

Down to the very last drop

A passion — or should we say an obsession — with coffee led Con Kazantzidis to open the Lastdrop Espresso Bar 17 months ago. An HSC maths and science teacher for 10 years, he swapped classroom for cafe to follow his real passion, although he's not severed all ties with school life.

For his stylish cafe he imported a special Monaco espresso machine to produce a coffee menu with all the familiar choices — like cappuccino, cafe latte and flat white (each \$2.50) — plus offerings like doppio (double shot), macchiato, (a short black with a dash of milk) and ristretto (a stronger and shorter short black). These are priced from \$2.

Thirsty coffee drinkers can opt for a long latte, Vienna, or a bowl of coffee (perfect for dunking something delectable). For something completely different, there's cafee binoche (ice cream topped with espresso coffee) or Greek frappe (coffee whipped to a creamy consistency then blended with ice and water).

All coffee is made using Lastdrop's own blend of 100 per cent arabica coffee beans, specially sourced from three coffee growing regions around the world.

Proprietor Con is barista by day and a



Lunch delight: dip platter.

boarding master by night, supervising year 12 students at Newington College, Stanmore. For a decade, friends and family urged him to open a cafe.

"It was a bit of a gamble but I knew it should work because of the demographic of the area and it has exceeded all my expectations," he said.

This may be because of Con's uncanny ability to associate faces with their favourite cuppa, so when a customer sets foot in the door, the coffee's already under way. For non coffee drinkers,

Lastdrop offers beverages including hot chocolate (\$3.10), loose leaf and herbal teas (\$2.80 to \$3), lemon iced tea (\$2.80) and fruit whips (\$4.40).

Breakfast choices include fresh baked muffins (\$2.80), toasted blueberry bagel (\$3.10), Turkish toast with ricotta and honey (\$4.40), homemade yoghurt and honey (\$3.30) and bagel with ricotta and smoked salmon (\$7.50).

For lunch, choose from Lastdrop's dips platter or a mezze platter (babaganoush or hommos), octopus, salami, olives, double smoked ham, artichokes, dolmades and warm Turkish bread (\$9.90); Greek salad served with warm pide bread (\$7.20) or a gourmet pie (varieties include chicken and mushroom, pepper steak, spinach and ricotta, tomato, zucchini moussaka) served with salad for \$7.20.

Lastdrop also offers a selection of delectable cakes and desserts.

It's part of this proprietor's philosophy to try to support the local area by sourcing all ingredients and menu offerings from within a 10km radius.

Lastdrop Espresso Bar, 538 Marrickville Rd, Dulwich Hill. Open 7.30am to 6pm Monday to Saturday. Phone 9572 9800.

JACQUI HOCKING