

Latte art at
Glee Coffee Roasters

Happy Mondays

Beat the Monday cafe blues with this selection of eateries still serving up the goods when others take a break.

WORDS TARA WELLS

On the Central Coast we practically have coffee on tap. So many local cafés are ready and willing to meet our caffeine obsession with a social buzz and good times. But come Monday, many of those establishments need their own R&R and our love of a cuppa is briefly unrequited. Thank goodness, then, for these coffee shops and restaurants that never rest.

Glee Coffee Roasters, Wyong

For those mad about their daily macchiato or flat white, follow the freshly roasted scent towards a café owned by a self-described 'bunch of crazy, caffeinated, coffee heads'. Glee Coffee at Wyong was founded by two brothers and their wives who share a passion for a good brew. The café alongside their roasting warehouse (affectionately dubbed 'The Source') has maintained a tight focus for more than 10 years. Expect single origin coffees with a side of toasties and a selection of baked goods.

gleecoffee.com.au



GLEE COFFEE ROASTERS

WATERS EDGE RESTAURANT



Waters Edge Restaurant, The Entrance

Ticking over more than a decade gracing The Entrance's prime position, Waters Edge Restaurant kicks off with leisurely breakfasts from 8 am. Come lunchtime, their expertise in seafood comes to the fore. Whether sitting on the waterside deck or checking out the view from floor-to-ceiling windows, patrons keep requesting the seafood platters and baked fresh whole fish. Notch it up with share-style lunches or keep it simple with coffee served all day.

watersedgeseafood.com.au

Komuniti, Long Jetty

In spring, Komuniti's oasis-like rear garden courtyard becomes a salve against life's busy-ness. Using local and organic ingredients wherever possible, choose from favourites like wagyu beef or chicken schnitzel burgers. Or do your insides a favour with a brown rice bowl served with corn fritters and veggies with a miso dressing. Mix up your drinks with a sticky chai, Legend coffee roasted in Gosford, or a 'Cacao Ceremony' superfood mushroom blend. A 'Cookies and Cream' smoothie tastes decadent but is actually the goodness of banana and vanilla whey powder paired with the choccy burst of cacao. Yum without the food coma glum.

komuniti.au ►►



KOMUNITI



Flour & Co, Toowoomba Bay

Once upon a time, it was simply Toowoomba Bay's pie shop. The Picot family, owners since 1988, upped the ante to offer more goodies to become Flour & Co. The pies are still there, of course, and so are flaky croissants, huge bliss balls and matcha lattes. Everything's made fresh in-house daily, making it tempting to grab a loaf of sprouted wheat sourdough to take home after your coffee fix (steaming hot or iced) is met.

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BECKER & CO

Becker & Co, Avoca Beach

For some, all it takes is a glimpse of a Campos Coffee sign and they're in. While Becker & Co has been on the scene since 2013, relatively new owners Clare and Joe Conry are keeping everything good about this much-loved café – like detour-worthy coffee – and adding more. Still-warm muffins race out the door each morning while the most popular brunch dish is a slow-cooked red wine, mushroom and brisket pie, baked fresh each day. Like the rotation of sweet treats – look out for raspberry and blueberry custard croissants – everything is made in-house, often by Clare or another family member.

Facebook @beckerandco Instagram @beckerandco_avoca

Café Mocha, Bateau Bay

What does it take for a café located in a beachside suburb – but not near the actual beach – to survive and thrive? Consistently good food, reliably excellent coffee and friendly staff. Take a perch outside with a pooch at your feet, or choose a sage-coloured booth inside to savour chilli scrambled eggs with goats' cheese or a sticky glazed pork belly salad.

cafemocha.com.au

The Fat Goose, Killcare and Kincumber

There's a bit of a theme across these hardworking Monday-openers: take a long-lived and long-loved cafe, pop in new owners armed with renewed gusto, and make everything fresh and local. That's the case here too with The Fat Goose, although calling owners Hamish and Blair 'new' is a bit of stretch: they've spent more than two years proving over and again that this neighbourhood institution has plenty more life from its beginnings in 2009. Think Mecca Coffee, Brasserie Bread single origin artisan sourdough and a seasonal menu. Killcare locals can't go past the corn fritters with citrus crema and capsicum jam with a choice of tasty sides such as haloumi and smoked salmon. Now Kincumber gets a look-in, with a new kiosk in Kerta Road complementing the original Killcare cafe.

thefatgoose.com.au

Waterfall Café, Mount Penang Parklands, Kariong

Located only 15 minutes from Gosford's CBD, Mount Penang Parklands feels like a green-speckled world away. Any visit is worth lingering over, so it makes sense to extend your stay with breakfast or lunch overlooking the parkland's ponds. Serving up rare roast beef sandwiches or garlic chilli prawns, owner and chef Jas Sandhu has been pleasing customers since 2007. Let birdsong serenade your Monday morning coffee.

waterfallcafe.com.au



THE FAT GOOSE KILLCARE