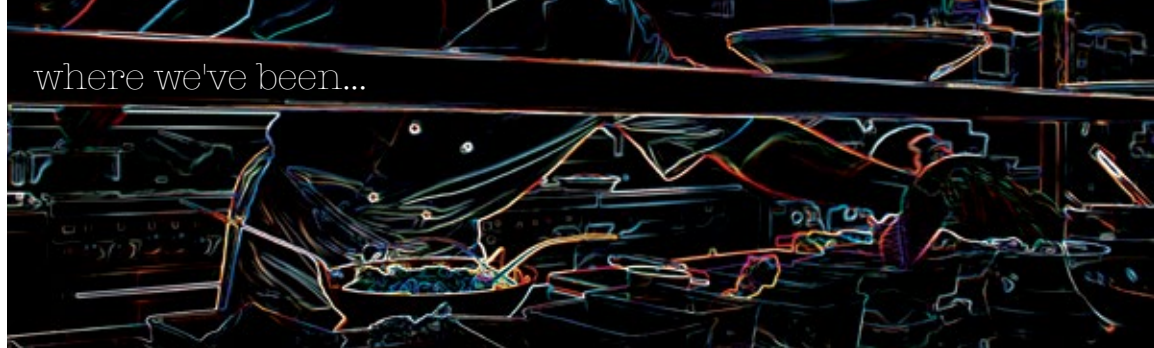


where we've been...



### **GOLDEN TRIANGLE SYDNEY** Gregory Hills

I love long lunching with my kids. This lunch crew wasn't a complete set, but we had a very welcome ring-in. I was dining at The Golden Triangle, Gregory Hills with my daughter Brooke, my son Chad and his lovely partner Lizzie. None of them had experienced The Golden Triangle before and they were all impressed from the moment they entered the grand space. It's quite a beautiful restaurant and the lack of a false ceiling adds to the grandeur. The vast space creates quite a unique atmosphere.

The Golden Triangle has added a lunch menu to their midweek offering. I certainly hadn't come all the way from Thirroul for a lunch special. "Don't even look at the lunch menu kids," I instructed picking up the well presented and rather exciting regular menu. After asking a few questions about particular dishes, Chad said, "you just order whatever you think Dad." I don't need much encouragement. At a restaurant I know well, I love being in charge of the ordering. Of course I do include my dining partners. Some discussion ensued.

If you too haven't dined at The Golden Triangle then I'm not sure what you're expecting from the menu. Of course it's Asian and some might assume Thai. You would be somewhat correct. The Golden Triangle refers to geographical region where the borders of Laos, Myanmar and Thailand meet. Even with this information the story is not complete. I would also add "modern" to the menu description.

Back to the menu - and we had a problem. "One barramundi fillet will not split four ways - so I'll order two of the Steamed Barramundi Fillet in Ginger and Shallots." Everyone was in agreement. Our other dishes were Roast Pork Belly on Asian Greens in Oyster Sauce, Lao Pork Sausages and Vegies in Chilli Basil and Garlic Sauce. "Steamed rice for the table too please."

Chad and Lizzie opted for a beer, I ordered a glass of sauv blanc, while Brooke went for a Diet Coke. We chatted about everything and nothing. Then the food began to arrive. Brooke had influenced me towards the Lao Pork Sausages and she was keen to investigate. When combined with the housemade dipping sauce, the traditional Lao sausages create a uniquely piquant flavour. They were a hit around the table and one serving was ample for everyone to get a few pieces each.

The barramundi order worked out perfectly. We all got a half a fillet of the wonderfully fresh aromatic fish. Served with sliced ginger and shallots the fish sits in a shallow puddle of the restaurant's own special sauce.

If there are two dishes I would suggest combining for a wonderful result it would be the roast pork belly on Chinese broccoli in oyster sauce and the vegetables in chilli basil, garlic sauce. What a combo! The crunchy tasty pork belly combined with an array of wonderfully fresh in the intense flavour that is Chilli Basil. Highly recommended. In fact, The Golden Triangle is highly recommended. It's a lovely space with high quality modern Asian cuisine. Well above average on both counts.