



Welcome to
Galileo Restaurant

A Taste of Venice in Sydney at The Observatory Hotel

The Observatory Hotel is proud to host world renowned Chef, Renato Piccolotto from the Orient-Express property, The Hotel Cipriani in Venice. From the 13th to the 18th of February, enjoy the finest of Venetian and Italian cuisine prepared by both Chef Piccolotto and Galileo's own Chef Jonathan Bruell. The award winning Galileo Restaurant will become reminiscent of the enchanting city of Venice, this rare opportunity is certainly not to be missed.

For all reservations and inquiries please contact us on:

Telephone: 02 9256 2222
Email: email@observatoryhotel.com.au

Seven Course Degustation

Amuse-bouche

Red tuna tartare with passion fruit

Tartare di tonno rosso con il frutto della passione

Appetizer

Beef rib eye and "burrata" with white truffle paste

Costata di manzo con burrata al tartufo bianco

Pasta

Homemade ravioli filled with seirass cheese and silver beet, toasted pine nuts and chlorophyll

Agnolotti ripieni al seirass e barbaietola, pinoli tostati salsa clorofilla

Penne with Slipper lobster, zucchini and fresh tomato

Penne con scampi, zucchine e pomodoro fresco

Main Fish

Oven baked blue eye cod, flavoured with fennel, seasonal vegetables and green tomato jam

Merluzzo occhi blu al forno profumato al finocchio, verdure di stagione e confettura di pomodoro verde

Intermédiaire

Prosecco wine, ginger and lemongrass granitée

Granita allo zenzero, prosecco e erba limoncina

Main Meat

Milk fed veal "Piccata" sautéed with citrus and pink pepper sauce, carrots "tartare" au gratin

Piccata di vitello "al latte" saltata con agrumi e salsa al pepe rosa, tartare di carote gratinata

Dessert

"Taleggio" cheese mousse, poached pear and red beetroot sorbet

Mousse di taleggio, pera affogata e sorbetto alla barbaietola rossa