

Going for Gold

Lizzie Loel

IT'S been a long time coming but finally Brad and Angelica Jolly have opened their much anticipated riverfront venue, Alchemy, on the pretty, northern city reach of the river.

Previously of Lat 27, the pair ran into probably every hiccup and delay possible, and finally opened their doors about 15 minutes before Christmas. Regular clientele have found their way there and even in these quiet, post-holiday weeks, the place has a convivial buzz in both the inside dining area and the terrace overlooking the water and the Story Bridge.

A modern decor of deep green, charcoal, timber and stainless steel is offset by striking hand-blown Murano glass chandeliers in a vivid red which also match the shimmering red organza curtains dividing the dining room from the bar.

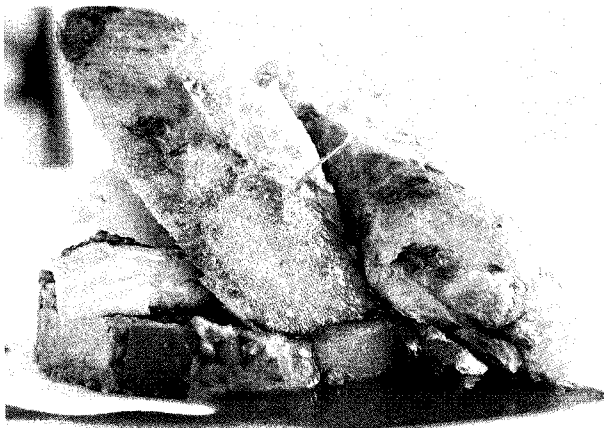
A library-like nook and enclosed cellar form the back wall and a private room with seating for up to 40 is off to one side.

Dining at Alchemy on two separate occasions, lunch and dinner, it is hard to say which holds the most appeal – the fresh breezes and sun glimpses through the market umbrella on to the river, or the sparkling display of the bridge lights and vista of Kangaroo Point.

This became a lot less significant once someone had delivered the menu. Jolly's signature style of modern Euro-chic fare with strong classical influences is obvious throughout. While this is fine dining, the balance of dishes between rich and indulgent and simply elegant gave us the opportunity to also have a lighter meal.

Sliced veal loin was wafer-thin and drizzled with a creamed tuna dressing and crispy caper dressing. It's a modern adaptation of vitello tonnata – and it worked. Perfect also on a hot day was the chilled entree of sauteed ginger bugs diced and moulded into a rectangle under spiced avocado. This sat in a pool of tomato consommé with two delicious little crisp slivers of prawn toast adding texture and a burst of flavour.

Probably the most spectacular entree is the crab linguine, fine soft strands of pasta, properly cooked and liberally tossed through with fresh sand crab. A foaming veloute of champagne and cream coats the mound, adding another dose of rich-



ness. You could eat a tonne of it though, as again, the richness is balanced, not overt.

On my next visit I will be having the pot-roasted pheasant on herbed lentil vinaigrette. It is a dish for two and as I wanted to report on a couple of mains, didn't convince my guest that this was a necessity.

The grilled fillet of beef has sauteed garlic snails and a velvet celeriac puree. There's also a pan-seared OP rib (portioned rib-eye) with dauphine potatoes and truffled cabbage.

Tender slices of veal loin are roasted and sliced over tarragon-scented polenta and surrounded by a fricassee of prawns and tomato. A fairly subtle prawn bisque around the edge of the plate is imbued with faint spice hints and the unusual combination works well. Crisp barramundi served over a tomato and basil compote was a simpler choice, but no less fresh and delicious.

For dessert, have the mango soufflé, it's wonderful. So is the range of cheeses that you can choose from the cheese room served simply with crisp ciabatta and muscatels.

The wine list is clipped and lists a solid range of Australian and New Zealand wines with the odd visit to France. There's also a bar menu for quick snacks with a glass of wine.

Alchemy is a quality new addition to the Brisbane dining scene. Service was impeccable from day one and Jolly's food has evolved into Queensland-appropriate fine dining with an international edge and a good dollop of innovation.



FINE dining ...
clockwise from above, veal with tuna caper dressing; pot roasted pheasant; crab linguine; etched glasses reflect the philosophy of quality.
Pictures: Jeff Camden



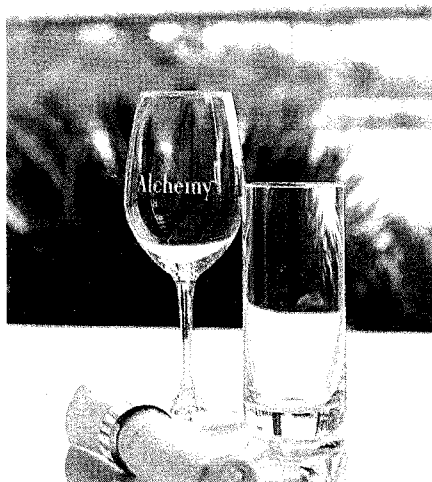
ALCHEMY

Address: 175 Eagle St, Brisbane
Phone: 3229 3175
Hours: lunch Mon-Fri noon-3pm; bar menu all day; dinner Mon-Sat 6pm-late; brunch Sunday mornings only
Liquor Status: licensed
Prices: entrees \$19-\$23; mains \$37-\$44; desserts \$15; wines \$32-\$1200
Owners: Brad and Angelica Jolly
Chef: Brad Jolly
Smoking: no
Parking: parking station below
Wheelchair access: yes, full facilities
Other: seats 150; all major credit cards; airconditioned

THE SCORE

Food: 18
Wine: 17
Service: 18
Ambience: 18

About the score: 0-5 go somewhere else; 6-9 major change required; 10-13 reasonable, room for improvement; 14-16 good; 17-19 excellent; 20 the pinnacle



NEW ZEALAND IN A GLASS

Our largest showcase yet!

Over 100 premium New Zealand Wineries will showcase over 370 wines

Hilton Hotel, 190 Elizabeth Street, Brisbane

Sunday 25th February 2007

Trade session: 12 - 4pm

Trade entry to the Fairs is free of charge during allocated trade times (with wine business card ID – no pre-registration required)

Public session: 5 - 8pm

Entry costs \$30 if pre-registered (before 12 noon one day prior to the event)

Limited Door Sales will be available on the night: \$40 (GST inclusive)

Don't miss out –
CALL toll-free 1800 1100 59 NOW
to pre-purchase your ticket for the public session

SPIEGELAU
THE CLASS OF GLASS

Your ticket price includes
A SUPERB SPIEGELAU
WINE TASTING GLASS
and
A COMPLIMENTARY COPY
OF CUISINE MAGAZINE
Yours to take home!

Cuisine

Go in the draw to win
2 BUSINESS CLASS FLIGHTS
TO NEW ZEALAND*
courtesy of Air New Zealand
* Terms and conditions apply



AIR NEW ZEALAND
Bringing you home through New Zealand

For more information
please contact: Carole Ruta
Telephone: 02 4447 0571
Mobile: 0418 223 464
Email: nzwine@ozemail.com.au



New Zealand Wine
THE CLASS OF GLASS WINE LIST