



Owner Greg Colwill & Chef Oliver 'Olly' Knuckey



Driving past my favourite Gold Coast surf spot, Currumbin Alley, I realise not much has changed, though I'm told the Elephant Rock Café has. Now in its 26th year, it's become an iconic dining establishment with daytime views to die for.

#### SUMMARY:

This was an experience that I didn't expect. Service was smooth, food exceptional, needless to say Elephant Rock is at the culinary level that the Gold Coast is being known for.

#### FOOD:

Great for those who enjoy dining.

#### SERVICE:

Attentive.

#### ADDED BONUS:

Amazing views.  
Breakfast and lunch menus.



## European twist at ELEPHANT ROCK

Words: Chef David Fryer Photography: Brian Usher

Head Chef Oliver is from Cornwall in the UK and tells me he stumbled upon a career in kitchens working in a small restaurant in Swansea while pursuing a degree in French. "It was my introduction to fine dining, making everything from scratch and working with a chef who trained under Marco Pierre White at Harveys".

However what started as a part time job soon became a passion, one that nearly steered him away from his university course. Deciding instead to complete his degree, at the age of 22 he was left with no formal chef qualifications. He forged a foot in the door through various stages and went on to train under several Michelin star chefs.

The menu tonight reflects that training. To start, Seared Hervey Bay Scallops with apple, beetroot, baby sorrel, radish and chardonnay vinaigrette. The scallops are sourced from a local seafood supplier with years of experience who lets them know of the freshest produce they can get their hands on to showcase on the menu.

Served with glazed baby purple and golden beetroot, apple and sorrel fluid gel, mandolin of red and watermelon radish and baby sorrel

leaves, this is a very delicate, beautiful dish. The first course set the theme for the night with our next being a Terrine of locally smoked Ham Hock and Chicken, kohlrabi remoulade and golden raisin puree. Flavours of the smoked pressed meat work well with kohlrabi (a very under utilised root vegetable) and served with a warm crusty baguette from their baker in West Burleigh.

Pan-roasted Red Emperor with watercress veloute, scorched heirloom tomatoes, braised leeks and baby spinach was refreshing with fresh red emperor, caught off 1770 in North Queensland. Then came the Wagyu marble (which scored 9+), with white onion puree, braised celery, pancetta, gnocchi and manchego. Crême brûlée with shortbread was the piece de resistance, served with rhubarb ripple ice cream.

"A variation of this has been on the menu since I began. The consistency, richness and level of sweetness have been carefully balanced in the brûlée and the shortbread is an old recipe from when I worked in Scotland," explains Oliver.

Elephant Rock Cafe, 776 Pacific Parade, Currumbin QLD 4223. Tel: 07 5598 2133