

# SMH Good Food Guide 2006

**Matthew Evans and Simon Thomsen**

## **Sydney Morning Herald Good Food Guide, 2006**

It takes a brave chef to drop an iconic dish (pork belly and scallops) after five years, but Peter Gilmore is master of his waterfront domain. Soon every other restaurant will be trying to imitate his pressed suckling porker. Their challenge is to create succulent flesh with a golden, crunchy top, pairing it with prunes, black pudding and cauliflower cream with a bold confidence that's simultaneously playful. Gilmore loves a dance of textures: tender quail ravioli, squeaky shaved abalone and celery heart puree are adrift in exquisite quail consommé; and crisp skinned Murray cod is paired with barely cooked, potato stuffed squid, samphire and green taro with a whiff of browned butter.

The elegant, shiny room (despite a lurid carpet giving ageing hippies flashbacks) is a stage for the city's harbourside glory. A stunningly beautiful millefeuille with rose scented cream, topped by caramelised raspberries and rose petals, is equally breathtaking. Service is deferentially restrained and prices creep towards international levels, but, what the hell, this is a world class restaurant.