



## **eat away trips of a lifetime**

### **.... MEMORABLE MEAL**

If Aladdin granted me one wish, it would be that Bentley was transported to the UK. Co-owners chef Brent savage and sommelier Nick Hildebrandt's enthusiasm is infectious so everyone in this stylish Surrey Hills restaurant feels excited about being there. The food is modern with both French and Spanish influences, and made by skilled hands. The tasting menu (£44 per person, or £77 with matching wines) started with white anchovy stick with pistachio praline, ended with white chocolate with apricot ice cream and fizz, with about six courses in between. Wine highlight? Rusty Fig Albarino from the vineyard in the Far South Coast of New South Wales. If Bentley were in London, it would have an automated phone line and two-month waiting list. Because it's in Sydney, Brent or Nick might pick up and you could get in that right.  
([thebentley.com.au](http://thebentley.com.au))