

Coffee Menu.

This is a guide to the modern Australian café's coffee menu. It's important to remember though, that coffee has changed a lot over the past few decades, so lots of people have different opinions about what exactly defines each one of these drinks. No one's wrong necessarily, but this is how we like to make and drink these beverages today.



About 15-30g

Espresso



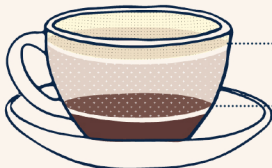
About 10-15g
First half of
espresso pour

Ristretto



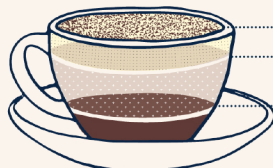
Double
espresso
100g of
hot water

Long Black



.5cm of foam
Single espresso

Flat White



Chocolate powder
1.5cm of foam
Single espresso

Cappuccino



1cm of foam
Single espresso

Latte



Dash of textured milk
Single espresso

Short Macchiato
TRADITIONAL



Filled with
textured milk
Single espresso

Short Macchiato
TOPPED UP



Filled with
textured milk
Single espresso

Piccolo Latte



Dash of textured milk
Double espresso

Long Macchiato
TRADITIONAL



Dash of textured milk
Half filled with water
Double espresso

Long Macchiato
MELBOURNE (VARIATION)



Filled with
textured milk
Double espresso

Long Macchiato
PERTH (VARIATION)