

SEVEN SEEDS ANNUAL IMPACT REPORT

Our annual Impact Report provides an opportunity for us to reflect on our progress and thank the customers, staff, suppliers and clients who are at the heart of our existence and growth.

In this report, we will delve into our sustainable sourcing initiatives, social endeavours and environmental conservation efforts.

We also provide insights into the collaborations and partnerships that have helped us create a meaningful and lasting impact.

Scan the QR Code to read more, or visit www.sevenseeds.com.au



SEVEN SEEDS
COFFEE ROASTERS — ESTD. 2007
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ACKNOWLEDGMENT OF COUNTRY

Seven Seeds Coffee acknowledges the Traditional Owners and Elders past and present across Australia and stand together with Aboriginal and Torres Strait Island leaders of today and tomorrow. With particular acknowledgment to the Wurundjeri people, the Traditional Owners of the Land and Waters where we work, learn and play.

OUR SUPPLIERS

Here at Seven Seeds Coffee we pride ourselves on sourcing our coffee ethically and sustainably. Keeping in line with this, we try our best to use local suppliers that share our values. Here is a list of our amazing suppliers.

BIRDSNAKE CHOCOLATE

FLY HIGH CHAI

SUNGOLD MILK

THE ALTERNATIVE DAIRY CO.

JOCKS ICE CREAM

CREMORNE BAKERY

SUBURBIA BAKERY

BRASSERIE BAKERY

ANDREW'S SMALLGOODS

HELLO MATCHA

**SEVEN
SEEDS**
COFFEE

SEVEN SEEDS COFFEE MENU

BLACK ESPRESSO | \$5.5

Espresso
Long Black

WHITE ESPRESSO | \$6

Flat White
Latte
Cappuccino
Piccolo
Magic
Long Mac
Short Mac

BOTTOMLESS BATCH | \$9

COLD FILTER (BLACK) | \$8

GOLDEN GATE TIME | \$11.5

Honeycomb infused with Golden Gate coffee, served chilled, with sea salt cream

SPICED HOT CHOCOLATE | \$10

Birdsnake chocolate brewed with seven spices, topped with dried orange

OVER ICE | \$8

Iced Latte
Iced Long Black
Iced Chai
Iced Matcha
Iced Chocolate
Iced Mocha

WITH ICE CREAM | \$12

Iced Coffee
Iced Chocolate
Iced Mocha

ALT. MILK OPTIONS | \$1

Soy / Oat

FLIGHTS

SINGLE ORIGIN FLIGHT | \$17

Espresso and flat white from our single origin selection, and a batch brew

HOUSE FLIGHT | \$16

House Blend espresso, Golden Gate flat white, F.Bomb batch brew

OTHER DRINKS

CHAI / CHOCOLATE | \$6

Fly High Chai Latte
Hello Matcha
Birdsnake Mocha
Birdsnake Hot Chocolate

SHAKES | \$12

All made with Jock's ice cream
House Blend Espresso Milkshake
Birdsnake Double Chocolate Milkshake
Vanilla Malt Milkshake

AFFOGATO | \$10

SODAS BY HEPBURN | \$5

Still Water
Sparkling Water
Cola
Ginger Beer

TEA | \$7

English Breakfast
Earl Grey
Green
Lemongrass & Ginger
Peppermint

SPARKLING DRINKS | \$9

House Made Lemonade

SPARKLING WATER | \$3

Per Person

MARKET JUICE | \$9

Please ask for today's selection



RESERVE COFFEES

Here, we showcase the best Seven Seeds Coffee has to offer from the past year. The roasted beans have been frozen at their peak tastiness to preserve the characteristics that make them special in our books

As these coffees are all past releases that we are no longer roasting, availability is subject to stock.

We will be serving these coffees to you as pourovers.

TAKESI JAVA, BOLIVIA | \$18

Fragrant and Well Structured with notes of Pear, Lavender, Lime Sorbet

Yanacachi, Sud Yungas, Bolivia

Process: Fully Washed.

Varietals: Java

Altitude: 1950 - 2000 masl

TAKESI GEISHA, BOLIVIA | \$20

Floral and Exotic with notes of White Peach, Passionfruit, Orange Blossom

Yanacachi, Sud Yungas, Bolivia

Process: Fully Washed.

Varietals: Geisha

Altitude: 1900 masl

ESPRESSO

HOUSE BLEND | \$5.5-6

Sweet and Balanced

50% Santo Tomas, Cajamarca, Peru

Varietals: Typica, Catuai, Pacamara

Process: Fully Washed

50% Gigante, Huila, Colombia

Varietals: Caturra, Colombia

Process: Fully Washed

LA SERRANIA DECAF | \$5.5-6

Tasty and Sweet

Pitalito, Huila, Colombia.

Process: Fully Washed, EA Process Decaf

Varietals: Colombia, Caturra, Castillo

EL CONJURO, PERU | \$6.5-7

Refreshing and Vibrant with notes of Strawberry,

Lime, Brown Sugar

Cajamarca, Peru

Process: Fully Washed

Varietals: Caturra, Bourbon, Catimor

Altitude: 1650 - 2000 masl

SANTUARIO SUL BOURBON, BRAZIL | \$6.5-7

Rich and Round with notes of

Dark Chocolate, Orange Zest, Fudge

Carmo de Minas, Minas Gerais, Brazil

Process: Natural

Varietals: Bourbon

Altitude: 1100-1300 masl

HOUSE FILTER

F.BOMB FILTER BLEND | \$6.5-7.5

Juicy, Sweet and Easy Drinking

50% Bensa, Sidama, Ethiopia

Varietals: Mix Variety

Process: Natural

50% Michicoy, Huehuetenango, Guatemala

Varietals: Bourbon, Caturra

Process: Fully Washed

SINGLE ORIGIN FILTER

WILLYAN ZAMBRANO, COLOMBIA | \$8.5-9.5

Indulgent and Delicious with notes of Strawberry

Jam, Rhubarb Crumble, Maraschino Cherry

Pitalito, Huila, Colombia

Process: Fully Washed

Varietal: Pink Bourbon

Altitude: 1750 masl

POUROVER

FAUSTINO FLORES BENEGAS, PERU | \$15

Crisp and Uplifting with notes of

Blood Orange, Raspberry, Cacao

San Ignacio, Cajamarca, Peru

Process: Fully Washed

Varietal: Bourbon

TOAST | \$9

With your choice of spread

Vegemite, honey, peanut butter, butter, or house preserve (GFO)

FRUIT TOAST | \$13

With your choice of spread

Vegemite, honey, peanut butter, butter, or house preserve (GF)

GRANOLA | \$16

House-made granola, dried fruits, yoghurt, sour cherries and mint (V, N)

With your choice of milk

EGGS ON TOAST | \$14

Poached, fried or scrambled, on buttered sourdough, or gluten free (V)

ADD SIDES

Chorizo +8

Bacon +6

Half Avocado +5

Roasted Tomatoes +7

Roasted Mushrooms +8

Housemade Hashbrown +6

MISO RAMEN | \$21

Miso and kombu broth, mushroom medley, charred corn, nori, spring onion, with poached egg or fried soft tofu (V, VGO, DF)

- Add Bacon +6

BUTTERSCOTCH FRENCH TOAST | \$23

Shokupan, butterscotch caramel mascarpone, baked apples, coffee butter, candied pecan (V, N)

CHILLI SCRAMBLE | \$24

Roti, scrambled eggs, crispy peanut chilli oil, spring onion, and coriander (N, GFO)

- Add Chorizo +8
- Add Roasted Tomatoes +7

WAFFLE BENNY | \$24

Parmesan waffle, poached eggs, tarragon hollandaise, fresh herbs, and your choice of Meraki ham, or roasted mushrooms (VO)

- Add Hashbrown +6
- Add Avocado +5

PORK CUBANO TOASTIE | \$18

Marinated pork shoulder, spices, pickles, swiss cheese, mustard mayo, jalapeno

- Add Fried Egg +4

AVO FRESCA | \$24

Avocado, fermented chilli, whipped goats cheese, sweet corn salsa, and poached egg

(V, VGO, GFO, NF)

- Add Chorizo +8

CLASSIC BEEF BURGER | \$22

Beef patty, cheddar cheese, lettuce, tomato, onion, Seven Seeds burger sauce, on a milk bun (GFO, NF)

- Add Fried Egg +4
- Add Bacon +6

Please continue browsing our menu to view more drink options including tea, juices, shakes and our exclusive Reserve Coffee selections.

V	Vegetarian
VG	Vegan
VO	Vegetarian Option
GF	Gluten-free
GFO	Gluten-free option
F	Fructose free/suitable
L	Lactose/Dairy Free
N	Contains Nuts

While we do our best, food prepared in our venue may contain traces of milk, eggs, wheat, peanuts and tree nuts. If you have an allergy please notify your server.

There is a 10% surcharge on weekends and a 20% surcharge on public holidays.

- No substitutions
- No alterations on weekends and public holidays
- No split bills during busy periods and weekends

