

QUAY - 2012

Upper Level., Overseas Passenger Terminal,

The Rocks

Tel 9251 5600 Map 1



Contemporary

Score 19/20

CHEF OF THE YEAR

To visit Quay on a Saturday night, book at least six months ahead. Trust us though, it's worth the wait. This is Sydney dining at its very best, where the food, the wine, the harbour views and the service don't compete but blend in perfect harmony. Chef Peter Gilmore's thoughtful yet extraordinary menu includes a salad of French breakfast radishes with pickled beetroot and goat's curd, which looks just like a miniature garden and taste just as fresh – with olive crumbs adding a crunchy 'soil'. In contrast, the decadent richness of a slow-braised pig cheek is complemented by a ginger milk curd and chestnut mushroom consommé. For something sweet, it's hard to go past the MasterChef-famous snow egg but even more wondrous is a wild cherry compote with coconut cream and chuao chocolate crumble. Even if Gilmore is away from the kitchen, it's a seamless experience, proving yet again what a world-class restaurant this is.

Hours Tues-Friday noon-2.30pm; Daily 6-10pm; bookings essential

Typical prices 4-course dinner menu \$165pp; 3-course lunch \$125pp, 4 courses \$145pp; 8 course tasting menu \$220pp; 10% surcharge on public holidays

Cards DC AE V MC

Wine An impressive, extensive list broken into New and Old World selections, with a nod to natural wines; 40 by the glass

Chef Peter Gilmore

Owner Leon Fink

Seats 110; private rooms; wheelchair access; outdoor seating

Kid friendly

www.quay.com.au

And...every table has a spectacular view.