



JAVA JAUNT

Local musicians T'ang Quartet were in Melbourne to perform at the 2013 Asia-Pacific Chamber Music Competition. The trip was also a chance for the four coffee lovers to explore the city's many cafes. Cellist Leslie Tan shows us his photo diary.



Sensory Lab (297 Little Collins Street, +61 3-9645-0065, www.sensorylab.com.au.)

This isn't a cafe - it's more of a laboratory where coffee tastes like lemongrass, peaches, oranges and chocolate, and strawberries and cream. True to its name, the joint served coffee in beakers and flasks. Our barista Tayt (left) looked like a mad scientist himself as he brewed his potions.

We were introduced to siphon coffee and a dizzying array of bean choices from Finca El Faldon from Colombia to Fazenda Sitio Do Savio from Brazil. Bean prices range from A\$50 to A\$200 per kilogram.



Pellegrini's Espresso Bar (66 Bourke Street, tel: +61 3-9662-1885.)

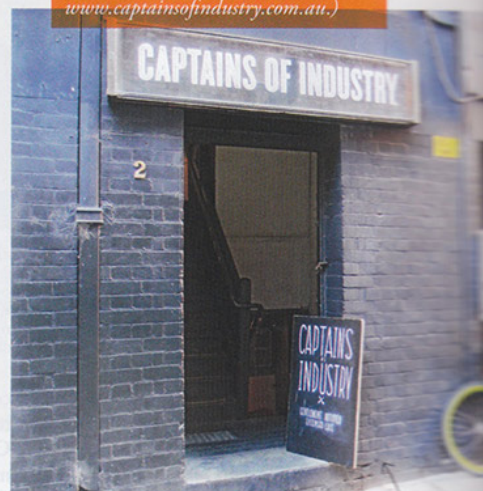
The espresso (A\$2.50 to A\$3) had a strong, nutty, caramel flavour. Perfect for a morning perk-me-up.



Australian coffee culture blossomed with Italian immigrants who moved to the continent to set up shop. This place does coffee with a respectful nod to traditional Italian methods, using a stove-top espresso maker and a Gaggia espresso maker - equipment that the owners brought over from Italy when they opened the cafe almost 60 years ago.



Captains of Industry (Level 1, 2 Somerset Place, tel: +61 3-9670-4405, www.captainsofindustry.com.au.)



With a blink-and-you'll-miss-it hole-in-the-wall entrance, this cafe is styled like a one-stop gentlemen's club - you can get men's haircuts here, and even bespoke footwear. Locals love how it's tucked away so you're away from the hustle and bustle of the city. And if coffee is not enough to liven up your morning, the cafe serves wine and cocktails too.



Le Petite Bourke (24 Little Bourke Street, tel: +61 3-9663-4484.)

This cafe, run by Turkish owners, stays true to its roots - its cosy and friendly interior will make you feel like you've been transported to an intimate cafe in Istanbul.



Turkish coffee uses only the finest grind of roasted beans and has a very high coffee content. Gulp it down and you'll start to feel a slight tremor in your hands - but it's pure bliss.

Patricia Coffee Brewers (493-495 Little Bourke St, tel: +61 3-9642-2237, www.patriciacoffee.com.au.)



In a city full of cafes with coffee menus longer than wine lists, Patricia is like a rebel of sorts, offering only a choice of black or white. No mochas, no macchiatos, no fancy this or that. Their reason: to cater to the busy office crowd who just want a no-frills cuppa. It's standing-space only, so place your order, join the morning queue outside and grab your coffee to go. Straight up, to the point, no nonsense - but each cup of gourmet coffee (from A\$3.50) is still lovingly brewed.



The League of Honest Coffee (8 Exploration Lane, tel: +61 3-9654-0169.)

Stepping into this big, bright, cheery place is a sure-fire way to start your morning on the right note. Kristin, our barista that day, hails from Dunedin, New Zealand, and his passion for coffee was evident as he introduced us to the joys of cold drip and pour over coffee.



The Cold Drip (A\$5 to A\$7) we had was prepared in the wee hours of the morning. It typically takes four hours to brew. What you get is a gold-hued nectar that tastes like a fruit juice (coffee is, after all, a berry) - I call it the single malt of coffees! This was definitely my favourite cup of the day, although by then I was probably just high on caffeine.



The Pour Over (A\$5 to A\$7) is intriguing. There is an undeniable sweetness to the drink. I suppose it's the way the beans are lightly roasted to retain the natural sugars. You might even mistake it for a black tea.