

where we've been...



LUIGI'S Narellan

I don't get to catch up with my daughter Brooke as much as I would like. We are so similar in so many ways, we miss each other terribly. Brooke lives in Sydney, has an amazing career in marketing and is to be married in August this year. My life is very full too, so finding 'us time' is not easy. In saying that, we did catch up for a city shopping day recently. Although we talked so much as we wandered around shops that very little was achieved. It was a brilliant day though including lunch at our mutual favourite, Fratelli Fresh.

Brooke still has many favourites in Macarthur too. She loves Luigi's at Narellan and was lamenting such to me on the phone. "I have to go there for a review," I told her. "Want to come?" No guessing what her answer was. I booked in Sunday lunch for four with Luigi straight away. Four? My Kirsty and her Ryan made up our table of four.

Kirsty and I arrived a little late - because the surf was very good and I lost track of time. Ryan and Brooke had already enjoyed a serving of garlic bread and decided on their meals.

I was at Luigi's for one thing and one thing only, the seafood platter in their ad on page 113. As soon as the ad turned up in Autumn, I thought, "I want that." Hence the visit. Brooke's favourite dishes at Luigi's are Zucchini Fritters and Meatballs. Seeing our mains (particularly mine) were likely to be big - we decided on one entree, Zucchini Fritters. "How about a main size for the table?" Our waitress prompted us. All the staff that came

to our table were lovely and very helpful.

Thank goodness we decided on one entree. My dish turned up to the table and I immediately knew I could not eat it all. The menu says, "Seafood Platter For One." Except for the biggest of eaters, it is a platter for two. Our waitress agreed. "Not many people finish them," she confided. The Zucchini Fritters are "light and fluffy", as advertised. Rave reviews from Brooke, but she was a fan before they arrived.

Brooke ordered Risotto while Ryan went for Lamb Back Strap and Kirsty Veal Marsala. All of them looked beautiful, but small by comparison to what was in front of me. I didn't stand a chance! Gorgeous barbecued king prawns, large strips of calamari, yum barbecued baby squid, smoked salmon and two big fillets of grilled barramundi. That was the top level. Underneath there were crumbed calamari rings, salad and chips. No chance!

Seafood platters are very popular. Quite a few of them passed our table. They look fantastic. High quality seafood is hard to go past. Brooke loved her Risotto Pollo and Ryan made short work of his lamb backstrap. I sampled Kirsty's veal. The Marsala sauce was to die for. Luigi's is one of the most reliable restaurants in the district. I can't remember ever having a bad meal at Luigi's or even having heard a bad word about the place. This is often a direct reflection of the people who own the business. Luigi and Vanessa are a lovely couple and bring a charm to the restaurant that would be valuable to any business.

We couldn't fit in desserts (surprised?). I



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would always go for the Honey and Mascarpone Crepes at Luigi's. I can't go past them. Although, I didn't see what the dessert special was. Luigi's always has a 'specials' page in the front of the menu.

We settled for tea and coffees around the table. My new favourite is Peppermint Tea. No caffeine is the biggest attraction but its a nice way to finish a meal anyway.

Luigi's is one of my safest recommendations.