

GOURMET
TRAVELLER**DOUBLE CREAM ★****Modern Australian**

Cavendish Central, 380 Cavendish Rd, Coorparoo

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- 10am-4pm, Sat-Sun; lunch: 12-3pm, Fri
dinner: 6pm-late, Tue-Sat
- bookings recommended
- licensed & BYO • bar
- average main course price: \$26
- cards accepted: BC MC V EFT
- outdoor dining
- wheelchair access & facilities
- chef: Trent Robson

He's the hottest young chef in town and the venue – small, chic and very urbane – suits him down to the ground. Trent Robson has teamed up with owner Tony Smith, who also operates Cream, a divine little patisserie next door. The restaurant is all dark chocolate, cream, charcoal and rich wood tones. If you're dining with a party of around six or eight, book the nook, an arch-shaped leather upholstered space with a stone-topped table at the end of the cosy room. The food reflects Robson's time in London: it's lean and elegant, French-inspired and artfully presented in a minimalist style that captures the essence of each individual ingredient. Both Smith and Robson are perfectionists and it shows in every aspect of their business, from decor to menu presentation. The small wine list changes frequently to complement the menu.