



## The God shot

*Sometimes you need divine intervention to make the perfect espresso but there's one café in Napier where they seem to have their fair share of the almighty.*

*editorial* rick hopkinson / *pictures* richard brimer

It's my first caffeine fix of the day and Ben Simcox, award winning barista and owner of Groove Kitchen, looks up to heaven in anticipation as I take my first sip. "Well?" he enquires. I give him the universal sigh of approval and Ben makes a mental note. "You never know when you are going to produce the 'God Shot' but when you do, everything simply comes together at the right time," Ben explains. "It's in the pour, strong, full bodied, sweet, caramel, glossy with a smooth satisfying finish."

Ben has been perfecting his trade for many years achieving New Zealand Café of the Year status in 2009, a first for Napier. But consistently producing out of this world coffee is just part of Ben's very own unique trinity of the senses: great coffee, sensational food and music to soothe the soul.

Groove Kitchen has built an excellent reputation for the quality of their food. The kitchen not only dishes up a heavenly selection of tasty goodies each day but also now caters for an increasing number of functions throughout Napier. Office morning teas seem to be the favourite but in house business lunches are growing in popularity.

Then here's something that should be music to your ears. Ben is also an accomplished DJ and is passionate about the ambient sounds that pervade the café throughout the day. Triple deck turntables are accompanied by a spectacular array of electronic visual displays. That's not all, Groove Kitchen attracts some of the leading musicians from throughout the Bay and it's not unusual to walk into a live session at lunchtime!

"I always wanted this place to be more than just a café. It's also a destination venue that can be used for private function hireage in the evenings," Ben proudly points out.

Ben's coffee making skills have become so popular that he now runs regular barista and coffee appreciation workshops for budding professionals and those of us who simply want to know the difference between a Doppio Espresso or a Caffè Macchiato. Why not sign up too? You never know you just might one day be able to perfect that 'God Shot' for yourself.

**112 Tennyson St (06) 835 8530**  
**[www.groovekitchen.co.nz](http://www.groovekitchen.co.nz)**



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#### 1. Short Black/Espresso (Caffe)

Single espresso shot poured to 25-30ml, served in a demitasse cup or piccolo glass.

**Smooth and balanced.**

#### 4. Cappuccino/Cappuccino

Single, double or double restricted espresso shot poured between 30-60mls with thickly textured milk in a cappuccino cup. Dusted with chocolate or cinnamon.

**Rich and creamy.**

#### 2. Long Black/Caffe Lungo

Double espresso shot poured between 40-60ml over hot water in a tulip cup. May be served with a jug of hot water on the side.

**Strong, full and smooth.**

#### 5. Latte/Caffe Latte

Single, double or double restricted espresso shot poured between 30-60mls with medium textured milk served in a glass or large cup.

**Mellow and smooth.**

#### 3. Flat White

Single, double or double restricted espresso shot poured between 30-60mls with finely textured milk and served in a tulip cup or cappuccino cup.

**Smooth and full.**

#### 6. Mochaccino/Mocha Latte/Mochaccino

Single, double or double restricted espresso shot poured between 30-60mls with chocolate syrup or powder, served with medium textured hot milk and dusted with chocolate in a glass or cup.

**Sweet, rich and creamy.**



### Adoro cafe

142 Hastings Street - (06) 835 1747

For the love of coffee – with a Franco/Italian name like Adoro how can you not fall in love with this place! Paul Greaves has enthusiastically blended together the very best of the Mediterranean to create Napier's only truly authentic Espresso bar.

Get there early before the locals take away all the specially imported, freshly baked French pastries! There's a tempting selection, my favourite is a deliciously decadent pain au chocolat but there are almond custard and traditional crossaints among many others to choose from.

Make no mistake you will simply adore their Milano coffee. A unique blend with its Northern Italian origins developed and tweaked by 'Pauly and crew'. This is no ordinary café. Adoro is a tantalising treat.

## Simply divine

*It's the middle of May (late autumn) yet it's warm, sunny and blue skies overhead. Time for a coffee so we head to Café Divine, knowing that there will be a sunny spot to enjoy a Havana coffee, watch Napier busy at work and soak in the friendly ambience.*

*editorial judi hopkinson / pictures anneliese hough*





The café is buzzing and tables are full of others intent on doing the same. Owner Lynda Moss is busy on the coffee machine but never misses a beat to chat to clients as they line up for that delicious first coffee of the day – for some it's probably their second or third, as Café Divine is the earliest opening café in town at 6.30am.

There's a fascinating melting pot of different nationalities and cultures all working together here. Italian couple Alberto and Camilla arrived in Napier for three weeks but scoring work at Café Divine, loved it so much they stayed for four months. Then there's the young guy from Bombay who has worked in Napier for three years in the wine industry, but it's off season now and Lynda has picked him up for the café.

"These people are wonderful workers," explains Lynda. "I only ever have to explain or show them what I want once and they get onto it. They are brilliant at taking up the initiative and are so willing to work and learn."

She finds that a lot of them are passionate travellers and bring a whole new dimension to service and such a willingness to please.

"Last year I employed three Italian girls and they were amazing. We really missed them when they moved on as they had a work ethic that is very hard to find," said Lynda who has also over time employed a mixture of young people from Spain, Germany, Thailand, America, Japan,

Holland and Ireland. "The Irish are full on," she said. "They are great, so bubbly and really out there."

Needless to say, service is everything, and as we chat Lynda is constantly surveying everyone and everything to make sure no-one is being missed or not attended to. She always has time for people and greets everyone. "I love this place," she says enthusiastically. "Napier is so good, the weather, the people – even when it's raining. You can walk down the street and say hello to so many people you know and they know your name." It all adds to the atmosphere here which is bubbly, chatty and happy.

Lynda is passionate about what she does and her superb food always has a creative flair all of its own. She offers a complete gluten-free menu and every day you can guarantee something different and delicious. "Everything is baked on the premises. Interestingly it's the men who are now the ones looking for gluten-free. They are eating healthier food so we like to keep up with that," said Lynda.

On this sunny morning Café Divine was an excellent choice. People relaxing with the newspaper, meeting friends or just watching the world go by. After two very good coffees and delicious feijoa and banana loaf, it is obvious to us why it is so busy, and why the customers just keep on coming back.

**Above: Wonderful food, great coffee and a fascinating international flavour.**

**53 Hastings Street, (06) 835 6218**