

# GOURMET TRAVELLER

## 2005 AUSTRALIAN RESTAURANT GUIDE

### Double Cream ☞

#### EUROPEAN

Shop 4, Cavendish Rd, Coorparoo  
t (07) 3324 0041

- \* Lunch: 12-2.30pm, Tue-Fri;  
Dinner: 6pm-late, Tue-Sat
- \* Bookings recommended
- \* E \$17 M \$28 D \$11
- \* Licensed & BYO
- \* Bar
- \* Cards: BC MC V DC EFT
- \* Outdoor dining
- \* Wheelchair friendly
- \* Chef: Trent Robson

If Double Cream was located in the inner city, rather than the suburban shopping centre at Coorparoo, it would command far more attention than it currently does. Trent Robson's food is exquisite. The menu is a complex amalgamation of top quality ingredients, blended skilfully and subtly with often surprising results. Rock lobster, pigeon, abalone, venison and duck breast all find their place in a menu of only 12 dishes, accompanied by treasures such as cauliflower panna cotta with caviar, foie gras hollandaise, and ricotta and chocolate ravioli. The interior is small but plush, with white leather, high-backed chairs set against dark parquet and marble, good stemware and pressed linen, all of which give a feel of luxury that belies its location. Service is informed, efficient and skilful, and the wine list adequate, well priced, and offers quite a few wines by the glass.

### Best cafes

**Cream** (Shop 3, 380 Cavendish Rd, Coorparoo, 07 3324 2713) offers good coffee and rows of ornate pastries, made daily on the premises.

The recipe for success at **The Gunshop** (53 Mollison St, West End, 07 3844 2241) is colourful, contemporary food, basic decor, brisk service and low prices. Expect to queue on weekends.

**Belgian Beer Cafe's** (169 Mary St, Brisbane, 07 3221 0199) Giles DeBeze, formerly chef at Anise, knows how to do great classic moules et frites and so much more – the beer's just a bonus. **Harvey's**

(31 James St, Fortitude Valley, 07 3852 3700) is Brisbane's favourite cafe and a quintessential Queensland experience: laid-back, deli-style, sunny and light.

**Chill** (cnr Oxford St & Cambridge St, Bulimba, 07 3899 5544) is more than a cafe: casual, approachable and always buzzy.

Dark wood and marble meet sexy lighting and Sicilian wood-fired pizza at **Beccofino** (10 Vernon Tce, Teneriffe, 07 3666 0207), while Peter Hackworth's popular **Plum Deli Cafe** (Kenmore Plaza, 841 Moggill Rd, Kenmore, 07 3378 5422) is expanding, with plans to do roasts and more in their wood-fired oven.