

## Best barista locally grown



NEW ZEALAND'S best barista is one of us. The top award at the Huhtamaki New Zealand Barista Championship held over the weekend went to Wellingtonian Aymon McQuade from Bell Tea and Coffee, who roasted 30 of the country's best espresso makers to win the title of National Champion. McQuade will now travel to Vienna, Austria, to represent New Zealand at the World Barista Championship International Final in June. Another local, Nick Clarke from Coffee, won third place.

Liberty has carved out a name for itself brewing strong flavourful beers that are either sold on tap or in large 750ml bottles with zorg stoppers. While there we tasted the dazzlingly hoppy double IPA C!TRA that masterfully matches a huge hop driven aroma of citrus, and tropical fruit with a palate that offers buckets of hop flavour without much obvious bitterness.

We also tasted a trial batch of a sour red ale that is perhaps one of the most exciting Kiwi beers I have had in a long time, sour, tangy and bursting with refreshing salty passionfruit acidity. I hope Joseph finds a way to produce it commercially.

Another Liberty beer that has me excited is the

## SCRAPS

### Boxed in

WELLINGTONIANS can swig, taste, move and stir in a big box that's just popped up on lower Taranaki Street.

Living This City is a pop-up venue, the brainchild of Jason Clark of Bettys Function House and personal chef Sam Pope. For the next few weeks invited guests can learn Clark's art of cocktail making, enjoy Pope's three-course taste experience, take a Les Mills Extreme tailored fitness class, or a behind the scenes coffee class by Mojo.

The events are free, but to be in the draw for an invite go to [www.livingthiscity.co.nz](http://www.livingthiscity.co.nz).

### Burger station

HUNGRY people on Cuba Street will be able to fill their tanks with the opening of a fourth Burgerfuel restaurant in Wellington. On the site of the former Tangerine Bar it will be the first in New Zealand with "design features" recently introduced at some of the chain's overseas restaurants.

Opening is planned for April 1.

### Cheese from the makers

LOCAL cheesemaker Zany Zeus opens its first ever store this weekend.

The family-run business, owned by artisan cheese maker Michael Matsis and his sister Meropi, have produced and distributed boutique cheeses to cafes, restaurants and supermarkets for the past 12 years. The company's first store on Randwick Road, Lower Hutt opens on March 31.

The opening will also see the launch the latest edition to the Zany Zeus range, its own premium ice-cream.

