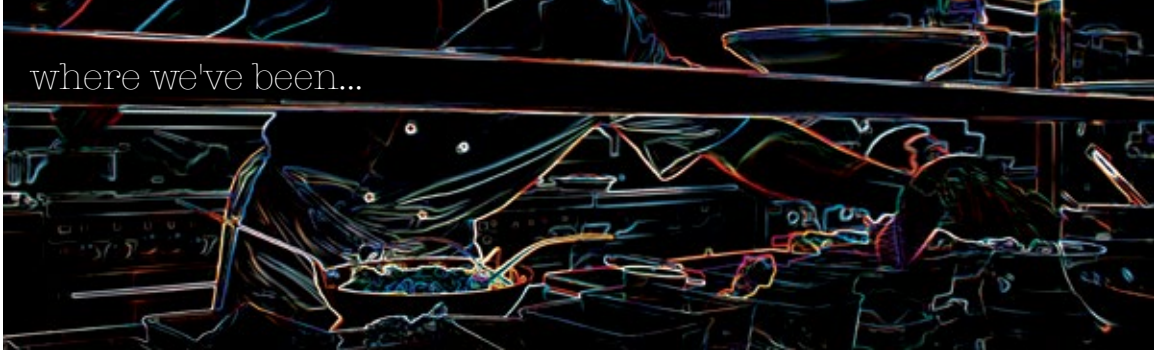


where we've been...



### **Peca Restaurant** Gledswood hills

Peca is a special restaurant. You can tell from the carpark. The beautifully stylish space glows 'special'. Kirsty and I drove from Thirroul on a Sunday evening to dine at Peca. Anyone who knows me would be surprised by that effort. Not if they had dined at Peca!

We arrived in the carpark at exactly 7pm, and at exactly the same time as our dining partners, my bother Greg and his wife Michelle. We alighted and offered the obligatory greetings before walking across the carpark towards Peca. We could all sense the same thing, special.

I got that same feeling that you have when you're interstate and you enter a restaurant that has been recommended as a 'must do'. The decor is superb and the level of service is obvious immediately. A well dressed couple chat on a lounge to our left as the wait staff acknowledge our booking. "Come this way," the gentleman smiled.

We are shown to our table. The spacious room is grand and elegant, but not ostentatious in the slightest. Concrete forms the shapes of the well laid out space. Neutrals dominate the colour scheme but heavy dark blue curtains span from the ceiling to the floor some 8 metres away. They are an effective sound absorber. Tall olive trees in massive pots bring some natural form into the room.

Our round table for four was comfy and wider than average. We perused the wine list first. Be warned all the wines are Italian style.

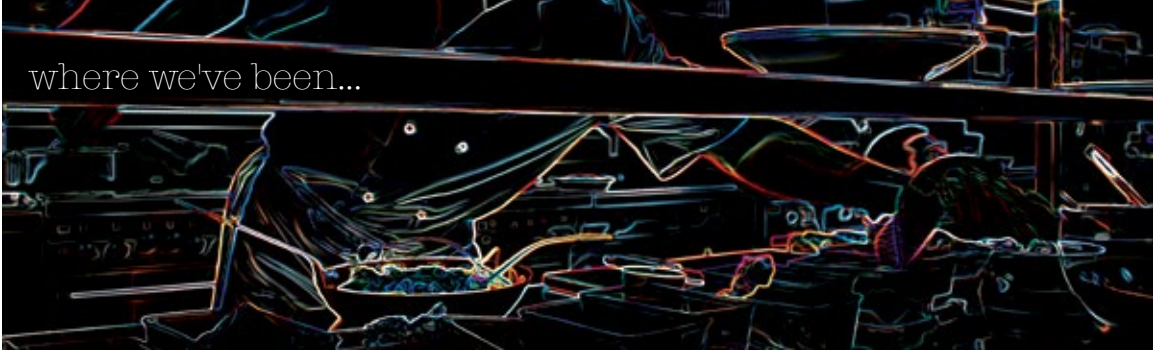
Many are from Australian vineyards but the varietals will not be familiar to many diners. I chose a Barbera from the Adelaide Hills, but the other three diners were up for a crisp, light white wine. "There aren't any Pinot Grigios," Greg noted.

Even though we have all enjoyed Italian styles before, it's hard to remember individual names and what they relate to in our wines. That's where good wait staff step in. In fact, Peca has a Sommelier among their staff each night. I'm sure the service is required by most tables. Our white wine drinkers end up with a Fiano, also from South Australia. It was a big hit.

We decided to get four entrees to share and then decide on mains. Our lovely waitress was more than happy to oblige this request. We ordered: Woodfired Cevapi, sweet cabbage, pickled guindilla peppers; Local buffalo ricotta, zucchini, chilli, mint, smoked pangrattata; Fired WA Scampi, confit garlic, smoked rosemary butter; Shallow fried SA White Bait, capers, parsley, lemon.

"Oh I am sorry, we have run out of Cevapi this evening," she lamented. I returned my focus to the menu as the Sommelier introduced the rest of the table to their wine. "May I suggest the Prosciutto dish?" With that, I opted for the Prosciutto Fratelli Galloni 30 month, reggiano, pressed marinated eggplant and it was absolutely beautiful. The three ingredients are made for each other. The 30 month matured Parma is cut at the table to add some theatre.

where we've been...



The buffalo ricotta dish is surprisingly spicy hot. We all love it! There are no surprises with the White Bait and Scampi, just simple, quality fresh seafood.

I went for seafood for my main too: Spaghetti with mussels, vongole, prawns, pomodorini, garlic, chilli. Greg ordered the Pugliese grain fed Porchetta, caponata, raw honey pan jus, extra virgin olive oil. The girls both went for Lamb: Slow roasted buttermilk grass fed lamb, fregola, crushed pea, gordal olives.

The girls struggled towards the end of their meals, so Greg and I got a healthy sampling of the slow cooked lamb. The produce was superb but it was the combination of ingredients on the plate that made this dish.

Everyone was in raptures over their meals - over the whole Peca experience! Sorry we couldn't do dessert. I feel like we have let you down, but this was night four of a restaurant crawl. We were done!

If you're looking for cheap and cheerful, Peca is not for you. If you want a complete dining experience Peca should be top of your to do list. Highly recommended.