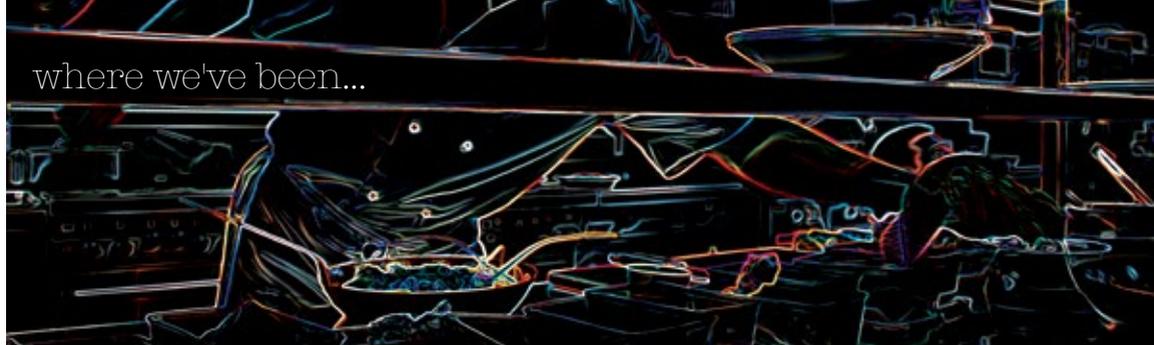


where we've been...



KYŪBI MODERN ASIAN Campbelltown

From the first time I reviewed Kyūbi, I have been fielding invitations from friends and family eager to dine in the beautiful Asian fusion restaurant. Finally we pulled it together. Of course Kirsty was number one on the list, but Kyūbi was a constant subject of conversation with my brothers and their wives over recent months. An opportunity arose with little notice, and nobody was game to offer any excuses. "Yep we're in," was the unanimous sentiment.

We met at Rydges OTIS Bar fairly early, around 6pm. It's a great place to be on Friday evening. The superb city style bar offers live music, bar snacks and cheap drinks. My brothers hadn't experienced OTIS since the latest reno's. They were blown away. The inside/outside layout is close to perfect. I love it.

A prosecco for the girls and OTIS Brewery beers for us (Silver Fox for me). We sat on high bench seating outside on the balcony, and enjoyed the surroundings and chatter on a perfect Autumn evening.

"Let's go," got everyone up and we were off to Kyūbi. It's an arduous journey - all 200 metres of it. Again the grand entrance to Kyūbi took my guests by surprise. It really is beautiful.

So too is the bar inside. Kyūbi bar is a stunner. More 'sparkly' for the girls, while my brother Greg and I switched to wine. High in the hills above Eden Valley, Pewsey Vale is one of Australia's great Riesling vineyards. Pewsey Vale Riesling is one of the best value-for-

money wines in Australia. Greg and I share in exultation for this fabulous wine and we continued to drink it all night.

Eventually we are seduced from our comfy bar chairs by the promise of outstanding food. We were not disappointed - by anything - not one aspect. Because I had dined at Kyūbi before, I was able to guide our eager team through the menu. We started with four menu selections from 'a little': Kyūbi King Prawn & Sesame Toast; Prawn Ha Gow Dumplings; BBQ Duck Pancakes; Sticky Pork Ribs.

Our mains are: Slow Cooked Duck Leg - Star Anise, Sweet Plum Sauce, Pickled Radish, Bean Shoots; Steamed Humptydoo Barramundi - Ginger, Xiao Xing, Chinese Greens; NSW Junee Lamb; Thai Eggplant, Mint, Dried Anchovies; Special Fried Rice.

The food is sublime, the atmosphere is perfect and our service too was outstanding. I would like to make special mention of our host for the evening, Maddie Salter. Maddie offered a level of professional service rare in our district. Her intuitive social skills and stealth like serving and clearing techniques made our evening even better.

The wine flowed and so did the conversation. We are a very close family and we love each other's company. We even finished off with a top shelf nightcap. Mine - Hibiki 17 Suntory Whisky. It was a superb night in a wonderful venue. Highly recommended.