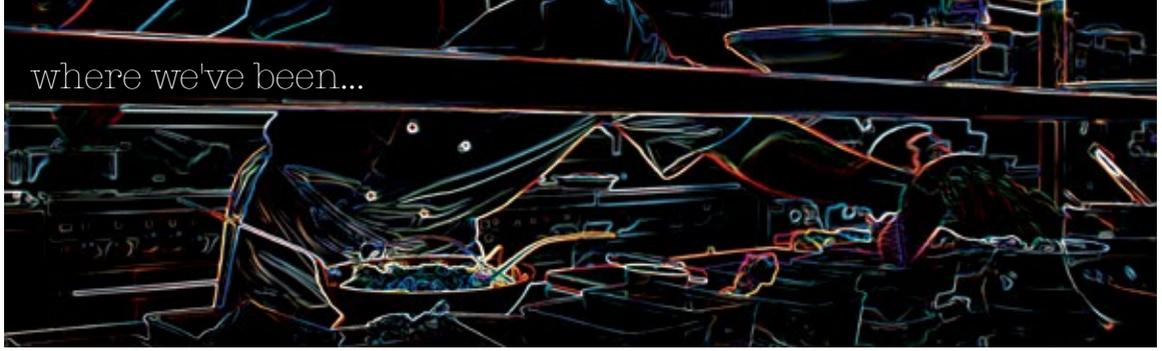


where we've been...



BLUE AGAVE RESTAURANT Gregory hills

Do you remember my regular dining partner, Sophia Loren? Fairly regular. The beautiful well dressed young Italian girl pops up every now and then. Actually her well dressed status was tested at this dinner date. A recently sprained ankle had her donning runners... Runners! Jeans too. I guess you can't wear 'Valentino' with runners.

Sophia trundled across (because that's what you do in flats) the car park to where I was waiting outside the Blue Agave entrance. She comically waived away my attention, knowing that I would instantly notice her shoes. Sophia laughed and told me her story of torment as we walked up the stairs to the restaurant. Not about the ankle, just about having to wear flats!

Blue Agave Mexican is a welcome addition to the Macarthur dining scene. From the moment you walk in, it is apparent that this is not a half hearted attempt. The fit out is modern and disarmingly slick. We are used to Mexican restaurants being 'rustic', where rustic is a metaphor for unkempt.

We entered the restaurant full of people on a Thursday night. The Facebook reaction I received to Blue Agave posts made the crowd unsurprising. You had all been waiting a long time for a great Mexican and anticipation built with a slower than expected build. We were shown to our seats and caught up with each other's lives over a glass of '42° South' Pinot Noir from Tasmania.

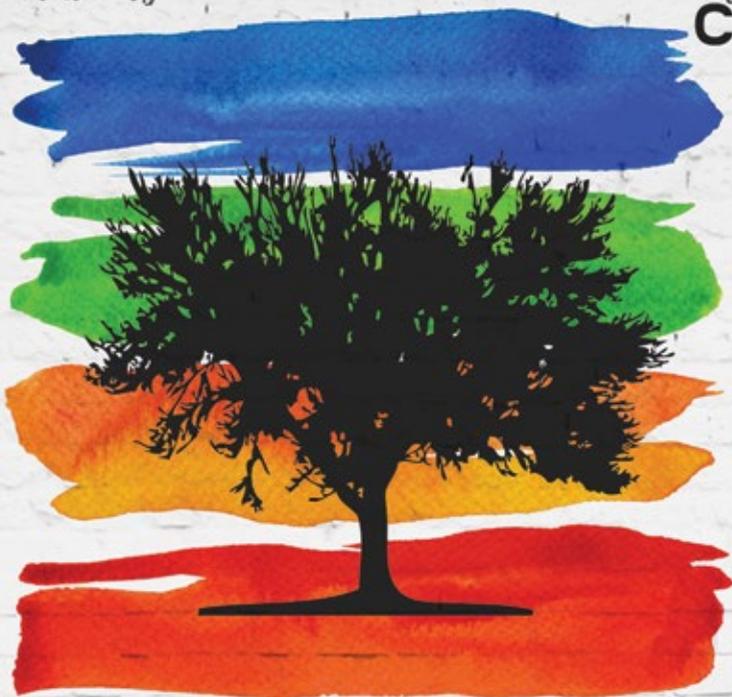
I contemplated tackling the menu but balked and decided to hand the whole thing over to the kitchen. "We must have Fajitas though," Sophia smiled. "They are my favourite." It took a bit of convincing, but our waitress finally gave in to the idea and took our request back to the kitchen. We went for a Chef's Tasting Plate for our entree. It's a great way to sample a lot of the menu. It includes: Fire Jalapeño Poppers; Elote; Shredded Chicken Taquitos; Shredded Beef Chimchanga. This is a beauty!

Beef Fajitas arrived with a side of guacamole as requested. We teetered on the edge of ordering another main. "Is there dessert?" Sophia asked, her perfectly manicured eyebrows raised just so. "Is there dessert!" I rebounded her question. This was in fact my second visit to Blue Agave. I had been out for a quick lunch with my son Chad. The highlight was Patel De Tres Leches. This traditional Mexican dessert is a butter cake soaked in three kinds of milk, evaporated milk, condensed milk and heavy cream. The second main was now a superfluous discussion. We worked our way through the ritual of eating Fajitas with Patel De Tres Leches firmly in our thoughts. Sophia mocked me for the mess I had created. "You're not tucking the bottom of the Fajita in," she explained rather maternally. "I know," I retorted like a naughty child. "You can't fit as much on that way."

We had a lot of catching up to do. About six months worth we agreed. Our chatter continued. Sophia shares my passion for contemporary music, although she doesn't

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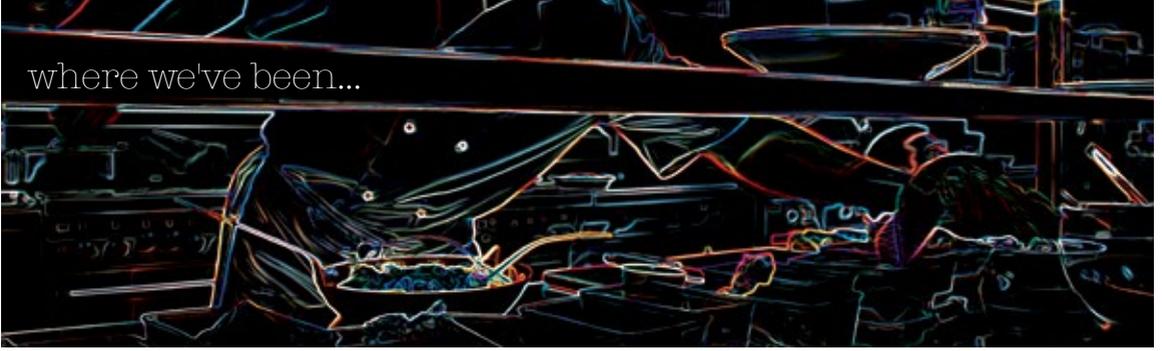
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where we've been...



work hard at it, so I bring her up to speed with the latest and greatest new music. We once saw 'Cage The Elephant' together at Oxford Arts Factory. We agree that was a 'top ten ever' gig, after I claimed 'The Drones' performance at The Metro in May to be of similar impact. I see a lot of live music. I saw three gigs that week, all in Sydney. Our Pinot Noir was enjoying the chatter too. Perfect chatter wine!

Our Patel De Tres Leches arrived. It looks as beautiful as it tastes but again it seems somewhat incongruous against our perceptions of Mexican food. This is a restaurant that has all the usual Mexican dishes, but also allows you to explore the culture a little. Order Patel De Tres Leches - it is a delight. I loved both my visits, but I would be even happier if Blue Agave went further down the path of the adventure. I think every 'real' ethnic restaurant should take us on a journey.