



Rowing Club has a chilled-out vibe. Photos: Steve Lunam

is club where the
out a dream.

ng by for a quick one, or 10, when en
to the market to sell produce.
not hard to see how a catch-up with
s, both then and now, can turn into a
unch. And the latest addition,
grill, features long tables stretching
he outside waterfront terrace,
is perfect for larger groups
ating a birthday or other
l occasion.
inside the doors is the
ounge, with its full-length
ws, a choice of high bar
low couches and dining
Both settings share the
easonably priced wine
er list (a bottle of Moores
emillon Sauvignon Blanc
you back \$24, while
m and imported beers are
And all the yummy gourmet

0s, Sydneysiders have
this waterfront spot.

risottos, pasta, seafood, meat dishes,
nd children's meals can be eaten out on
r on the lounges and are available
out the day.
proper meal, the penne with chorizo,
onion, vine-ripened tomato, fresh
amon zest and dardmesan is delicious

OUT WITH
BARFLY



Tarik and Kristy Gunewardene.



Julie and Steve Hogan.

(\$18.50) while the
mezze plate of grilled
haloumi, chorizo,
marinated olives,
babaghanoush,
hummus, and
pita bread is
good to share
(\$16.50). But

placing the dessert display
cabinet – filled with mouth-
watering cakes, slices and tarts –
next to the cash register is downright mean.
As the afternoon kicks on a roster of jazz
musicians plays contemporary beats, including
Dan Barnett, Michael McGlynn and Nielsen
Gough. Tres chic.
Of course, being a club, you've got to sign in
and it's got the usual meat trays, raffles,
members badge draws and pokie room.
But it doesn't take away from the
sophisticated, chilled-out vibe so perfect for a
summer afternoon in Sydne...

FOOD
SPY



La Piazza

**Bankstown District
Sports Club
8 Greenfield Parade,
Bankstown
Phone (02) 9722 9810**

FOR the flavours, smells, sights
and sounds of Italy without leaving
home, head to La Piazza, an Italian
streetscape under a glass roof.

Three eating areas –
Stuzzichino, Pizzeria Bellucci and
La Cantina – encircle a
cobblestone courtyard and
capture the ambience of Rome,
Tuscany and Naples. Traditional
courtyard entertainment provides
the soundtrack to your alfresco
dining experience.

The a la carte Stuzzichino
specialises in Italian-style tapas,
including lobster bisque, grilled
swordfish, vegetarian antipasto
and bugs piazza (Balmian bugs in
tomato, brandy, garlic and chilli).

The agnello al rosmarino (tender
lean lamb cutlets encrusted with
rosemary, barbecued and served
on a bed of English spinach, \$23)
will delight meat lovers. As a
starter, you can't go past the
antipasti and I dare you to limit
yourself to just a handful of the
olive ascolane – green olives
stuffed with feta, then crumbed
and fried.

For dessert, try the apple
crumble pizza (pictured), served
with ice-cream and garnished with
strawberries. It is sweeter than the
Seraphim's song.

La Piazza is open seven days a
week from 10.30am (hours for the
various dining sections vary) and is
great for any function. It's a taste
of Italy that will linger long after
you've downed your must-have
after-dinner shot of grappa (a
potent Italian spirit).

ANTONY OTERA

Do you have a bar or restaurant
you want to tell us about? Email