

More about Epic Espresso

Epic Espresso is not a franchise but is independently owned and operated.

Epic Espresso is the creation of Corey Diamond—an accredited judge of the Australasian Specialty Coffee Association.

Epic Espresso's mission statement is simple: **To raise espresso coffee to an art form.**

Epic's vision is: **To be Western Australia's leading authority on espresso coffee.**

Epic's coffee making philosophy is highly scientific and is based on years of research into espresso extraction theory and elite level barista training.

Epic uses Synesso coffee machines. These are hand-built artisan machines made in small numbers for elite level coffee professionals. We also use Italian-crafted Mazzer Robur conical burr grinders; designed to deliver maximum aromatics into each and every cup.

If you have a question regarding espresso or coffee in general, feel free to ask. Epic's baristas would welcome the opportunity to assist you in creating incredible espresso at home.

All our baristas have successfully completed Epic's own Barista Certification Program. This intensive and rigorous training program refines their skills and advances their espresso knowledge. Staff are trained to World Barista Championship level and regularly compete in Barista Competitions. These baristas are truly 'espresso coffee artisans'.



Some things you probably need to know about Epic Espresso

_Due to the natural caramelisation of sugars during the roasting process and the sweetness of correctly textured milk, we recommend enjoying Epic's coffee without the addition of sugar. So, while we won't add sugar for you, you're still welcome to add it yourself. Our suggestion however is to try the unadulterated taste of Epic's coffee without sugar—arguably a far superior coffee experience.

_Epic's milk of choice is full-cream. Full-cream milk intensifies the espresso's natural flavour and adds creaminess to the mouth-feel of the coffee. Soy and skim milk are available but it is our recommendation that fresh full cream milk gives the ultimate coffee experience.

_Epic's baristas have been trained to be intensely focussed on what they do so that their very best ends up in your cup. They may refrain from interaction with you but please excuse them as they are trained to monitor a myriad of espresso variables simultaneously. Enjoy watching them perform and appreciate their artistry as you experience perfection within each cup.

_Epic's custom blend is a combination of the highest quality coffee beans sourced from around the world. Epic's fresh-roasted custom blend has a complex, balanced structure with a full body, caramel sweetness, spicy dark chocolate notes and a clean finish.

_Epic believes that fresh roasted coffee is paramount to quality espresso. We receive multiple coffee deliveries every week guaranteeing your cup and take-home coffee beans are fresh. Every time.

_Epic showcases some of the highest quality single-origin coffee beans from around the globe. Each month, we feature a new single origin bean as well as Epic's decaf and in-store custom blend. All of these are available either in your cup or to purchase whole bean or ground.

_Epic uses the finest quality pure warm Belgian couverture in all its chocolate based drinks. This couverture has a smooth, rich flavour due to the high proportion of cocoa butter.

_Epic also offers a fine range of premium loose leaf teas percolated using Epic's unique steeping method.

Menu.

ESPRESSO | A single shot of espresso coffee. The perfect espresso crema is extremely fragile and has a deep hazelnut colour with reddish selections.

RISTRETTO | A single extraction of coffee containing all the essential oils in a short volume. The connoisseur's choice. Ristretto is Italian for 'restricted'.

FLAT WHITE | One part espresso, five parts lightly textured milk finished with a rosetta—a free-poured, milk-art pattern 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.

CAFFE LATTE | One 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 | One part 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.