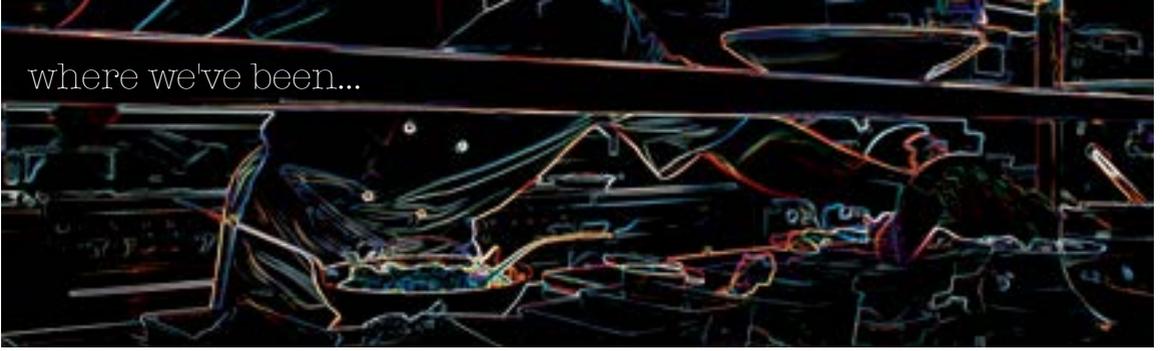


where we've been...



Nailati - Currans Hill

After a few misses of late, I organised my kids back into the swing of our regular Wednesday dinners. We started with a brand new little suburban pizza, pasta restaurant called Nailati (Italian backwards [why?]). We got the maps out and located Iando Way, Currans Hill.

Once you get there, the restaurant actually faces Currans Hill Drive but it is fairly easy to find. Brooke had to ring us from the carpark - but that's Brooke (it's a joke darling).

The first thing to say is Nailati is a very nice looking little restaurant. It surprised all of us. We were shown to our comfy booth amongst slick partitions and cool lighting. Cool music film clips played on a big screen which you could watch if you wanted but the volume was not intrusive at all.

We settle in and confront the menu. Kane and I are seduced by chilli olives and we decide on a serving of bruschetta which is, conveniently, four pieces. This snack food is like thinking music for us while we sort through a long list of pizza options.

Our drinks arrived and Brooke and I are excited to see La Casa del Caffè on the coffee cups. This is the local coffee roaster and blender that advertises in each edition of our magazine. They are a lovely family business and their product is awesome.

After our La Casa excitement dies down, we get back to the menu... In the end we opted for the namesake Nailati, a Sicilian and Potato. Oh, and a garden salad of course.

Everything at Nailati is high quality. As soon as you see the fitout there is a level of expectation here and you will not be let down.

We didn't finish our pizzas and Kane celebrates a free lunch for work the following day.