



GLORIOUS OUTLOOK: Brad and Angelica Jolly at Alchemy.

Culinary chemistry continues

TITLE

WORDS: WENDY HALL

RUBY red Murano glass chandeliers add a regal presence to the airy ambience of the dining spaces with their sea green chairs and linear elements of steel and glass.

And the up-close view of Story Bridge and Brisbane River, alive with flitting boats, is a suitably decadent backdrop.

But this is the latest venture of Brad and Angelica Jolly, so you know it's what arrives on the plate that will really steal the

show here. Alchemy Restaurant and Bar opened quietly last month, signalling the end of a year-plus break from the restaurant scene for the couple, who earned such a loyal band of followers at their Lat 27 on Macrossan St.

As their former restaurant faded into a memory, the couple had already been seduced on their morning walks by the charms of a prime riverside site with Customs House as a neighbour.

Fast forward through a few will-testing months fraught with all the fun of negotiating, planning, designing, fitting and finally opening, and the site is dazzling even more passersby these days.

Alchemy boasts an elegant, intimate bar curtained off from the main restaurant. Both the main dining area and an adjoining private room capture the views through floor-to-ceiling glass, and from their courtyards.

One little nook in the restaurant is filled with retro timber chairs and a table to be laid with a mix of antique china for degustation dinners with the difference. It sits beside the walk-in

cellar, an Aladdin's Cave of interesting wines, cheeses and caviar.

Alchemy's menus range from speedy bar options to lunches, tapas and dinner.

An entrée of pot roasted mushroom terrine with freshly picked herbs and crisp garlic croutons (\$19.50) is a dark, gleaming mound framed by super-thin baked baguette slices. The rich velvet mushrooms and perfectly contrasting textures are a joy. Another entrée, the slow braised sticky pork belly with roasted almonds and green paw paw salad (\$20) looks deliciously sticky and golden, and I make a silent promise to myself to return to try the spicy crab linguini with pressed vine ripe tomatoes and wilted rocket (\$20).

Mains include slow roasted duck breast with cloves and honey, braised red cabbage and sauce tapenade (\$39) and grilled fillet of beef, with onion compote, sautéed garlic snails, velvet celeriac puree and Madera jus (\$42). There's a pot roast pheasant with herbed lentil vinaigrette, root vegetables and spiced prune jus (\$66 served for two).

A palate cleanser of cigar-infused sorbet and

port wine jelly was a delectable little treasure, as memorable as the divine gelati Brad makes and serves with his range of desserts.

Alchemy Restaurant and Bar is at 175 Eagle St, perched above the Eagle Street boardwalk. Phone 3229 3175 or visit www.alchemyrestaurant.com.au.

BRIEFCASE

CHEF Brad Jolly's mastery can barely be summed up in mere paragraphs, suffice to say he struck culinary stardom early and has worked alongside such notables as Marco Pierre White, Jamie Oliver and Eric Chavot. At 22, Brad was invited to attend La Chaîne des Rotisseurs' annual competition in Paris where he scooped a stunning four first places. But it's his food, combining European style, technique and flavours with superior quality produce, that speaks best of his abilities.



TASTE SENSATION: Slice roasted veal loin with Creamed tuna and crispy caper dressing.