

Orangeville Meat Co.

more than meat

Ray is one of my closest friends. He loves meat. In fact, he will soon launch a mobile American BBQ the likes of which Sydney hasn't seen before. Apparently they are everywhere in USA. So when I decided it was time to revisit Orangeville Meat Co. at Gregory Hills, Ray was my go to man.

Of course he said yes, and it didn't surprise me at all when, on the way, he divulged that he had eaten at the cool eatery just the day before. Ray is a 'real' hipster - no pretence here. Yes Ray has the obligatory long beard and a collection of lumberjack shirts, but he also lives a world of live music, craft beer and the eternal search for new ways to cook and eat meat. He is immersed in modern

culture. If a marketing company wants access to the lucrative and elusive 30 something cool market, they could do worse than interview Ray. Anyway, you get the picture, he was the obvious choice to take to Orangeville Meat Co.

The day we chose was in the middle of that tropical two weeks we experienced late January - extreme humidity and the resultant daily storms. Along Narellan Road it became apparent we were driving into yet another early afternoon storm cell coming in from the west. We made it to Gregory Hills dry, but it wasn't long before the the storm lashed the newly created suburb. We cared little, we were inside Orangeville Meat Co. selecting from an adventurous and tempting list of burgers.



Written on the front of a bain-marie were the descriptions to accompany two cooked slabs of meat inside said bain-marie. We looked through the burger menu but both returned to the bain-marie and ordered respective special rolls. Ray's was an Orangeville Sirloin Roll and the name is not some marketing ploy. The couple behind O.M.C. own Orangeville Pastoral Company, breeding grass fed beef cattle on a picturesque acreage 15 minutes from Camden. When the name Orangeville is used it means the beef came from their property. Ray's roll also included a spicy salsa which drew rave reviews from this expert carnivore.

My selection was Berkshire Pork on a roll with slaw. A Black Cherry Cola by Americana Soda

and my order was complete. I am most definitely not a hardcore meat eater, so this was a big indulgence for me - and I loved it. The chips were awesome too, and that cherry cola!

Orangeville Meat Co. is an unassuming cafe with a superb butchery and deli. If you desire high quality meat and other yum stuff, O.M.C. is a destination you should save into your sat nav. Everything at Orangeville Meat Co. is chosen on quality so don't go there thinking you are buying cheap, budget cuts of meat or cheap anything for that matter. O.M.C. is all about quality and value for money.

I highly recommend Orangeville Meat Co. to my discerning readers... and meat lovers!



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**WESTERN SYDNEY UNIVERSITY
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Outdoor sculpture exhibition to be held in the grounds of Western Sydney University's Campbelltown campus from Friday 6 May until Sunday 5 June 2016

2016 FINALISTS

Robert Barnstone, Joseph Bartolo, Senden Blackwood, Louisa Dawson, Clara Hall, Wataru Hamaska, Akira Kamada, Jan King, Daniel Lafferty, Neil Laredo, Ingrid Morley, John Petrie, Sallie Portnoy, Louis Pratt, Michael Purdy, Adam Stone, Greer Taylor, Lisa Tolcher and Peter Zappa.

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