

Impressive. There is no shortage of exquisite dishes at EuroLounge

Pictures: Mike Smith



restaurant

EUROLOUNGE

The Piazza, Old Northern Rd, Castle Towers, Castle Hill; 8850 7077, eurolounge.com.au

Food: Contemporary Australian with Mediterranean influences

Drink: Licensed

Expect to pay: Two-course luncheon deal \$24.50, including glass of wine

Open: Daily 10am-10pm

Vibe: Contemporary and vibrant

Access: Free undercover parking in the shopping centre

WITH such an inviting deal as two courses and a glass of wine for \$24.50, it is hard for budget-conscious diners to pass up a luncheon date at this popular Castle Hill restaurant.

When we weigh up the number of awards the open-kitchen eatery has collected, and the fact that it has an extensive selection of main dishes in the deal, there's little wonder most tables are taken on a weekday visit.

The choice of entree is a pick

between a soup of the day or pizza bread with garlic and olive oil, served with basil pesto, woodfired capsicum dip and olive tapenade.

On our visit, the soup turns out to be french onion, piping hot, tasty and a good-size starter. The alternative also proves to be a hearty serving.

For mains there are no shortage of choices. With each deal, we are offered a glass of house wine, beer (Victoria Bitter or Hahn Light) or a soft drink.

My choice of main is the tasty prawns saganaki: cooked-through linguini and homemade tomato-based sauce with a hint of chilli, fetta cheese and kalamata olives to add flavour that lives up to expectations.

My partner's choice is the dory fish fillet, which arrives pan-seared to perfection with slowly roasted tomato, mushrooms, shallots and a tomato beurre blanc.

Although impressed by our choices, it is difficult not to envy the diners at the next table. They have chosen the English High Tea, which is served daily from 10am until 4pm.



For \$49 for two, the pair is served gourmet sandwiches, scones with jam and cream and a range of small cakes, slices and muffins, arranged on a traditional three-tiered cakestand, with bottomless tea or coffee.

EuroLounge also has an extensive à la carte menu, which includes barramundi fillet (\$31.90), spring lamb rack (\$35.90), roast spatchcock (\$30.90), duck breast (\$32.90), atlantic salmon (\$33.90), lamb shanks (\$30.90), a seafood pot (\$49) and, for special occasions, a giant seafood three-tiered platter of oysters, lobster thermidor, blue swimmer crab, jumbo garlic and chilli prawns, mussels, marinere, smoked salmon, salt chilli squid and lobster and two glasses of sparkling wine (\$155).

A Taste Of Europe degustation experience (\$92.50, \$125 with matching wines) is also offered. And for families, there is a children's menu, each dish \$9.90.

So generous are the servings that it is almost impossible to find room to try one of the desserts, despite the impressive line-up.

Verdict: Be impressed by the dishes and the warm, friendly atmosphere.
Mike Smith