

where we've been...



DIZY'S The HUB - Gregory Hills

I finally experienced dining at Dizy's at Gregory Hills, early in Winter. I picked up my son Chad, who lives nearby and we 'long lunched', just after the Winter edition was published. It's a beautiful room, divided in two by a level change. We dined on the upper level. It was one of those cold and blustery days we became used to early in June. As a result, the restaurant was not overly busy. In saying that, there were enough diners to create a vibe.

Chad and I checked out the menu and decided on our lunch dishes. We planned to add a bowl of garlic chilli olives as a starter, but I forgot when ordering. We weren't considering entrées though so straight to mains. Chad ordered the intriguing Burrata Gnocchi, while I was hooked by the menu description of the Lamb Backstrap Salad: served with tzatziki, tomato, watermelon, pomegranate, watercress, mint, baby capers, feta - lemon dressing and hummus. Amusingly Chad said he knew I would order that dish. "Sounded like you," he smiled.

I ordered a glass of Perceval Pinot Noir, a high quality food wine from Rylstone, out towards Mudgee. We sat back and chatted in the relaxed but quite sophisticated ambience.

Chad's gnocchi arrived looking amazing. Mozzarella Burrata sitting in the middle of a bowl of gnocchi glowing orange in burnt sage

butter, cherry tomatoes and peas. My dish was beautiful, the medium rare lamb backstrap stretched out across the plate, accompanied by the aforementioned salad.

Our meals were tasty and stylish in a contemporary bistro way. Everything about Dizy's is urbane, a characteristic lacking in Macarthur's dining scene. So Dizy's is a worthwhile addition to our dining landscape. A beautiful small room with genuine ambience, high quality and perfectly appropriate modern food, a cool concise wine list and pleasant, efficient service. I wish I lived closer to Dizy's. Love it.