

## **DOSA HUT** Gregory Hills

After a few appointments around Gregory Hills, Kirsty and I happened to be at The HUB around lunchtime. We wanted to visit a new advertising enquiry and wandered into the huge central void, looking up around the offices towering above us - like all visitors to a commercial complex seem to do. "Do you need any help?" A lovely young lady called out. All of a sudden I couldn't remember the name of the business. "It's hair and nails or something," I stumbled. "Hair and nails? That's unusual." We all got a laugh out of my lack of any helpful information. "There's a directory just inside the entrance near Dizy's," she told us.

Of course we found the very beautiful Alexandra George and of course they don't do hair... or nails. "Brows, facials and makeup," Angela informed us. The business is a family affair with mum, Angela and her two daughters combining their respective specialist skills.

We reemerged into the forecourt, home to five or six relatively new restaurants. "Dosa Hut is open for lunch," I realised out loud. It's a restaurant I had been waiting to try for a while. My son Chad and his partner Lizzie are fans.

Entering the beautiful space we immediately realised our helpful building guide worked at Dosa Hut. We took a seat along the wall and settled in with the menu. "Hello again," our now waitress smiled. "Let me know if you have any questions." We discovered our lovely host's name is Georgie.

We did have questions - Dosa Hut menu is not anything like every other Indian restaurant in the district. There are familiar words and even classic Indian curries - but there is much, much more. For starters the namesake dosa is a South Indian crispy crepe made from rice flour and grounded pulses with a variety of stuffings. There are about 20 choices of stuffings on the menu.

"When in Rome!" We decided to go for dosa, they just seemed so 'lunchy'. Masala Dosa for me and Chef's Special Vegetarian for Kirsty. "Will that be enough for lunch?" I asked of Georgie. "Yes," she replied without hesitation. "...and a glass of grenache please."

My Hentley Farm 'Villain & Vixen' Grenache was a superb addition to Friday afternoon. So too was dosa! Georgie presented our lunches with nonchalant theatre. The dosa itself is huge and rolled into a 30cm long tube. As Georgie routinely placed the awkwardly oversized dishes in front of us our faces displayed something approaching shock. "Not sure what I was expecting, but it wasn't this," I said as I broke a piece of crisp bread off the thinnest end and dipped it in the Chilli and Ginger Chutney. We also had a Peanut Chutney and Sambar (soup).

This was a great lunch - one that got me into trouble with Chad and Lizzie. "You went there without us?" They were incredulous. "We will go there for dinner soon," I assured them. I will definitely go back - so many interesting dishes to investigate.