

### **Fairview, Campbelltown Golf Club**

At last Campbelltown Golf Club has reopened their restaurant, now called The Fairview. I dined there early in August with Sophia Loren. Think amazing young Sophia from 'The Millionairess'. Sophia always overdresses - and always attracts attention. Fortunately the Club was pretty quiet and we were able to slip into the restaurant from the foyer anyway so most of the punters didn't get to see us.

Hopefully this article will help get some bums on seats in the new restaurant... because there weren't many, and it was Saturday night! The room has had a makeover too. The Fairview presents as a restaurant and is quite separate from the Club in general. We took our seats next to the window and started chatting. We debated the merits of psychics, ox tails (and assorted animal bits), tattoos and the degree to which you should be comfortable with your own judgmental behaviour. We also ordered a glass of Sauv Blanc each. The chatter continued.

The new menu is perfectly appropriate for the environment of a club restaurant. There are different ethnic influences dotted across the page. Indian, Italian, Asian and Australian are all thrown together but as I said, it seems perfect for the audience you could expect in the club. This type of restaurant has to be everything to everybody and Darren Neate's menu will keep most of them happy (most). Club crowd's are notoriously hard to please. By producing good, simple food which covers

a lot of ground, Darren has taken a common sense approach.

We ordered Garlic Prawns and Aranchini for entree. The Garlic Prawns were the winners. The Aranchini balls themselves were very good but the accompanying Napolitana was a little bland (just a preference I guess). The stronger tomato sauce of the Garlic Prawns was a delight and the prawns themselves were extremely tasty.

Onto our mains and the talking continued. Sophia confessed that she had already had a glass of wine before I picked her up. She was becoming extra chatty now. Her family keeps their Italian heritage alive. They make salami and wine, they cook together.. in fact they do most things together. It is wonderful when third generation migrants passionately hold onto their heritage. Sophia had some not so pretty pictures of the salami making on her phone. Only the appearance of our mains slowed the animated conversation.

I had ordered Atlantic Salmon, while Sophia went for Tandoori Chicken. Both were very good and I would recommend either. The salmon was perfectly cooked and presented on a bed of coconut and kaffir lime rice with baby bok choy and chilli jam. The Tandoori Chicken was presented with coriander, jasmine rice and a cucumber yoghurt.

Campbelltown has a new restaurant. The food is simple but well executed. The room



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is very nice and our service on the night was very polite and attentive, although it was fairly quiet. The wine list is better than many stand alone restaurants in the district. Overall The Fairview gets a big tick and at the very least offers another quality dining option in Campbelltown. The boutique style golf club is quite unique in our district and the views from the bar are superb.

Remember too, if you are a member of Campbelltown Catholic Club, you are a member of Campbelltown Golf Club. You don't need to be a member of anything to visit the Club though.

Sophia slipped on her circa 1960 big round sunglasses, wrapped a scarf around her neck and took me by the arm. We walked away unnoticed, once again. The sleepy club will be awakened soon by hungry diners, if not by exotic, beautiful, young movie stars.