

Reviews from the Australian Gourmet Traveller, Restaurant Guide Australia 2007

Guillaume at Bennelong
Three-star restaurant
Excellent Wine list

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“With respect to the various companies that call it home, the most polished performance we’ve seen here occupies the smallest of the Opera House sails. A slew of Sydney’s best floor talent glides between beautifully set tables and peerless views, while the Joel Robuchon-trained Guillaume Brahimi overseas a menu that is utterly French in its precision, and pure Sydney in its vigour. Textbook beef consommé contains a lock of winter vegetables sliced hair-thin and a judicious scattering of fresh truffle and veal tongue. Main courses swing from ginger-spiked barramundi and yabbies with carrot and cucumber pearls to the old-school pleasures of cloud-like roasted veal sweetbreads with green asparagus veloute and more truffles. There are few finer fine apple tarts in the city, while the wine list has great scope (and great potential to scar the gold card). A well-rehearsed triumph”