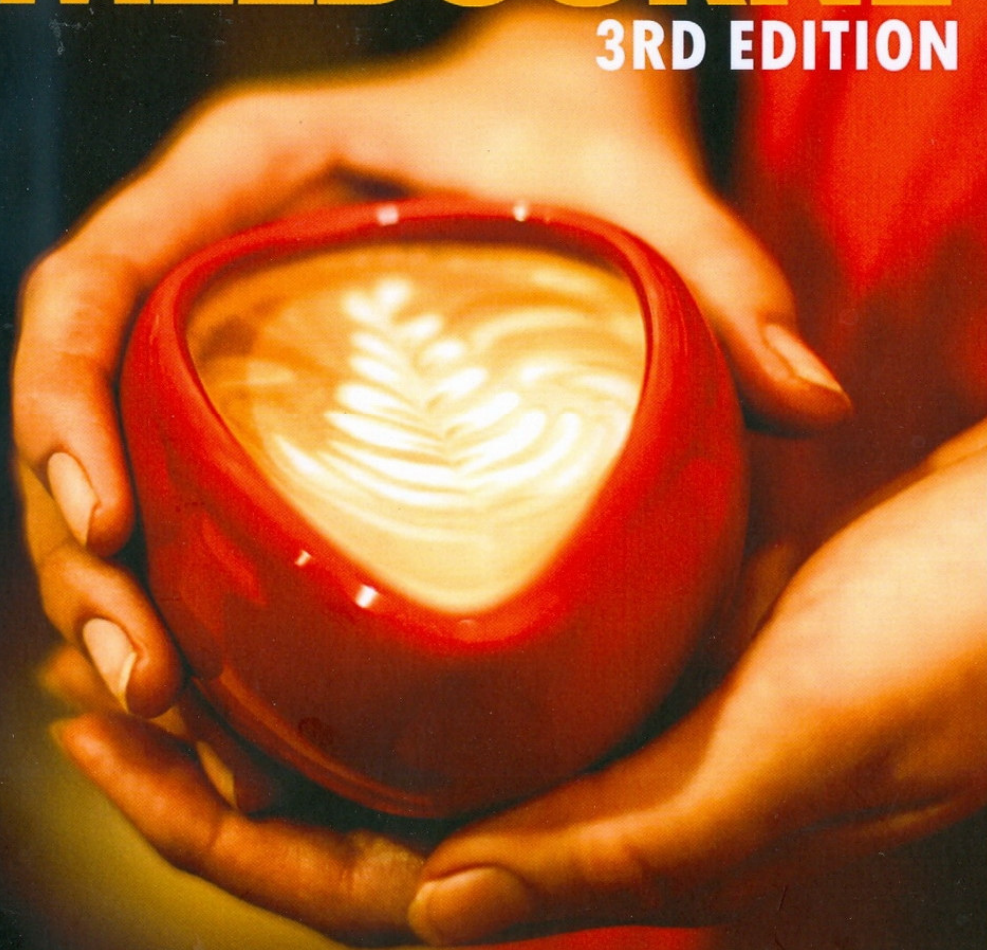


# the coffee guide... MELBOURNE

3RD EDITION



The *guide* to find ... the *perfect* grind



## HOME BARISTA INSTITUTE 51 Queen Street, Melbourne

Dodging office-workers in the city streets, I make my way to the foyer of a modern Queen Street building where the Home Barista Institute resides. Passers-by are lured in by a huge plasma screen showing coffee after coffee being poured by a steady hand, like a caffeinated piper to the city's corporate children.

Inside, it's a modern affair with plenty of wood panelling and timber tables. Flyers and brochures are strewn across the tables, advertising courses on coffee-making that take just four hours — and presumably last you a coffee-drinking lifetime.

But I don't have time for that; I need my espresso now. A hit of mild acidity with toffee and walnut characteristics come with the espresso. With a light body and muted, short-lived finish, I need another hit. So I try a flat white. Ah yes, that's good. Well textured milk and perfect temperature. Those toffee and nut characteristics cut through the milk and leave a pleasant finish on the palate. With a name like Home Barista Institute, you expect to leave with a bachelor of coffee. For my few dollars, all I get is a takeaway flatty — although it's a graduation of sorts.

Phone  
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Trading Hours  
mon - fri: 7am - 3pm  
saturday & sunday closed

Cafe... 19/25  
Coffee... 17/25  
Home Barista  
Institute Blend



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