

CAFÉ CULTURE \ MARY O'BRIEN REVIEWS BLACK FLAT

Specialty coffee has finally come to Glen Waverley in the form of the cute little Black Flat café, very handily right beside the station.

It's a café for locals by locals, as owner Jordan Harrick is a born-and-bred Glen Waverley resident whose father and grandfather lived in the area. She also went to Glen Waverley Secondary College down the road.

The name Black Flat, which has coffee connotations, was the original name of the area before it became Glen Waverley in 1921.

Kingsway is changing and Black Flat, which opened in April, is housed in the new 10-storey Ikon centre. The café overlooks the recently revamped station and is perfectly placed for commuters. There's even a handy little window for caffeine on the run.

Harrick is 22 and has worked in cafés since she was 14. This is her first solo venture and the focus is very much on coffee. Harrick uses Axil's seasonal blend, which is roasted in Hawthorn. It comprises three beans from Brazil, El Salvador and Costa Rica. The blend has sweet toffee flavours in espresso, while the chocolate tones shine through in milk.

Black Flat is small, about 19 square metres, and Harrick, a graphic designer,

planned the sleek fit-out with RK Constructions. Inspired by two trips to Italy, she wanted a European-style espresso café.

On one side is the main counter with a La Marzocco Linea coffee machine and opposite is a roughly hewn timber counter with four stools that face the station. It's a bright, cheery space with a row of tiny mint plants on the counter. A small display case holds pastries from Noisette, the boutique Port Melbourne bakery, and fruit-filled muffins from local Alan The Pastrychef. The menu is strong on drinks while food offerings are limited to toasties, granola with yoghurt, savoury muffins, and sweet treats.

All the baristas are trained, and second-in-command Jason Kim previously worked at The Pour Kids in Malvern. Mörk hot chocolate, which is made in West Melbourne, is popular. On the tea side, there are offerings by Tea Drop and a spicy chai from Tea & Spice.

Harrick is looking forward to summer when she plans to add extra 10 seats to the existing two tables in the sunny outdoor area. She wants to expand the menu – a chicken sandwich will appear soon, and iced mochas and filter coffee are also on the way. \

IT'S A CAFÉ FOR LOCALS BY LOCALS

(STEPHEN MCKENZIE)



LOUGHLIN HARRICK & CUSTOMER

BLACK FLAT COFFEE BREWERS
SHOP 6, 39 KINGSWAY (CORNER RAILWAY PARADE NORTH), GLEN WAVERLEY

Food \ Toasties and pastries **Vibe** \ Fast and furious

Phone \ 0420 636 138

Open \ Monday to Friday 6am-4pm; Saturday 8am-12pm; Sunday 9am-1pm

» www.facebook.com/blackflatcoffee

GOT ANY CAFÉ CULTURE SUGGESTIONS? email \ ltolra@theweeklyreview.com.au



12 MONTHS NO SERVICE FEES

“At Domainé you feel part of a small community, rather than a township.”

Katharina Shaw,
Domainé Doncaster Resident

There's a time in everyone's life when they retire, unwind and start enjoying the simple things. And although this sounds inviting, making the move into the next stage of life can be difficult.

That's why at Domainé Doncaster, we make the transition an easy one. Our friendly community lives the same way they always have – but without the worries of maintenance and security. And with added luxuries like a theatre, salon, conversation nooks, private courtyards and even a craft room.

So like Katharina says, “I highly recommend Domainé. Some of my friends live here too—and they all think it's wonderful.”

Come and visit our community to see what it's all about.

Visit domainedoncaster.com.au or call 9848 1933 to arrange a private tour.



31-43 Victoria Street Doncaster