



BOP TILL YOU DROP: Doo-Bop chef Scott Johnston (left), owner James Stevens and his son Oliver. Picture: Steve Pohlner

BOP IN FOR LATE DROP

A new venue is set to jazz up the late night-early morning dining and music scene, right in Brisbane

If you've been bemoaning the lack of venues that actually stay open until 3am, rather than just talking about it, then get prepped for Doo-Bop Jazz Bar.

The new, double-storey venture combines a street-level piano bar/brasserie with a traditional basement 70-seat eatery-bar/live-performance jazz space, and all housed in striking heritage digs on Edward St, in Brisbane's CBD.

It's set to swing into action on Saturday night and owner and chief executive of Go to Court Lawyers James Stevens says he's determined Doo-Bop will keep the juice flowing until 3am, regardless of how many patrons turn up. "I want to establish Doo-Bop as a late night jazz bar in more than just name. I want people to be able to rely on it being open and to know there will be food and drink available every night until 3am. I want it to be an institution, so hospitality and jazz lovers know if they don't have anywhere else to go late at night they can come here."

Executive chef Scott Johnston will oversee the multiple menus which take Doo-Bop through from 6am when its street-level offer opens for coffee and breakfast. Most recently, Johnston has been a private chef for a law firm, but has a wealth of experience, having started out with culinary-whiz Russell Armstrong at Tables in Toowong and working overseas as head chef at upmarket The Collection, South Kensington in London. Carwyn Phillips (ex-De-tour, Woolloongabba) is head Doo-Bop chef.

"The main goal with Doo-Bop is to bring jazz alive for Brisbane, but we want to create food which will complement that," says Johnston. "It won't be pretentious – just good, honest food with flavour, approachable mains upstairs, like slow-braised pork belly with salt-cod polenta and pickled fennel, or potato gnocchi with mushrooms and a truffle cream."

Doo-Bop's Art Deco Upstairs-at-the-Bop will

have lunch from 11am in a space which features a Yamaha grand piano. Doors to the basement, where you can dine watching live performances, open at 6pm. There's also an 'improv' menu of bar snacks such as charcuterie and mussels, wings and more, while the downstairs' menu channels NOLA with everything from oxtail gumbo to jambalaya and Cajun-spiced lamb. Monday nights in the jazz basement will be curated by Katie Noonan and Zac Hurren's Kindred project. Big international acts are also in the mix.

ICON'S NEW INCARNATION

Been missing the famous Jo-Jo's chips with mushroom sauce? Or maybe pining for Lebanese chicken? Fear not as the former Queen Street Mall landmark finally has a definite opening date for its fresh West End/South Brisbane incarnation.

"We've got a Longreach reunion booked in for 27 July for a group of 130 women who've been coming to Jo-Jo's for decades," says Rose King. "So, we'll definitely be open then."

Chef Jayden Hogg will run the menu, just as before, but instead of five separate kitchens there will be just one to make co-ordinating orders easier. The new Jo-Jo's at 170 Melbourne St will sit in the middle of Stefan Ackerie and Rose King's The Bach Living homewares store.

"It's about half the size of the old Jo-Jo's but there are 150 seats and an inside garden area for 30-40," says King. "It will be very Mediterranean with tumbled marble floors and lots of arches. We want it to have a relaxed holiday feel."

Former regulars at the 36-year-old CBD eatery, which closed its doors in March, will be able to play spot-the-old Jo-Jo's as they dine.

King says the designers have subtly incorporated lots of the Queen St fitout into the new digs. Menus will also include different 'best-of-best' old Jo-Jo's picks each month.

BURLEIGH BARS TALK OF THE TOWN

Burleigh Heads is set to score not one, but two speakeasy-style bars with both set to open in an alleyway behind bustling Justin Lane Establishment. Nightjar is a new offering from Hideaway Kitchen & Bar and Bine Bar owner Scott Imlach and it's aiming to arrive in time for spring.

Lockwood is the handiwork of Brenden Yeo, formerly of Byron Bay's The Roadhouse, with venue manager Zac Wright and builder mate Paul Hodgkinson. It's planning to start pouring first week of July.

"We signed the deal in September and there's been a lot of work and effort going into this," says Yeo who's currently employed at Cape Byron Distillery, home of Brookies Gin. "It's right behind the surf shop and used to be owned by the Salvos. You've got to go through the alleyway so it's really more somewhere you'd stumble on."

There won't be any signage – just a red door – and you'll need to text a mobile number to gain access. Yeo says decor will be simple with lots of recycled timber and a 9m long bar.

He's also considering a no-phone policy inside. "There will be three or four bartenders, and the emphasis will be on chatting to people at the bar – just drinking and chatting like it used to be back in the old days, not on the phone looking at Facebook."

BRISBANE'S FRESH BREW

Riverland, a big, new, alfresco-style riverside venue in a disused terrace at Emirates House, 167 Eagle St in Brisbane's CBD, will start being built this month. The space was formerly tagged as a future site for Brisbane's first Beer Deluxe, and the new incarnation is a project by Open Arms Hospitality, a group operated by Craig Shearer, Jason Sheather and Craig Ellison.

Riverland has been designed as a large-scale leafy beer garden which will offer casual street-food from four rotating shipping container kitchens, with one permanent tenant.

Riverland co-owner and general manager Gerard Coakley says the anchor offering will be by ribs expert Carolina Kitchen of Coorparoo.

"We're hoping to offer something different every week and we'll work with the other vendors," says Coakley.

Audience-wise, he hopes Riverland appeals to everyone from the local corporates to families and tourists. Expect a spring arrival.

SHOP EAT REPEAT

Westfield Chermside presses play on its new food precinct on Thursday week, in the second phase of a massive \$355 million redevelopment. A line-up of

more than 20 food retailers will feature in the light-filled dome The Urchin. Diner options will range from craft beer from Tapworks Bar & Grill through to modern Thai at Kinn Derm, and Latin American flavours courtesy of Fiery Deli.

In the next few months we can also expect four extra project launches – a US-barbecue-fuelled eatery called Bootlegger; The Bavarian from the Urban Purveyor Group; Cibo Cibo, an Italian from the Raw Group, and a new Chinese yum cha offering from Sunnybank's Landmark restaurant.

First tenants to open will include Daniel Ridgeway's Bin 931, Motto Motto, Spanish tapas eatery Hermosa, 4Fingers Crispy Chicken and Kamikaze Teppanyaki.

HUMMINGBIRD TO TAKE FLIGHT

Rosalie in Brisbane's inner-west is set to score a new 52-seat eatery in the former home of BurgerFuel, with doors of Hummingbird Bar & Restaurant finally set to swing open on June 28.

The space has been completely revamped and co-owners Ben Shepherd and Ben Jensen have replaced original chef Sam Roberts, now at Delfina's Bistro in Fortitude Valley, with Nathan Woods, formerly at Bucci in Brisbane's Fortitude Valley.

CLOAKED IN SECRECY

Former Limes Hotel, Fortitude Valley bartender Michael Pattison is set to head up The Cloakroom Bar, a schick new CBD offshoot of made-to-measure men's fashion retailer The Cloakroom.

The new speakeasy-style bar on Elizabeth St in Brisbane's CBD will be a similar venture to The Cloakroom's Montreal-based sibling Maison Cloakroom's acclaimed 16-seat bar, and the two will share cocktail intel.

Cocktails will be tailor-made and seasonally influenced and there won't be a menu. Of course, we can expect the new semi-alfresco 35-seater to arrive impeccably attired, featuring chocolate marble, dark mirrors and plenty of back-lighting and greenery.

"There's so much that's homogenised on the bar scene now," says The Cloakroom co-owner Andrew Byrne. "We see this as a real opportunity to do something more interactive and interesting."

The plan is to start pouring by the end of the month and access will be via a side alley.