



IN 2004 veteran restaurateur **Thierry Galichet** opened **Montrachet**, a classic Lyonnais-style bistro in Paddington in the heart of Brisbane's gentrified inner west. It was a hit from day one with the chef/owner greeting regulars with infectious Gallic charm and providing diners with an extensive and before unseen and untasted selection of Burgundian reds and whites that he travels annually to select and import. Add to that irresistible favourites like twice-baked crab soufflé, steak frites and escargot en cocotte and you have yourself an icon that requires bookings, even on a normally quiet Monday evening. Add to that Galichet's unusual operating hours (he closes after lunch on Friday and re-opens again on Monday for lunch), the result of which is a packed house for every sitting through the week. At Easter Galichet finally relinquished control to chef/owner **Shannon Kellam**, a culinary Olympian and two-time Bocuse d'Or contestant. His style differs from Galichet's in that he is more experimental, so, while the Monday to Friday operation will remain traditional, albeit with a Kellam touch here and there, Friday nights will become a ticketed weekly degustation dinner for \$95. Kellam's technique and texture-driven creative side will prevail over the multi-coursed menu. One new entrée

edition is a confit de canard et foie gras but instead of it being served traditionally, Kellam has barbequed the duck and served it with a tangy salad, Alsatian-style cabbage sprinkled with crisp seeds. It's a refreshing dish with the inherent richness cut perfectly by the austerity and bitterness of the salad leaves and pickled cabbage. Expect dishes like porcini emulsion, zucchini flowers croquette with sheep's milk cheese and macerated tomato and pan-roasted Tasmanian lamb with braised neck and a ragout of ancient vegetables among other things on the degustation menu. Galichet is still taking care of the wine list so you can also expect an eclectic selection of lesser-known marques from all over France. 224 Given Tce, Paddington; phone (07) 3367 0030.

**Sourced Grocer** opened in Newstead, in Brisbane's inner north, a few years back and remains a popular all-day haunt for those looking for good coffee, quality groceries displayed throughout the space and cheeses and smallgoods available in the glassed-in coldroom at the back of the venue. Until recently the direction that owner **Jerome Batten** had taken was a casual one. High end things on bread, salads and pastries made all-day brunching a delicious option but things stepped up a notch when Batten introduced chefs **Ollie**

**Hansford** (ex-Stokehouse) and **Cormac Bradford** to enliven the offering and also to open **Gauge**, a second venue opposite **GoMA** in South Brisbane. 11 Florence St, Newstead; phone (07) 3852 6734. Self described as "quirky and left-of-centre" Gauge is open for breakfast and lunch, and plans are afoot to stretch that out to dinner on weekends soon. Every visit should begin with the black garlic bread and burnt vanilla brown butter. It's a forbidding looking block of nearly jet-black bread, cake-like in texture, but much softer and moister than it looks. The vanilla-scented burnt butter is a cacophony of fragrance and perfumed creaminess, it's extremely rich so it's best to share so that you can power through the small, unusual menu. You'll need to choose between sourdough waffles with artichoke custard, bee pollen and freeze dried honey (which is produced on the roof of a nearby cafe) and cucumber kimchi with housed seeded bread, a soft poached egg, cured pork cheek and skyr (Scandinavian fermented yoghurt), or you can order both and share. 77-79 Grey St, South Brisbane. Just around the corner is an even smaller venue, the third in Batten's portfolio, called **Maker**. Broody and atmospheric, this postage stamp of a bar is a study in dark minimalism, with a polished copper bar overhung by ceramic pendant lights and a charcuterie cabinet the feature at the back of the room. There's alchemic artistry going on nightly behind the bar, with ingredients that include (but are not in any way limited to) quandongs, frangipani, wattleseed and Davidson plums. Food and drink are combined as well – bone marrow whisky anyone? This novel option is a blend of tea, honey, port, orange, and, of course, bone marrow and whisky. For the less adventurous there's a strong wine list of quality tipples, Italian sparkling and French champagnes, and there are choices offered by the glass, half and full bottle. There is also a house beer on tap and another from New South Wales alongside a bevy of cider and craft beers from Mt Tamborine's Fortitude Valley and Stone and Wood from Byron Bay. Fish Lane, South Brisbane.

**Above:** Roast scallop, celeriac, vermouth emulsion at Montrachet.