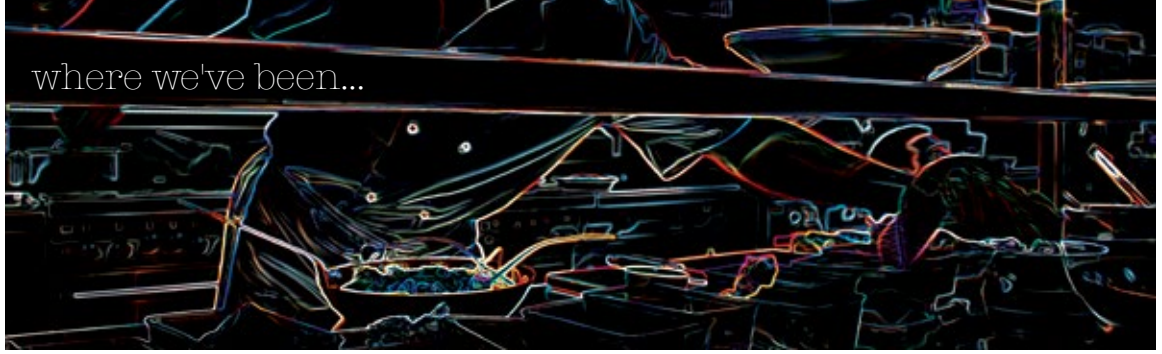


where we've been...



VABY'S Picton

You all know our sales meetings are fairly atypical. We just dine out - and chat. Not much gets done at the majority of them. This one at Vaby's Picton was in that category. Well it was Friday afternoon.

Kirsty and I had been doing our final drops of the summer magazine around Picton and Tahmoor. Lisa met us at Vaby's for our lunch, optimistically labelled 'sales meeting' (chat). We laughed our way through the next two hours predictably achieving very little, except a lovely dining experience. But Vaby's is one of the most consistent restaurants in the district, so no surprises there.

Kirsty and I have sampled most of the Vaby's menu, or at least most of the segments of it. I decided that one of the specials looked like a good way to spend Friday afternoon chatting. I opted for the Meat Lovers Platter. It's a share platter for two, but none of us are big eaters so I knew sharing between the three of us would be no problem. I added a Greek Salad and a glass of pinot grigio each.

The platter looked magnificent when it was presented to our table. But even though there were three of us, it still proved too much for us: 12 hours liquid braised beef brisket; marinated beef skewers; marinated chicken skewers; half rack of BBQ basted Pork Ribs; Onion Rings; buttered button mushrooms; waffle fries. Three in-house condiment bowls accompanied the grand platter: apricot sauce;

gravy; mild tomato sauce.

We did our best and thank goodness for the fresh crisp Greek Salad, which offered healthy respite from all that meat. Pork Ribs and buttered button mushrooms were highlights for me. Of course though, we all somehow found room for dessert.

Kirsty went for Vaby's signature dessert, Go Nuts - if you know you know. She's been a fan as long as Vaby's has existed. Lisa chose Panna Cotta with pineapple, mint salsa and mango compote. It looked amazing. My affogato was superb and pouring your own espresso shot and liqueur over the ice cream sitting at the bottom of an oversized wine glass, adds theatre to the extravagant but simple dessert. Vaby's is only closed on Tuesday. Every other day of the week you can enjoy lunch or dinner in an atmosphere that can only be created by a heritage building. We love Vaby's.