



## Double Cream rises to top

Sometimes, a rare jewel can be uncovered in the most unlikely places. Take Coorparoo's Double Cream, for instance.

With décor reminiscent of Europe and a menu that matches top-class city restaurants, Double Cream proudly proclaims that style and quality are just as welcome in the suburbs.

Double Cream provides a modern-European dining experience with a predominantly French influence. In nine months since opening, it has rapidly established a reputation for quality and service.

Owner Tony Smith explains: "We wanted to give customers the opportunity to enjoy in the suburbs an exceptional dining experience that

would normally only be found in the leading city restaurants."

Tony and chef Trent Robson have certainly taken a step closer to achieving their goal of establishing Double Cream and were recently awarded a Gourmet Traveller red star for dining excellence.

It is not surprising that the Cavendish Road restaurant has earned such praise, with its mouth-watering array of dishes. Entrees, priced from \$13.50, include blistered vine tomatoes, buffalo mozzarella and green olive crostini.

Mains – such as roasted spatchcock with king brown mushrooms, tarragon and buttered broad beans or braised Victorian lamb shanks, tomato brioche,

rolled chevre and lamb jus – range between \$23.50 and \$26.50.

Double Cream complements Smith's other venture with wife Sam, Cream Patisserie, a European-style pastry house and café located next door. Both businesses combine to cater for functions and have menus and beverage packages to suit various budgets.

**To reserve a table, phone Double Cream on 3324 0041 or 3324 2713, or visit the restaurant at Shop 4, 380 Cavendish Road, Coorparoo.**

