

Review from the Australian Gourmet Traveller, Restaurant Guide Australia 2008

Guillaume at Bennelong

Three-star restaurant

Excellent Wine list

"It's the rare restaurant that can offer a \$65 main course with confidence, let alone an entree special. The amazing thing is, seated amid the finery and grandeur of the dining room inside the Opera House, it doesn't seem so preposterous. That course - a sublime tangle of linguine, sweet scampi meat and a generous dollop of caviar - is unusually pricey even here, but, beyond enjoying crab sandwiches at the bar before a show, this is no budget proposition. For your spend, though, you get service rarely matched in Australia, and the benefit of Guillaume Brahimi's good taste and grasp of fine cooking. Go fresh and frisky with Iberico ham, figs and 20 year old balsamico or full-flavoured with veal sweetbreads in a lush veloute of green asparagus and a flourish of truffles with a menu that cossets rather than challenges. Rarefied living at it's most comfortable"