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Brad Jolly

Celebrity Chef

Internationally recognized before he was 19, Brad has won several international and national prestigious accolades, including Four First place titles in the La Chaine des Rotisseurs in Paris. A culinary perfectionist, Brad has worked alongside Marco Pierre White, Eric Chavot and Jamie Oliver.

Brad has had a wealth of experience in some of the finest restaurants globally. Following his work at the Hyatt Regency in Sanctuary Cove, Brad moved to Canada to work at the 'King Edward', affiliated to the five-star 'Leading Hotels of the World'. Working under Chef John Higgins, personal chef to the Queen Mother, Brad cooked for many high profile patrons including the Queen.

In London, Brad worked with Marco Pierre White, the youngest chef and first Englishman ever to be awarded three Michelin Stars. Brad cooked in his fine dining restaurants, the 'Criterion' and 'Canteen'. The menus were dominantly French with Mediterranean influences allowing exceptional food to be enjoyed in captivating surroundings.

During his time in the UK, Brad worked with Eric Chavot at 'Chavot' and 'The Capital'. The French-inspired dishes received widespread acclaim from international critics and discriminative diners alike. 'The Capital', consisting of two Michelin stars, was described by AA Gill, the Sunday Times columnist, as 'faultlessly assured, elegant, thoughtful, poignant, intelligent, top-of-the range, exceedingly-rare, handmade dinner'.

Brad and his wife, Angelica, had a desire to make the most of Sydney's abundant resources and returned to Australia to open their first restaurant in Brisbane, Lat 27. The award winning, popular venue quickly became one of Brisbane's most loved restaurants and for three consecutive years Lat 27 was one of six Queensland venues to feature in Sydney's 'The Good Food Guide' and 'The Melbourne Age Food Guide'.

Brad and Angelica opened 'Alchemy Restaurant and Bar' in 2005, which is spectacular, a restaurant experience like no other. Located in a stunning position on the Brisbane River, the venue has a 'holistic' approach to fine dining incorporating exquisite architecture, contemporary décor, an invigorating menu and wine list, exceptional service and magnificent views. Brad presents Modern Australiann cooking at its best with an emphasis on fresh, local and seasonal produce prepared using his unique techniques.

Brad Jolly applies a superb sense of style and craftsmanship to food, interpreting Australian Cuisine in a 'European' way. With a string of accolades to his name and a wealth of experience, the innovative, dynamic, young chef's passion for cuisine is eclectic, skilled and unpretentious.

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