

Restaurant Como ★

134 Great Western Highway, Blaxland
Tel 4739 8555 Map 11

Contemporary



Score 15.5/20

SILVER SERVICE AWARD

Prepare to be dazzled. Not by the location, but by memorable food and top-notch service led with charm and intelligence by Rachel McNabb. For chef Grant Farrant, food is art, and Como his gastronomic gallery, a true feast for the senses. A complimentary starter of jerusalem artichoke soup with tiny, truffled croutons is earthy and aromatic. Entrees vary from the simple delight of cherry tomato, roast capsicum and fetta bruschetta, to subtly flavoured passionfruit-cured ocean trout served with Queensland prawn and crisp-crumbed quail eggs and more; it looks too good to eat – almost. Mains also impress, especially a slow-cooked duck leg, fork-tender and more-ish, with red curry and spiced plum. A miniature celeriac “creme brulee” is an inspired addition alongside roast carrot and ginger tortellini. Desserts turn diners into food photographers, and Australia’s next top model is the pretty pink rosewater meringue with passionfruit parfait.

Hours Lunch Sat noon–2pm;
Dinner Wed–Sat 6–9pm; bookings essential

Bill E \$13.90–\$19.90 M \$30–\$38 D \$15.90–\$17.90; 8-course degustation menu \$100pp

Cards AE (+2.5%) V MC Eftpos

Wine A smart list with equally intelligent advice; 13 by the glass; BYO (corkage \$10 a bottle)

Chef Grant Farrant

Owners Grant Farrant & Rachel McNabb

Seats 45

Child friendly Kids’ menu; highchairs; drawing materials

Vegetarian 8-course degustation, vegan also

www.restaurantcomo.com.au

And... Como is classy with finely set tables, fresh flowers and candlelight