

at the heart of brisbane's best suburbs

ascot & clayfield

free

july 2004

style

European Dining
at Cream Patisserie



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perfect patisserie

THERE'S A new mode of dining which is making positive waves in restaurant circles. It's the patisserie – very chic, very European and very now! Whilst tea and coffee houses are still very much in vogue, the patisserie is the newcomer to the fold offering an alternative style of dining for daytime and nocturnal types.

For sweet eaters, the name Cream Patisserie is already firmly logged in their memory banks. Cream Patisserie, opened in 2001 by qualified chefs Tony and Samantha Smith, specialises in sweet, edible European treats. Over the past three years northern suburbs locals have been making regular trips to the Coorparoo-based Cream Patisserie, until now. The husband and wife team this month opened their second Cream Patisserie right in our neck of the woods in Nundah Village.

Accentuating Cream Patisserie's European ambience, Tony and Sam have chosen an elegant medley of cream and dark chocolate tones for the walls, comfortable seating and lashings of soothing jazz music. Imposing pastry and cake cabinets engulf the shop frontage bursting with culinary treats fashioned from all things delicious.

Cream Patisserie does not have a set menu. Simply look in the cabinets and make your selection from the handmade fresh pastries, gateaux, chocolate truffles and intricate petit fours, biscuits and slices that change daily. Their chefs have full creative freedom in choosing the selections and because the product is fresh, their offering changes with the seasons and



available produce: the Bitter Chocolate Tart, Linzer Torte, White Chocolate Cheesecake, Dutch Apple Pie, Miela Slice, Brunli Biscuits, Mousse Roulade, Citrus Tart, and Frangipane Tart with poached fruits are hard to pass by...and that's just for starters!

Cream Patisserie's modern European theme continues with their beverage selection. Irresistible offerings include Italian style hot chocolate with its characteristic velvet custard texture, the Belgian Chocolate Milkshake, Raspberry Mint Smoothie, Segafredo coffee and an array of tea blends.

If you're not a sweet eater, don't despair. Although Cream Patisserie's focus is on whole and individual handmade sweet creations, they also offer savoury treats (fig, pine nut & prosciutto tart, smoked salmon and baby spinach brioche, and asparagus blue cheese tart sound fabulous) gourmet pies (flavours change daily including lamb & rosemary, game, and fish), sausage rolls and, from Monday to Friday, gourmet panini, ciabatta and bagels.

Dine in or take-away, the option is yours. Either way, the Smith's guarantee you won't be disappointed!

**Cream Patisserie, Nundah Village,
cnr Sandgate Rd and Boyd St, Nundah.**

p 3256 8667 Open: Tues to Sun 9am to 7pm

Ample car parking at rear of building.

**Fine fare made fresh daily with no added synthetic
flavours, colours, stabilisers, additives & MSG.**

Gluten free products also available.