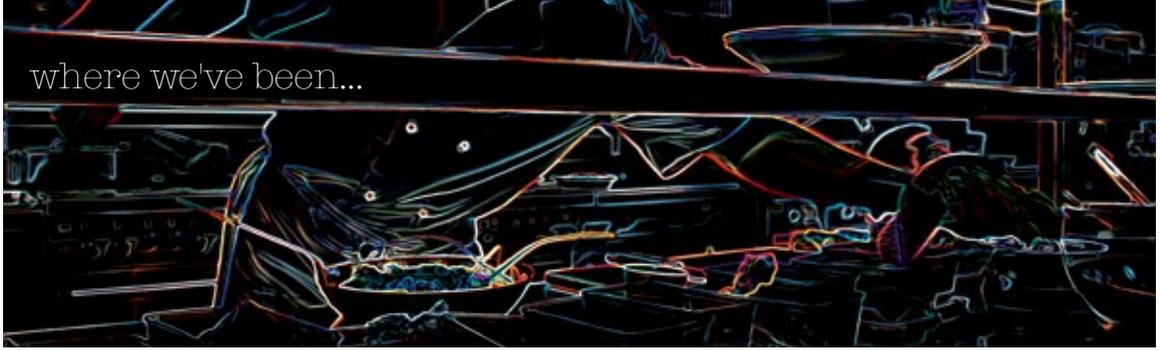


where we've been...



## **THE VILLAGE** Narellan Town Centre

We have a new bar in Macarthur and there has been much rejoicing. The Village Bar opened in Narellan Town Centre's new dining precinct recently. I checked it out for you (it's my job). I'm a fan. Great atmosphere, quality food and drinks - particularly cocktails it would seem.

I think my PA, Kirsty enjoyed the January semi-working period, especially when I came to the office. She knew we would probably go out for lunch. With our regular Centric Sandwich Shop closed for a few weeks and not any real time pressure on us, why not! On this particular day, I had to go to Narellan to pick up some printing from Tony Wolf Printing. "How about we go have a look at The Village Bar?" I suggested to Kirsty. She stood, picked up her bag and with a beaming smile asked, "now?"

We arrived to find the bar packed. It was Friday afternoon around 1pm. Once inside we saw how big the place was and we knew we would get a table. Standing for a few seconds surveying the scene, I realised that I was kind of in a queue so I picked up a menu and sent Kirsty to look for a table. We opted for their tapas deal - \$27 for three choices. A glass of T'Gallant Cape Schahck, Pinot Grigio for me and a bottle of sparkling water. "I guess it's really busy because it's Friday lunch," I surmised to our barman. "This is probably the quietest day this week so far," was his surprising response.

Our table secured, we settled in and watched

a surprisingly slick operation in progress. Surprisingly? The Village had only been open a few weeks. I was amazed at the calm, self assured way the room was operating in such a busy environment. The Village has been opened by the 'Darlin Group'. They operate a few other bars around Sydney, including 'Little Darlin' at Surry Hills. I have been to that bar and I guess I shouldn't have been surprised by the professionalism, but I still was. Early days in a new restaurant are usually pretty chaotic, especially one of this size. I spoke to one of the owners working on his laptop nearby. He told me they had been surprised by Narellan's reaction and thanked me for my observation regarding the way his team was functioning. "We still have a few things to sort out but so far, so good," he smiled. "It's a lot busier than we expected."

We waited maybe 35 minutes for our food, but we had plenty to talk about. When the food arrived it looked great and I knew we had ordered well. Our tapas dishes were: Salt & Pepper Calamari, served with Nahm Jim Sauce and Garlic Aioli; A Hot Pot of Grilled Chilli Prawns in a Chunky Chilli Napolitana Sauce Sand served with Chargrilled Sourdough; Quesadillas of Grilled Chorizo, Stretchy Cheese and Chilli with a side of Sour Cream and Guacamole.

A waiter approached our table to clear the plates. He was carrying a dessert menu. "I don't think we will be having desserts," I pre-empted. "What about a cocktail? Espresso Martini maybe?" I laughed but Kirsty's eyes lit up. Not a big drinker at all, Kirsty revealed



annan

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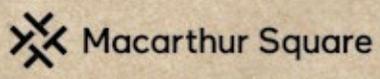
Sunday  
2 April  
10 am to 4 pm

2017

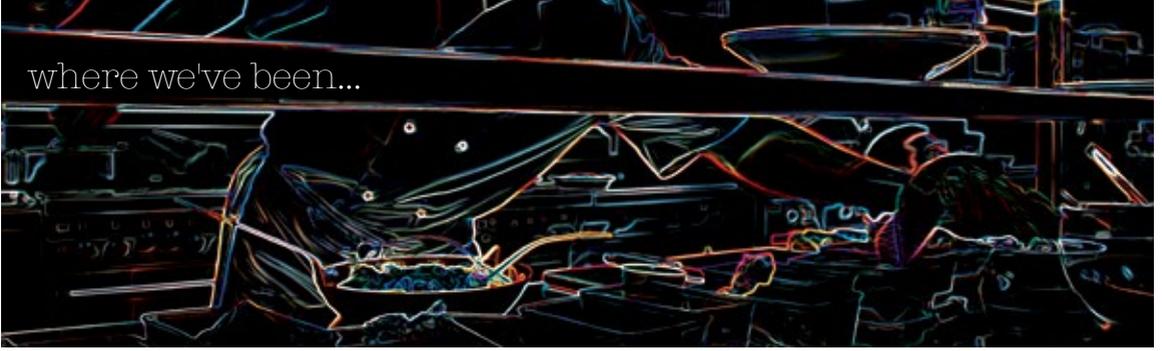
Come and enjoy the sweet aromas

and tastes of Macarthur

Live music + FREE entertainment



where we've been...



that she had never had one. "Everyone tells me how good they are, maybe I should try one." What the hell, it was Friday. I did share some of the brilliantly created drink. It was superb. Yes, I have had 'at least one' before. "That is a very good espresso martini Kirsty. You got a good one first up." Others too have praised the standard of cocktails at The Village. Social media has been alive with exaltations.

Under the circumstances (being smashed), The Village has done remarkably well to receive almost universal praise. Success in hospitality doesn't lie. The Village has been extremely busy every day since they opened and it doesn't seem like ending anytime soon.