

COFFEE

Espresso

Black	4.2
Milk	4.5
Bonsoy	4.8
Almond	5

Filter

Batch Brew	4
Pourover	6
Gold Mesh	6
Cold Brew	4.7

CHILLED

Affogato	
Iced coffee/pourover	6
Iced mocha	6
	6.5

CHOCOLATE

Milk	
Bonsoy	4.2
Iced chocolate	4.5
	6

IB BUBBLE CUP

Cold brew, con-soy & coffee soaked tapioca pearls	
Original	
Original vegan	7
Salted caramel	7
	8

FITZROY ICED

Cold brew, wattleseed & panela	
Original	6
Bonsoy	6.3
Almond	6.5

AEROPRESS TEA

Black

Darjeeling, English Breakfast, Earl Grey	4
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Green

Gunpowder green, Jasmine, Quince vanilla, Green Lemon Myrtle	4
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Herbal

Lemongrass & ginger, Chamomile, Peppermint	4
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Oolong

Wuyi Shui Xian, Formosa	4.5
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White

Pai Mu Tan	4.5
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CHAI

Milk	4.5
Bonsoy	4.8
Almond	5

YUZU CASCARA SPRITZ

FRESH JUICES

Watermelon, strawberry, pineapple, mint	7
Apple, spinach, lemon, rosemary	7
Orange, turmeric, mango, basil seed	7
Beetroot, carrot, celery, lemon, ginger	7

SODA

500ml sparkling water	2
House-made lemonade	5
House-made cola	5
House-made ginger beer	5
Organic kombucha	5

TREATS

House Baked Muffin	4
Croissant	5
Almond Croissant	6.5
Peanut Butter Brownie	5
Honey Seed Slice	4
Bliss Balls	4

DESSERT

Summer	
Meringue sphere, salted caramel ice cream, lime curd, praline and lemon glazed pineapple	12
Coffee Garden	
Carrot sponge, coffee pudding, chocolate soil, coffee caviar and green matcha	15

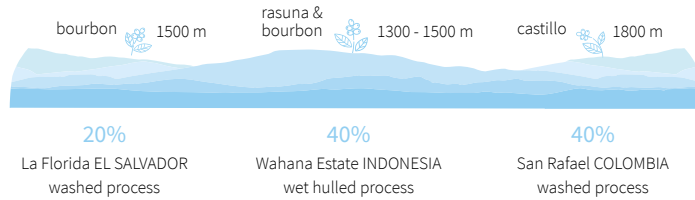
INDUSTRY BEANS

ESPRESSO

FITZROY STREET

TAKE ME HOME
\$15 / 250g \$48 / 1kg

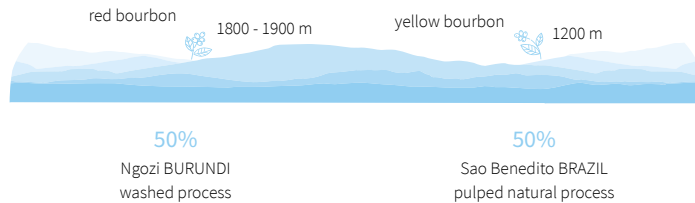
sweet orange
blackcurrant
chocolate



SUMMER

\$17 / 250g \$50 / 1kg

praline
lemon meringue
pineapple



Finca Hartmann PANAMA



strawberry
pineapple lump
limoncello

Finca Hartmann is a third-generation family-owned coffee estate founded by Czech immigrant Alois St. Hartmann. This shade grown coffee was processed at the estate using the distinctive 'black winey' method where the coffee is sun-dried with the cherry still on the bean.

\$20 / 250g \$66 / 1kg

El Aguila EL SALVADOR



tangelo
sugar plum
almond

Finca El Aguila ("The Eagle") is nestled between the La Ranas and El Aguila volcanoes in Santa Ana, El Salvador. With decades lost to civil war, this small farm devoted itself to rebuilding, in the process rediscovering seven high-quality coffee varieties. This single-varietal lot reflects the farm's commitment to high-quality production.

FILTER

POURING ON TAP



Wonberta ETHIOPIA



cola
blueberry
rosewater

This beautiful coffee is grown in the fertile soils around the Wonberta Mill in Kercha, South Oromia, which is part of the Guji region. The mill acts as a collector and buys from 500 neighbouring small-scale growers. Each grower owns 1-2 hectares of land and grows coffee as a cash crop.

\$19 / 250g \$59 / 1kg



Tade GG ETHIOPIA



nectarine
red apple
blueberry

Located in Shakiso, Ethiopia, Tade GG is a private farm that spans a 221 hectare area. One of three lots from Tade GG that Industry Beans purchased this year, this has been processed using the washed method. We also have honey and natural processed lots.

\$20 / 250g \$64 / 1kg



Tirra Estate COSTA RICA



concord grape
spiced rum
candied orange

Tirra Estate is produced by the Coopetarrazu cooperative mill. The collective is dedicated to promoting environmentally sustainable farming practices and youth education and monitors bird and insect populations to learn about the important role these species play in coffee production and sustainable ecosystem maintenance.

\$20 / 250g \$62 / 1kg



Aserri & Acosta COSTA RICA



rockmelon
dulce de leche
plum wine

This black honey processed lot was harvested from Finca Parritilla in the Aserri region, then delivered to the ASOPROAAA mill in Acosta, the two locations coming together in its name. It was kept separate during processing to ensure traceability.