

# goodlife

## restaurant guide

# 2004

### BRISBANE SOUTH

#### Double Cream

★★

*Modern Australian*

380 Cavendish Rd,  
Coorparoo  
Ph: 3324 0041

Lunch 12-2.30pm Thu-Sat  
Dinner 6pm-late Tue-Sat

Licensed, BYO  
Main average \$25  
All major credit cards bar  
Diners and Amex

Tucked into a shopping strip in Coorparoo, this restaurant has a decidedly European chic to it. The level of innovation, formality and edginess of young chef Trent Robson's food is highly unexpected in a suburban diner, as is the elegance of the room. Dark wood and marble surfaces scream Northern hemisphere and rich-cream, leather high-backed chairs and heavy white damask linens lend a special occasion feel. The service is friendly and the food is described with pride. Foie gras and quail ballontine comes with a little puddle of bearnaise, a small cup of steaming quail consommé and toasted fig-and-hazelnut brioche. Leave room for the assiette of petit fours for dessert. The wine list suits the menu but choices are limited. Double Cream is the second venture for Tony and Sam Smith, who opened Cream Patisserie in Coorparoo a few years earlier.

