreciated as we gathered in the Japanese Garden's courtyard for the formalities. A heartfelt speech by long term councillor Meg Oates captured the emotion of the evening perfectly. Meg has been a councillor for the entire life span of the Arts Centre.

We moved back into the main gallery space and enjoyed a glass of bubbles each before being drawn outside to experience the wonderful fun of the Bearded Bakers in the forecourt. With contemporary Arabic music pumping out of their speakers they serve punters their signature ethnic cuisine accompanied by dancing and singing. So much fun!

With time to spare before our dinner date at Harrington Grove Country Club, we walked up to OTIS Bar inside Rydges Hotel. The new space is taking shape and the atmosphere very much defines the 'new' Campbelltown. Apart from the Arts Centre and The Australian Botanic Garden, private venues like The Hermitage, Macarthur Square, and Rydges are all significant points in the timeline of

Campbelltown's development.

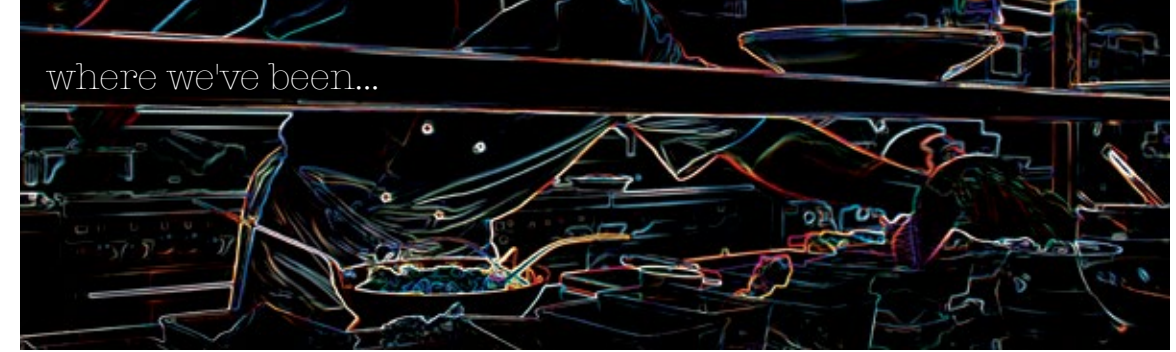
Kirsty opted for a fresh lime and soda, our go to non-alcoholic drink. I wanted to sample one of OTIS' in-house brews. My Mad Boar Pilsner was a perfect accompaniment as we relaxed in the sophisticated casual bar. Within the hour we were off to Harrington Grove.

This grand Country Club is open to the public. There is no membership requirements at all, you just book a table and turn up as you would at any other restaurant. That's what we did, online. The room was just about full so I am glad we did.

The crowd was a mixture of residents relaxing at their 'local' and visitors like us travelling to experience yet another great Macarthur restaurant. Harringtons is a contemporary restaurant expertly walking the tightrope between those two audiences.

The menu has excitement but also includes simple meals so you could dine there regularly. We sampled both style of dishes. Our entrées were both exciting though. King Prawn Open Ravioli is a stunning contemporary dish full of flavour. I wasn't overly hungry so I opted for Truffled Parsnip Soup. This is a simple dish but nothing like a home-style soup. So much more luxurious!

My Pistachio Crusted Tasmanian Salmon looked amazing and from the first mouthful, was a winner. Given that we had been out to lunch, Kirsty's order of Slow Braised Lamb Shoulder Open Pie was surprising to say the least. "That will be huge," I said as she



was ordering. I was shooshed as she went on. "Does it come with mash?" The waitress assured her that they could provide a side of mash to which Kirsty readily agreed. "Are you serious!"

Of course the diminutive blonde went nowhere near finishing the oversized bowl of food. It was yum though. I sampled a couple of mouthfuls to help her but she still only got about halfway through it.

Of course we had no dessert. "Full as a goog," Kirsty said confirming her age. We waddled off into the carpark and headed home to Thirroul. Only about 45 minutes... not too bad.

Harringtons is a quality restaurant that you can visit regularly. The gorgeous facility oozes style and Harringtons lives up to the good looks.