bites
kylie lang

THERE’S a whisper of sweet nothings in the air at Coorparoo where husband and wife team Tony and Sam Smith are putting the finishing touches on their new 40-seat dessert restaurant. Cream Patisserie will peddle everything from handmade chocolates and ice-cream to pastries and cakes by Dutch chef Saskia Kleijn, who Tony met while heading Lizard Island’s food and beverage unit. Tony, who has managed the former Rae’s in Mary Street and Tognini’s on Main, tracked Saskia down after running up a hefty phone bill to her relatives in Holland. Cream Patisserie, in Cavendish Central, will offer takeaway and wholesale to restaurants and hotels.

At Coorparoo, meanwhile, Tony Smith is busy with final preparations for an a la carte restaurant to open in early March alongside his existing patisserie, Cream, in Cavendish Rd.

The new place will be called Double Cream. Chef Trent Robson, fresh from working in Michelin-star restaurants Le Trumpet and The Glasshouse in London, waits impatiently in the wings.

“Going to the city can be a bit of a chore,” Smith says. The veteran of gastronomic urban landmarks such as Faces, Raes, Circa and Il Centro says: “We’re heading back to the era of Two Small Rooms.”

It’s something of a family dynasty at Coorparoo. Tony’s brother Neil runs The Fish Kitchen nearby. Tony also happens to be Paul McGivern’s brother-in-law (they married sisters).