

COFFEE

ESPRESSO TO GO

Qantas The Australian Way's food reviewers nominate who brews the best coffee in each state – the cafes they would cross town for.

Gumpton, Sydney

SYDNEY

Gumpton

Shop 11, Strand Arcade, 412 George Street. (02) 9516 1997.

Rare is the Sydney coffee specialist who doesn't do anything decent in the way of food. Gumpton, a CBD offshoot of Marrickville barista favourite Coffee Alchemy, doesn't even try. They sell coffee, and they sell water, and you're not here for the water. This all-thrills, no-frills approach pays dividends in the cup, though, with espresso of remarkable balance and clarity.

Pat Nourse

MELBOURNE

Brother Baba Budan

359 Little Bourke Street. (03) 9606 0449. brotherbababudan.com.au

Trying to pinpoint a single cafe as "the

best" in a coffee-crazy city such as Melbourne could get you into a street brawl, but few local coffee fanatics would disagree that Brother Baba Budan is up there with the best. A tiny, constantly packed hole in the wall, with a ceiling full of dangling chairs, BBB is part of the Seven Seeds coffee roaster and cafe group in Melbourne known for its fanatical sourcing of best-quality (and ethical) beans from all over the globe. Their attention to detail pays off whether you order espresso, cold drip or filter.

Michael Harden

HOBART

Betsey

28 Argyle Street. (03) 6234 3375.

All light and concrete, Betsey is beautiful in a most minimal way.

Barista Charlie Gordon's coffee, made with beans sourced from Sydney's Single Origin Roasters, is fruity and balanced. Food includes delicious, pretty things on seeded rye, pastries from neighbour Pigeon Whole Bakers, and a succulent confit chicken bun with aioli and pickle.

Sue Dyson & Roger McShane

BRISBANE

Pourboy Espresso

26 Wharf Street. (07) 3172 1141.

pourboy.com.au

If you're down in the financial district there's no excuse for missing out on a visit to Pourboy Espresso. Those boys must have pulled a million lattes, short blacks and macchiatos by now, and every one of them was the best you've never had. **John Birmingham**

ADELAIDE

Coffee Branch

32 Leigh Street. 0451 661 980.

coffeebranch.com

Long and skinny, crowded and loud, Coffee Branch helped pioneer Adelaide's new wave of boutique coffee shops. Excellent single-roast coffees, some roasted on site, luscious Adelaide Hills milk and good pastries – don't miss the zeppole. Traditionalists still prefer Lucia's in the Central Market – it's been there nearly 60 years. **Nigel Hopkins**

PERTH

Architects & Heroes

Shop 25, 17-31 Rokeby Road, Subiaco. While distinctive wall art and breakfast items distance Architects & Heroes from its peers, this cafe's biggest claim to fame is Australia's first Steampunk, a fully programmable coffee brewer giving baristas unrivalled control. Taste the future of coffee now.

Max Veenhuizen

CANBERRA

Lonsdale Street Roasters

7 & 23 Lonsdale Street, Braddon.

(02) 6156 0975.

lonsdalestreetroasters.com

An expanding local empire, LSR roasts on site, pours, and packages (beans or ground coffee) to go. Beans are sourced from Central and South America, PNG and Indonesia. For dark chocolate and spice, try the Johnny Cash blend, or the Honeybear for robust berry, honey and malt. **Gareth Meyer**

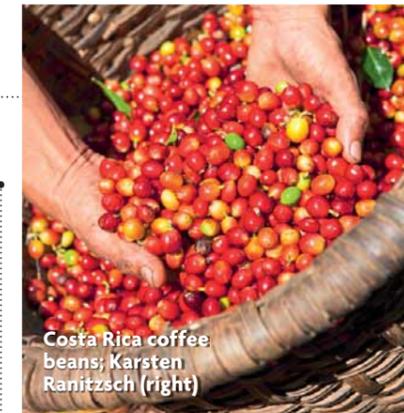
DARWIN

Laneway Specialty Coffee

4/1 Vickers Street, Parap.

(08) 8941 4511.

The open kitchen may be tiny and the acoustics somewhat challenging, but here's why Laneway often has a queue stretching out the door: excellent Campos coffee served by bright and attentive staff in a light-filled industrial-chic space. House-made baked beans, shakshouka and burgers are also worth lining up for. **Sam McCue**



Costa Rica coffee beans; Karsten Ranitzsch (right)



Bean there, done that

Coffee is high science today. Karsten Ranitzsch oversees the coffee journey – from the coffee cherry to the cup – for Nespresso. Here he clinks coffee cups with Susan Skelly.

➤ **In Australia, many people have exceptionally high expectations of coffee, whether in a cafe, at work or at home.** With Australians entertaining at home more than ever, being able to offer a good coffee is becoming increasingly important. Not only does it elevate the overall dining experience, but in a recent survey we conducted, we found 87 per cent of people also view it as part of being a good host. We've started to see coffee lovers matching their favourite Grand Cru to certain ingredients and flavours in their kitchen. This could be as simple as pairing strong coffees with intense, rich treats such as dark chocolate, or using it in sweet or savoury recipes.

➤ **What's been the game changer in the way we drink coffee?** Nespresso was the first brand, in 1986, to create portioned coffee. Introducing coffee in capsules contributed to a change in coffee-drinking habits worldwide. Also, many coffee drinkers have become coffee connoisseurs, who seek to learn more about coffees and understand their various aromas.

➤ **How do coffee profiles vary from country to country?** Terroir plays a key role. Soil, weather conditions, variety, altitude and temperature contribute to the aromas coffee will develop on the tree, which will be released during the roasting process. The coffee we are sourcing in Costa Rica has malty notes, our coffee from Brazil is rather sweet, with cereal notes, and the ones from Ethiopia are more floral, with jasmine. Last year, we launched two limited-edition Colombian coffees from different terroirs, Cauca and Santander. The terroir differences can be tasted in the cup.

➤ **These days, coffee is marketed like wine, with tastings, notions of terroir, special reserves, limited editions, single origins – has this been a deliberate strategy?** Only one or two per cent of the world's coffee crops meet our quality and aroma profile requirements. We called our coffees Grands Cru because [as winemakers do with wine] we push for perfection at every stage of development. We believe coffee has an important role to play – like wine – in an exceptional dining experience. Five years ago, we created training programs to develop the coffee expertise of wine sommeliers and chefs. Our Coffee Sommelier Program and Chef Academy has been attended by 170 wine sommeliers, including Paolo Basso, 2013 Best Sommelier of the World, four sommeliers in Australia, and more than 100 chefs.

➤ **Many chefs have become your ambassadors. Who are the most notable chefs experimenting for you?** Shannon Bennett of Vue de Monde in Melbourne, and Tetsuya Wakuda of Tetsuya's in Sydney.

➤ **Name three food or coffee innovations that have impressed or intrigued you.** Tetsuya has introduced a serve at the end of the meal, an intense Grand Cru coffee in a glass with an ice cube, a Japanese tradition. Shannon Bennett looks for ways to integrate our coffees into his degustation menu, such as coffee crème brûlée served with ripe papaya, flavours he believes perfectly complement each other. His recipe for the Espresso Martini, using lemon oil and raspberry liquor, is also one of the most popular cocktails served in The Lui Bar, which adjoins the restaurant.

PHOTOGRAPHY: SCOTT HAWKINS; GLORIA CALDERON BEJARANO/COURTESY NESPRESSO