

The Streets of Barangaroo

BARANGAROO'S BEAN SCENE

At The Streets of Barangaroo, the bean scene is warming up. In the lead up to International Coffee Day on October 1, Sydney's finest coffee roasters are spilling the beans on what makes their brews so good.

The Precinct by Toby's Estate is tamping the grounds on the heads of its sleek, new, low-profile espresso machine from Seattle called a Mavam that has all the hardware built-in under the counter, somewhat akin to the familiar beer tap. The Mavam brings theatrics back to coffee making and allows transparency between barista and consumer. It provides electrical heating elements that are individually programmable so the barista can ensure the temperature is stable from the first shot to the hundredth shot.

At Micro by Coffee Alchemy, Hazel de los Reyes and Clare Lim are taking delivery of their latest single-estate beans from individual farms, co-operatives or mills, known as micro-lots. *"We prefer micro-lots where the production is often just a few bags,"* says Hazel. *"The term micro-lot is literally the crème of the crop. Farmers take a risk, cordon off a plot of trees and harvest them separately. We just came back from Sulawesi where there is a producer, Toarco Estate, experimenting with honey-processing. We have one of the two bags produced in 2016."*

And at Georgie Boy's Coffee Co, George Christodoulou, is taking special orders. *"Aussie bean lovers are a fussy bunch. Gone are the days of ordering a simple cappuccino. Almond, soy, cold drip, filter – you name it, they want it,"* he says. *"One regular orders, every day, a four-shot, large, flat white with hazelnut syrup and 10 sugars."*

The lucky residents, visitors and workers who walk The Streets of Barangaroo can take their pick of coffee spots to serve them their morning pick-me-up. They can feel the love at Luxe with its takeaway cup stamped with a big red heart, test the Turkish coffee at Anason or visit Campos's striking, gold fit-out for a superior blend. They can give the 'sidecar', a batch brew filter coffee with an espresso on the side, a go at Shortstop or get a caffeine hit without the heat with an affogato from RivaReno.

"There are heaps of coffee choices at The Streets, which fosters competitiveness," says Marco Assanti from The Precinct. *"But mostly it keeps us on our toes and makes us diversify what we are doing. Customers don't just want a great coffee; they want a memorable experience."*

The proof is in the cup: around 7,900 coffees -- made from around 160 kilos of beans -- are sold every day at The Streets of Barangaroo. This will become 13,000 cups daily when the international towers are fully occupied. All retailers use compostable coffee cups made from sustainable, rapidly renewable resources. Cups are collected in 'waste to energy' bins before they are taken to Chullora where they are sorted, shredded and baled for transport to Malaysia. They are then used as an alternative energy fuel in the manufacture of cement.

Life's too short for a bad coffee so take the plunge and break away from the daily grind. Get to know your caffeine dealer as your espresso is extracted. Whether you take it long, flat, soy, almond or decaf, there's a bean for you at The Streets of Barangaroo.

The Streets of Barangaroo
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