

### **Espresso**

A single shot of espresso coffee. An espresso should be the ultimate display of the coffee's flavour profile.

### **Ristretto**

A single extraction of coffee containing all the essential oils in a short volume. The connoisseur's choice.

Ristretto is Italian for 'restricted'.

### **Espresso Con Panna**

A single shot of espresso coffee stained with milk and cream. Rich, decadent and luxurious.

### **Flat White**

One part espresso, three parts lightly textured milk with a thin layer of foam. All in-house full cream milk flat whites are served with a rosetta: free-poured latte art which demonstrates the skill of the barista.

### **Cappuccino**

One part espresso, two parts textured milk and foam.

The cappuccino is so named for the gold and brown hooded robes worn by the Capuchin monks. A

traditional cappuccino is prepared without the addition of cocoa powder.

### **Cafe Latte**

On part espresso, four parts textured milk and foam.

From the Italian: *caffè*=coffee, *latte*=milk.

### **Piccolo Latte**

One part espresso, two parts textured milk and foam.

The piccolo is similar to a miniature latte.

### **Short Macchiato**

Equal parts espresso and textured milk. Macchiato is Italian for 'marked' or 'stained'.

### **Long Macchiato**

Two parts espresso, four parts textured milk and foam.

The Long Macchiato is an Australian invention.

### **Long Black**

Two parts hot water, one part espresso. In the US, this is referred to as an Americano.



### **Affogato**

Espresso extracted over premium quality ice cream.

Epic offers four varieties of high quality ice cream to partner with the espresso. Our award-winning, locally made ice cream is created with fresh whole milk and double cream.

### **Belgian Couverture Mocha**

One part espresso, four parts textured milk and foam combined with Belgian couverture chocolate. 'Mocha' derives from the ancient port of Yemen or Mocha where the original coffee beans from that region had a distinct chocolate note in their flavour profile.

### **Belgian Couverture Hot Chocolate**

One part Belgian couverture, four parts textured milk and foam. Our signature chocolate is a blend of the highest quality Belgian couverture containing a high proportion of cocoa butter.

### **Belgian Couverture Ristretto**

A single ladle-full of pure warm Belgian couverture chocolate served in an espresso demitasse. Nirvana in a cup.

### **L'Angelina Hot Chocolate**

Belgian couverture chocolate combined with whole milk and a dash of fresh cream. Named and inspired by the famed Angelina Café in Paris. Quite simply, the best hot chocolate you will ever taste in your life!