

Outstanding Plates

Sydney

For the 2015 Melbourne and Sydney Restaurant Guide, our judges purchased more than 2800 individual plates of food to evaluate nearly 800 restaurants across both cities. We asked our judges to let us know the particular dishes that exceeded their expectations within a venue. The following dishes form the Sydney finalists in the 2015 'Outstanding Plate Awards' to be announced at the Gault&Millau Tours held in Melbourne and Sydney in 2015.

NOTE: The dishes are nominated throughout the judging period and are subject to change due to the seasonality and availability of produce.



The relevant restaurants are noted on the review pages by this icon



The Bridge Room, Sydney Restaurant review page 451

Chicken, white cut, with its broth, bean sprouts, ginger and roasted garlic

Chef Ross Lusted has taken inspiration from his time as Executive Chef of Singapore's Grand Hyatt to re-create a sophisticated version of their famous chicken rice. The lean and succulent grain-fed chicken is poached in a master stock-style broth and plated with bean sprouts before being finished with soy and peanut oil. Grilled pickled cucumbers or a salad of snow pea leaves accompany the dish (depending on the season).



Buon Ricordo, Paddington Restaurant review page 382

Pasta seafood white wine cream sauce

The best dishes are often being plated up by chefs who ooze passion, and that is exactly what we receive in this delicate and flavoursome creation. Making a regular appearance as a main course on the specials menu, the fresh house-made pasta is cooked al dente and seasoned to perfection. The seafood is beautifully balanced by the creamy white wine sauce and finished with tarragon.



Gastro Park, Kings Cross Restaurant review page 395

Crispy scaled wild barramundi, smoked potato puree, calamari crackling, ink sauce

Many chefs can create a dish that looks appealing, but few can serve a dish that is both a culinary work of art and delivers exquisite flavours. Ex-Pier Executive Chef and now co-owner of Gastro Park, Grant King has brought with him a love for fish and the skill to create great seafood dishes with flair and passion. This dish delivers on all counts – it is visually and texturally magnificent, and boasts a beautiful combination of flavours.



Hickson's Food & Wine, Walsh Bay Restaurant review page 506

Beef short rib, kimchi, baby radish

Head Chef Ian Prendergast's slow-cooked (eight-hour) short rib is succulent, and while it is braised with red wine, juniper berries, rosemary, garlic and thyme, the beautiful cut of beef served on the bone remains the hero of the dish. The kimchi and baby radish provide great balance and texture.

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Hotel Centennial, Woollahra Restaurant review page 514

Roast rump of pork with buttered cabbage, crackling and charcuterie sauce

The perfectly crisp crackling is achieved by leaving the succulent, mouth-watering pork uncovered in the fridge overnight before baking it. The rich charcuterie sauce and buttered cabbage give this dish great flavours and textures. Chef Justin North uses Northern Rivers pork rump, which contains the perfect amount of fat for this dish, and finishes it off wonderfully with diced tomato.



La Scala on Jersey, Woollahra Restaurant review page 515

Risotto, spicy roasted pumpkin, borlotti beans, sundried tomato, pecorino cheese

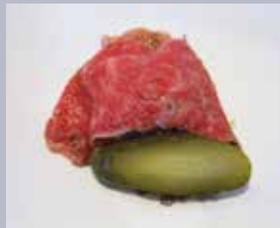
How good can a risotto be? Celebrity chef Massimo Mele uses his well-regarded Italian cooking skills to create a simple but sensational dish that is packed with flavour and texture. Breaking all the rules, his unique use of borlotti beans and Japanese pumpkin adds an exciting touch to a staple of Italian cuisine.



Marque Restaurant, Surry Hills Restaurant review page 435

Darling Downs Wagyu with fermented cabbage and gherkins

Chef Mark Best's passion for simplicity and eagle eye for produce shines through in this magnificent dish. Literally wafer-thin, the flash-fried wagyu spends just seconds on a scorching hot pan to protect the flavour and bring out the best textural elements of the beef. The wagyu is then laid gently on the flavoursome fermented cabbage; gherkins give the dish an added dimension and crunch.



Quay, The Rocks Restaurant review page 502

Roasted master stock duck, sorrel, salty ice plant, rock seaweed with kailan blossom

In typical Peter Gilmore fashion, this dish takes duck to a whole new level. Beautifully plated, picture perfect, tender free-range duck is served medium-rare and matched with the ideal accompaniments to give the dish harmony and refinement. Sorrel provides a delicate lemon flavour that balances the rendered duck fat, while Japanese white turnips and fried mountain spinach deliver excellent crunch.



Rockpool, Sydney Restaurant review page 480

Partridge with chestnut-filled lotus root and bone marrow poached quince

Executive Chef Phil Wood creates this dish with the unique flavour and silky texture of the bird in mind. Using green tea to brine the partridge, the combination of tea flavour and red fermented bean curd makes this a superb dish. Partridge is an autumn/winter bird, so this dish is not on the menu year-round.



Sepia, Sydney Restaurant review page 482

Scallop sushi

Sepia co-owner and Head Chef Martin Benn has put a technical spin on this dish by deconstructing and then reconstructing the traditional Japanese maki roll. He uses dried, puffed rice and creamed avocado for texture, along with ginger that is juiced and then formed into a jelly to bring some spice to the dish. The Hokkaido scallops are dipped in sugar syrup and then dusted with nori to create a beautifully presented dish. This is a light dish in which all elements work well together.



sixpenny, Stanmore Restaurant review page 420

Lightly steamed Murray cod with nettles and toasted rye

The owners and chefs at sixpenny, James Parry and Daniel Puskas, have skilfully designed this exceptional dish using the best fish available on the day. They push technical boundaries and flavour combinations to create this delicate, creamy dish, with the nettles providing a great flavour and textural highlight.



sixpenny, Stanmore Restaurant review page 420

Malted veal with roasted cabbage and fermented anchovy

This visually simple but stunning dish impresses with its rich flavours and silky textures. Fermented anchovy brings the roasted cabbage (passionately grown in Bowral by Chef James Parry) to life. The perfectly seared veal simply melts in the mouth.



The Sydney dishes that impressed our judges

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