

FOOD+DRINK

BRISBANE'S VANGUARD



Oozing old-world charm and soulful character, Doo-Bop Jazz Bar is unlike any other venue in Brisbane, writes Siobhan Taylor.

FROM THE DAYS of Al Capone and the Brat Pack comes Doo-Bop Jazz Bar, the newest inner-city dining hotspot. Since opening in June 2017, the two-storey venue has distinguished itself as the ultimate destination for those wanting to enjoy an all-inclusive dining experience.

The ground level of the venue is an Art Deco time capsule while the Village Vanguard-esque stairwell leads to the subterranean basement and a dimly lit, intimate bar where guests can enjoy the sounds of local and international acts while mulling over New Orleans-style share plates and mains.

While the upstairs bar was thriving with lunchtime diners, I was lucky enough to be escorted downstairs to the underground bar and enjoy my meal while lounging in deep, red-leather booths. As I waited for the first course, I enjoyed a cocktail (okay, two) to prepare for my meal – the cucumber and basil smash, and the spiced watermelon margarita.

The first course was a delicious smorgasbord of New Orleans-style eats. Spiced corn fritters were crisp on the outside and soft on the inside, while the duck and cashew spring rolls brought an

element of oriental flavours to the table. The crunchy sesame tiger prawns were juicy and fresh. You'll definitely want to order two plates of these delicious bites.

The main course followed and featured an aromatic pizza of goat's cheese, caramelised shallots and spicy chorizo, and a beautiful dish of seared gnocchi with Portobello mushrooms, asparagus and truffle cream. The pizza was crisp at the edges but perfectly doughy in the centre, while the gnocchi was rich, balanced and pillowy soft.

Lulled by bluesy tunes, it was easy to understand the appeal of Doo-Bop. The staff are friendly and warm, the dining spaces are intimate yet inviting, and the menu is an expert combination of share dishes and hearty mains. Doo-Bop has created a space for diners to experience a thriving atmosphere that falls neatly between your local pub and fine-dining. Doo-Bop Jazz Bar thrives on its ability to provide a singular experience, unattainable anywhere else in Brisbane.

DOO-BOP JAZZ BAR
101 EDWARD ST, BRISBANE
P 3151 7520 DOO-BOP.COM.AU



Seared gnocchi with Portobello mushrooms, asparagus and truffle cream.



Goat's cheese, caramelised shallots, and chorizo pizza.

STYLE STANDOUT ...
Amazing cocktails!

READ MORE ONLINE

BRISBANE'S BEST TRUFFLE DISHERS

Intensely aromatic and rich, truffles are a dining delicacy that we can't get enough of. Here's our pick of Brisbane's best truffle dishes this season.

VA BENE, WINDSOR

Va Bene prepares some of the best Italian this side of the Mediterranean, and their grilled Angus rib-eye topped with a generous serve of herbed truffle butter is unmatched by any other dish in Brisbane. Tender and juicy, this bistecca di manzo is just what we are craving.

BACCHUS, SOUTH BRISBANE

There's only one thing more tantalising than a truffle dish and that is a truffle degustation. The

acclaimed Bacchus Restaurant has prepared a five-course degustation, each perfectly flavoured with our favourite fungi. Don't dawdle: the degustation is only available until August 12.

ONE FIFTY, ASCOT

If you say "truffle mash", we'll be there. One Fifty at Ascot knows our weakness and its Rangers Valley grain-fed eye fillet with truffled Paris mash and red-wine mushroom jus gets us every time.



**BACCHUS RESTAURANT
TRUFFLE DEGUSTATION**

DOO-BOP JAZZ BAR, BRISBANE CITY

For something a little less heavy but just as decadent, Doo-Bop Jazz Bar prepares a seared gnocchi dish with Portobello mushrooms, asparagus, and truffle cream. The truffle cream and rich Portobello mushrooms are perfectly balanced and oh-so earthy – you won't want to share this dish with anyone.