



Welcome To
Galileo Restaurant

To especially suit your tastes and needs, alongside our Degustation and A La Carte menu, we have created menus with vegetarians and children in mind. Please do let us know if you have particular dietary needs or allergies, as upon request, it would be our pleasure to design an alternative option for you.

Opening Hours
Tuesday to Saturday: 6:30pm-10pm

For all reservations and inquiries please contact us on:

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



Dégustation

Ocean trout

Cucumber puree, trout roe, yoghurt, sumac
2011 Château D'Esclans 'Whispering Angel', Côtes de Provence

Quail

Foie-gras, quince compote, Jerusalem artichoke
2008 Domaine Hugel & Fils 'Tradition' Pinot Gris, Riquewhir, France

Blue eye cod

Shellfish mariner, eggplant caviar, farro
2007 Patina Wines Reserve Chardonnay, Orange, NSW

White Pyrenees lamb rack

Piquillo pepper, pine mushroom, olive tapenade
2005 Château Le Bourdieu 'Cru Bourgeois, Médoc AC, Bordeaux, France

Selection of Cheeses

(\$10 supplement per person, optional)
2008 Peter Lehmann 'Eight Songs' Shiraz, Barossa Valley, SA

Assiette of yuzu

Tonka bean meringue, campari syrup
2007 Royal Tokaji 'Ats Cuvee', Hungary

\$110 per person

*Additional \$80 per person for matching wines
(Matching wines are subject to change)*

Peter
Armo



Vegetarian Dégustation

Mushroom tart

Carrot puree, pomegranate

2011 Château D'Esclans 'Whispering Angel', Côtes de Provence

Organic garden vegetables

Onsen egg, light garlic puree

2008 Domaine Hugel & Fils 'Tradition' Pinot Gris, Riquewhir, France

Parisien gnocchi

Farro risotto, burrata

2007 Patina Wines Reserve Chardonnay, Orange, NSW

Cauliflower steak

Artichoke, sundried tomato, spinach puree

2009 Amisfield Pinot Noir, Central Otago, New Zealand

Selection of cheese

(\$10 supplement per person, optional)

2008 Peter Lehmann 'Eight Songs' Shiraz, Barossa Valley, SA

Assiette of yuzu

Tonka bean meringue, campari syrup

2007 Royal Tokaji 'Ats Cuvee', Hungary

\$78 per person

Additional \$80 per person for matching wines

(Matching wines are subject to change)

Peter
Arno



A la Carte

Entrées

Balmain bug
Pig's trotter, carrot vinaigrette \$29

Ocean trout confit
Cucumber puree, trout roe, yoghurt, sumac \$25

Poached wagyu tenderloin
Onsen egg, light garlic puree, organic root vegetables \$27

Quail
Foie-gras, quince compote, Jerusalem artichoke \$29

Canadian Scallops
Potato, truffle leek tart, squid ink, yuzu zest \$28

Mains

Rangers valley beef strip loin
Shallot marmalade, béarnaise espuma \$48

Blue eye cod
Shellfish mariner, eggplant caviar, farro \$45

Cauliflower steak
Artichoke, sundried tomato, spinach puree \$37
(Vegetarian option)

White Pyrenees lamb rack
Piquillo pepper, pine mushroom, olive tapenade \$49

Magret duck
Chestnut galette, butternut pumpkin, stuffed date \$43

Side Dishes

All sides \$12

Cannellini beans, chorizo cassoulet
Steamed summer vegetable
Cocktail potatoes confit with duck fat
Observatory Caesar salad

*\$60 for 2 courses (Entrée & Main)
Tuesday - Thursday only*

Peter
Armo



Desserts

All Desserts \$18

Assiette of yuzu
Tonka bean meringue, campari syrup

Tiramisu
Coffee cloud, mascarpone ice cream

Lemon tart
Meringue, blackcurrant sorbet

Cinnamon soufflé
Green apple sorbet, calvados caramel (20 mins)

Fromage platter with honey comb, lavosh (\$7 surcharge)

Vittoria Coffee

Vittoria coffee, full strength or decaf with petit fours \$10.5

Flat white

Cappuccino

Café latte

Mocha

Espresso

Long black

The Observatory Tea Selection

\$10.5

'The Observatory' Breakfast Tea
High-grown Sri Lankan and malty Assam leaves have been blended exclusively for
The Observatory Hotel.

'The Observatory' Earl Grey Tea
Bold Indian black teas and blue cornflower blossoms compliment the signature
bergamot essence of Earl Grey.

Darjeeling 'Castleton Estate' 1st Flush FTGFOP 2006
The finest grade of Darjeeling tea available, from the first pickings of the 2006
spring harvest. Light, floral, with herbaceous, citrus overtones and a bright finish.

Sencha 'Ichiban' 1st Flush 2006, Otsuka estate, Shizouka
An award-winning Japanese green. Fine green leaves yield a full-bodied emerald green
brew with grassy sweetness.

Peppermint
Organic Egyptian peppermint leaves with a superior aroma and flavour.

Chamomile
Organic Egyptian chamomile flowers have a calming, honey-like flavour.