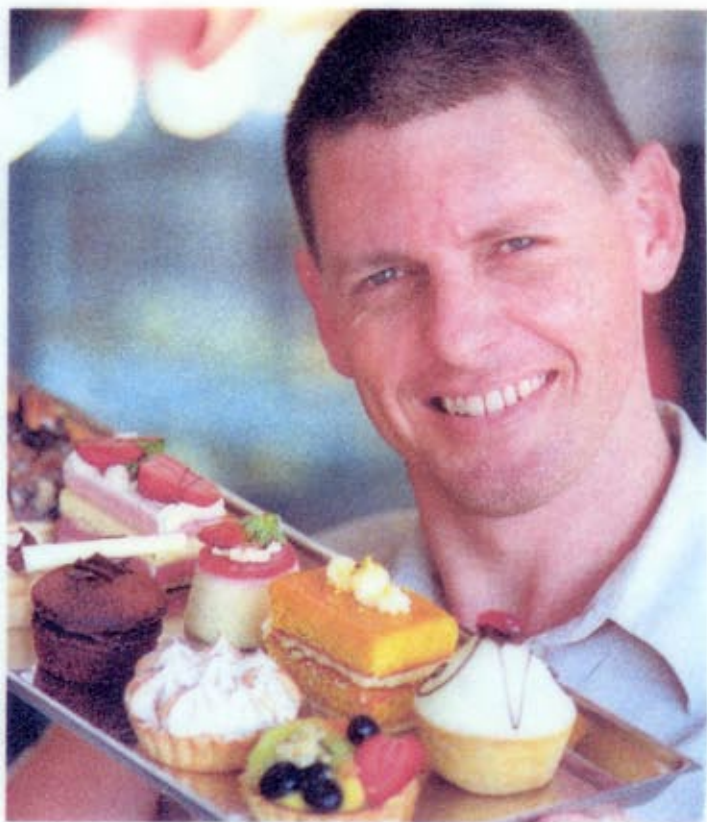




BITES with Kylie Lang



PERSISTENCE has paid off for Tony Smith. The owner of The Cream Patisserie at Coorparoo finally has snapped up the site next door (Tony Higgins' X-O Sports Bar) to fulfil his dream of running his own restaurant. Smith, who started the southside sweet den 17 months ago with wife Sam and previously managed two city restaurants, plans to open his modern European-style fine diner in February. Tony Harper will consult on the French and Italian wines, while Smith will look after the local drops. Chef is young gun Trent Robson, recently back from cooking in Michelin-starred joints in London and formerly of The Grape and CBD restaurant. As for the patisserie, it is powering ahead, plying up to 800 people a week with goodies. It also supplies the Great South Pacific Express, Tomoko, Denim, Rosalie Gourmet Market, Anise Deli-Cafe and Sirromet winery, along with specialty cakes for Gianni, Circa and Urbane restaurants. The Smiths also

have introduced bottled delights like brandied cumquats (\$7.90) and Christmas fare like German stollen cake (\$25.50). Ph: 3324 2713. Business also is booming two doors up where Smith's brother, Neil, has the Fish Kitchen. And with Smith's brother-in-law, Paul McGivern, having opened Rapide restaurant a few streets away in Camp Hill, it's a real family affair.