

Courier Mail



Alchemy Restaurant & Bar, 175 Eagle St, City

- Tony Harper of Brisbane News
- From: Brisbane News
- October 21, 2010 12:02PM

Recommend


Be the first of your friends to recommend this.

0 tweet



TOUCH OF CLASS: The mussel boudin with kaffir lime leaf dressing, fried lettuce and petite herbs at Alchemy Restaurant & Bar in the City.

Source: Brisbane News

IT'S not a common occurrence, but occasionally you walk into a restaurant and it is consummate  the tables perfectly arranged, uniforms impeccably neat and the guys wearing them keen-eyed, courteous and professional.

An interesting menu and food that is anything beyond good are merely a bonus.

Alchemy is consummate. It has the advantage of a glorious spot on the Brisbane River looking towards the Story Bridge and the city end of Kangaroo Point, and it's staffed by seasoned professionals who notice the little things and have the confidence and ability to cosset you through the experience and, if you like, do a little decision-making on your behalf.

Despite all this, it is Brad Jolly's cooking that holds centre stage. While he plays with a gamut of kitchen tricks and food theatre that have the potential to frighten and bore in equal measure if not done well, he has the skill to make it all work.

His food is, consequently, exciting and generally exquisite: mussel boudin with kaffir lime leaf dressing, fried lettuce and petite herbs (entree, \$27), spiced pork belly with smoked yoghurt, apple salad and cinnamon dumplings (entree, \$26 and probably the best version of belly in town); and lamb croquettes with braised lamb breast, salad of quinoa with soaked green sultanas and mint (main, \$40).

Things don't falter at dessert, which ranges from a simple affogato (\$12) to marinated date creme caramel with chocolate crunchy crepes (\$17). (A summer menu has since been introduced.)

A little surrealism creeps in ... "With the help of the scientific world, Alchemy has developed new liquid nitrogen gastronomic nibbles", reports the menu. I watched it in action – the chef attired in welding clobber behind a glass screen, wielding the liquid nitrogen hose for a bunch of diners. It makes for great, if rather sensationalist, theatre.

The Alchemy wine list has improved and it covers most of the bases and price points, with a few eclectic bottles and decent back vintages. The pricing policy isn't generous, but it is certainly fair, given the service, view and surrounds, and there are plenty of bottles for less than \$60. We accepted our waiter's choice of wine matches, by the glass and, aside from the effects of overly generous pours, it was a fun journey.

Alchemy is not inexpensive, but it offers good value. The \$40 mains are worth every cent and the \$27 entrees could be worth a lot more. The view, service and attention to detail, you get for free.

ALCHEMY RESTAURANT & BAR

175 Eagle St, city. Ph: 3229 3175

Chef: Brad Jolly

Owners: Brad & Angelica Jolly

Lunch, Mon-Fri; dinner, Mon-Sat. Licensed

Major credit cards & Eftpos

Wheelchair access

On-street parking.

FOOD // 9 WINE // 8 SERVICE // 8.5 AMBIENCE // 9

Recommend

Be the first of your friends to recommend this.

0 tweet