

## **Review from the Australian Gourmet Traveller, Restaurant Guide Australia 2009**

### **Guillaume at Bennelong**

#### **Three-star restaurant**

#### **Excellent Wine List**

Call it a juggling act: the challenge of orchestrating staff and suppliers, produce and customers, into a synchronous whole. It's Guillaume Brahimí's talent for this that first elevated this grand room to the forefront of Australian restaurants. But, perhaps because he now oversees two brilliant Australian restaurants (Melbourne's Bistro Guillaume) a little of the lustre has left Bennelong. The menu- conceptually straightforward, driven by the Barossa chicken, jamón Ibérico and their lure like- is elegant, but can lack sparkle. Duck liver parfait is arranged along classical lines with brioche and Sauternes jelly, while the crab sandwiches retain a loyal following in the bar. A veal chop with pommes Parisienne, speck and carrots, woos rather than wows. Service is nuanced and intelligent, particularly with wine, and the setting — within the Opera House itself, no less — is sublime.