



brisbane grapevine

LIZZIE LOEL

IN for a nickel, in for a good time. That's the message that restaurateurs **TJ and Kim Peabody** want to deliver about their latest venture. Located in the heart of Fortitude Valley, the ground floor locale **Nickel Kitchen & Bar** is the couple's third venture in as many years. They opened Nantucket Kitchen & Bar, an ode to the Hampton's style dining and lifestyle in Indooroopilly in the city's west to much acclaim a couple of years ago and then opened **NKB Express**, a gourmet take away and diner, also at Indooroopilly. Nostalgia is the name of the game here, with the theme running through the decor and menu. Reminiscent of a bygone era, the decor features leather booths, dark timbers off set by pressed metal and a series of black and white photos of the family's New Zealand vineyard, **Craggy Range**. The menu, curated by Nantucket head chef, **Chris Sell**, delves back in time when dishes such as steak Diane, chicken Kiev and prawn cutlets dominated menus about town.

"These are dishes that everyone knows and loves, but until now it's been extremely hard to find them done well," said Peabody. Table-side salads are a thing as are oysters Rockefeller and Kilpatrick, rich duck liver paté with port jelly and some serious cuts of beef, like the 300g tajima, 100 per cent full blooded wagyu sirloin, with sauce Diane, fries and green leaf salad to which, for a mere \$17, you can add grilled lobster. Finish with bombe Alaska and something sweet from the beautifully put together wine list, the likes of which you would expect from one of the most prominent wine family's in Australia and New Zealand. Ground Floor, 757 Ann St, Fortitude Valley; phone (07) 3252 5100.

For a couple of years residents of Kenmore, in Brisbane's leafy outer west, have enjoyed two little hotspots next door to each other, with the same owner but vastly different charters. **Sichuan Bang Bang** offers some of the best modern Chinese, spicy Sichuan classics, re-worked and contemporarily plated in an atmospheric environment. Next door **Pizza Violetta** pays homage to the

pizzerias of Napoli with charry crusts and classical combinations of quality, locally sourced ingredients. Now the unlikely pair has moved into the heart of Paddington on the city fringe, but Kenmore regulars needn't worry, the originals are staying put, Paddington is a second location. The Paddington menu will feature popular dishes like crispy eggplant chips with fried shallots, xiao long bao (Shanghai pork soup dumplings) salt and pepper soft shell crab with chilli and mapo doufu (Sichuan bean curd with minced pork). Violetta treads the rustic pizza path well with bubbly, chewy blonde and rosso bases topped with a variety of things from the uber rich bresaola, teleggio and truffle oil to the simple and fresh ricotta, prosciutto, zucchini and basil. It's not all pizza though, the menu starts with Nonna's rosemary and garlic bread, bruschetta with various toppings and bagna cauda, a savoury dip with crostini, radish and endive. More substantial is the fried calamari and baby octopus with tomato and oregano. Main courses include spatchcock saltimbocca with salsa verde and marsala, slow braised lamb with soft polenta, artichokes and green olives, and pasta dishes like clam linguine with garlic and chilli and pappardelle with wild boar ragu. Watch out for a third location opening in Wilston this winter. Sichuan Bang Bang & Pizza Violetta, 167 Given Tce, Paddington; phone (07) 3369 1311.

The times are a-changing for much loved and long established Brisbane food institution **Jocelyn's Provisions** in the heart of the James St precinct in Fortitude Valley. The multi award-winning bakery is currently undergoing expansion, with plans afoot for three new sites catering specifically to their local residents as well as a raft of new products. The "Mother Ship" store in James St, Fortitude Valley, will move to a new location, just metres from its original site in the Centro on James complex. To support the expansion there is an all-new production kitchen and shop front located in Albion in the city's inner north. Joining forces with a number of other James St

stalwarts, the eagerly anticipated launch of the Albion location promises to be an exciting new hub in the inner northern suburbs. A third location is being finalised that will be an innovative new concept spin off from Jocelyn's and Fischer says it will retain all the values that JP customers have come to expect. All-time favourites like the famous chocolate sour cream cake and beautiful, towering naked layer cakes, that grace weddings and special occasions all over the South East will remain. Also staying put is the range of hearty pies and tarts and decadent desserts, as well as their delicious range of rustic, stone-ground bread. This is to be complemented by a gradual roll out of new lines that reflect contemporary food trends. Artisan Foods, a range of ready-to-go meals perfect for busy family's and professionals who want to eat well at home minus the preparation, will also be expanded and available to purchase online, alongside the extensive range already available at jocelynsprovisions.com.au. "It is changing the way we shop, especially for food, not only for special occasions but for everyday life," said head chef **Stuart Fischer**. "It's a great convenience for the time poor, but nothing beats coming into the store to choose from the abundant displays amid the mouth-watering wafts of baked goods straight from the oven." RW11, Centro on James, 46 James St, Fortitude Valley; phone (07) 3852 3799.



Top: Nickel Kitchen & Bar restaurant interior.
Bottom: Food from Nickel Kitchen & Bar.