

Galileo Restaurant (4/11/2009)

89-113 Kent St
Millers Point NSW 2000

Was looking forward to our first fine dining experience together and Galileo was a great place to start, location-wise it's close to the city with an ambient atmosphere at the same time. The staff were friendly and helpful coupled with the classic decorations, it made for a very comfortable night.

A selection of 2 or 3 course set menus were on offer for the night with a decent amount of variety and selection for \$49 and \$79 respectively, the later including any surcharge from menu items.

To start off the meal the chef prepared some parmesan sticks with sesame seeds and another set of bread sticks with coconut flakes. It was baked evenly and with precise timing with a crunch but without being too dry on the inside, setting the scene nicely for the food to follow.

The other starter was a bit of a let down unfortunately; a combination of shrimp and tomato wrapped in eggplant served chilled. The mix of flavours honestly just was not strong enough for a dish served cold, the eggplant seemed to serve more decorative purposes in the appearance of a sushi roll but lacked in flavour.

First of all, all the entree dishes were decorated very nicely with a mix of colours and arrangements with a decent serving size; I went with the quail confit, which consisted of two slices of breast with filing with matching drumsticks. The breast slices were done very well mixing in with the fillings and providing a good contrast in texture, I would have preferred a slightly crispier skin on the quail but that's personal preference. The lentils were a good match, being light enough not to overpower the quail and the port reduction brought it together nicely. The drumsticks were probably meant more for decorative purposes and lacked in taste and flavour in comparison.

For the mains I chose the Catch of the day – which was a Snapper fillet wrapped in pastry served with spinach. The pastry wrapping and fried with shreds of carrot was great however was disappointing in that it was done in a very similar style to the oyster dish a friend ordered for his entree, which could detract from a meal if ordered together and demonstrated a possible lack of creativity. In terms of appearance, the pastry was not coated and fried evenly with a few lumps in places which gave a bit more crunch to certain parts. The flavours were wonderful, the fillet of snapper was light and fluffy and went well with the crusty pastry wrapping and presentation was well thought out.

I skipped over dessert and finished with Assam tea and petit fours, which consisted of the usual suspects, the Turkish delight being a personal highlight, a sweet which is not a usual favourite.

- Revision Tam

Location/atmosphere	4/5
Value	3/5 (\$49 for two-course is roughly standard)
Food	3/5
Overall	7/10