

where we've been...



## **MEZZATRIN** Narellan

Mezza Train is a novel concept for Lebanese food, utilising the Japanese sushi train to present mezza to patrons. It's just an option though, you can dine a la carte in the large restaurant on Camden Valley Way. That's what my son Chad and I did on a recent Wednesday night.

There were quite a few people seated on the stools at the mezza train though. Our table was close by and we watched on as the train rolled around and patrons grabbed a Batenjen Rahib, Hommus with Lahme or Warak Anab (there are detailed English descriptions so don't be put off by the names).

This is the second Mezza Train in Sydney. The first opened at Mascot some four years ago and was received with much excitement. The novel concept received a lot of attention at the very least. Just the fact that it was probably the first of its kind in the world created a strong reaction. But quality food and fun atmosphere brought more and more punters to what became a destination restaurant. Now we can travel a few minutes to Narellan to experience the same.

Our host, Bernard, brought us some sample dishes including: Lady Fingers; Arnabit; Hommus and Muhamarra dips. Lady Fingers are the Lebanese equivalent to spring rolls. It's a cheesy spinach filling, but the look and feel are very similar. We loved the Muhamarra, spicy walnut dip. Arnabit is a longtime favourite and the fried cauliflower with tahini sauce is as good as I have had. Bernard also brought us a shot each of Arak, a strong anise

flavoured liquor. I happen to love aniseed flavour and I'm enamoured with the feisty drink (in small amounts).

On to mains. We had the Lebanese classic mixed platter: marinated chicken breast, lamb, kafta skewers; tabouleh; hommus; garlic sauce, kibbeh ball and falafel. I cannot get enough of this tasty platter. Long before bearded gentleman of the western world started barbecuing and smoking meats the cultures of the Middle East were all over it. Our other dish came with huge recommendation from Bernard. Samke Harra is Barramundi with spicy tahini served with Lebanese rice. It's a beauty. The creamy sauce tastes like a secret mild Indian mix.

Bernard told us that Mezzatrain has special evenings that include barbecued meats, Lebanese music and dancers. Follow Mezzatrain Narellan on Facebook for details. This is a fun and tasty place for all ages.