

COFFEE

Espresso	
Black	4.2
Milk	4.5
Bonsoy, Almond, Oat	5
Large	70c

Filter	
Batch Brew	4
Pourover	6
Gold Mesh	6
Cold Brew	4.7

Chilled	
Affogato	6
Iced coffee	6
Iced pourover	6
Iced mocha	6.5

CHOCOLATE

Milk	4.2
Bonsoy, Almond, Oat	4.7
Iced chocolate	6

IB BUBBLE CUP

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

FITZROY ICED

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

AEROPRESS TEA

Black	
Darjeeling, English Breakfast, Earl Grey	4

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

Herbal	
Lemongrass & ginger, Chamomile, Peppermint	4

Oolong	
Wuyi Shui Xian, Formosa	4.5

White	
Pai Mu Tan	4.5

CHAI	
Milk	4.5
Bonsoy, Almond, Oat	5

YUZU CASCARA SPRITZ

	7
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HOUSE MADE JUICE

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 Ball	4

DESSERT

Autumn	
Spiced apple cake, blackberry nectarine coulis, pomegranate ginger foam, chocolate 'honeycomb', lime curd and coffee caviar	12
Coffee Garden	
Carrot sponge, coffee pudding, chocolate soil, coffee caviar and green matcha	15

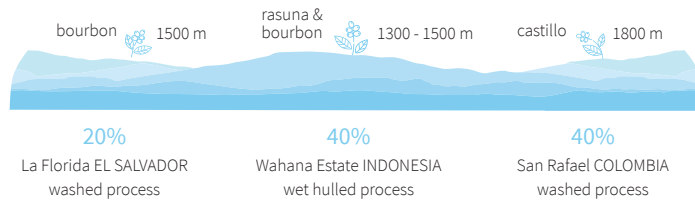
INDUSTRY BEANS

ESPRESSO

FITZROY STREET

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

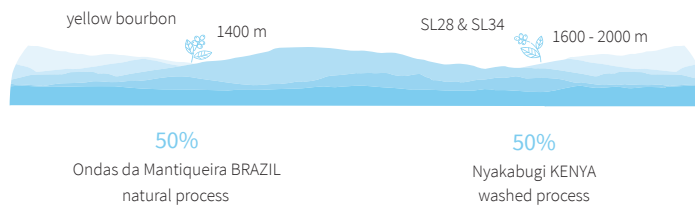
sweet orange
blackcurrant
chocolate



AUTUMN

\$18 / 250g \$56 / 1kg

pomegranate
nectarine
brown sugar



Finca Hartmann PANAMA



lime jelly
dark chocolate
dried fig

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.

\$19 / 250g \$67 / 1kg

Nemba BURUNDI



pink grapefruit
hazelnut
caramel fudge

Nemba washing station is in the Kayanza province, near the Rwandan border. The region provides the main water source of the Nile River and its volcanic soils, high altitude and plentiful rainfall make for perfect growing conditions.

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.

\$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.

\$18 / 250g \$63 / 1kg



Chisi AB MALAWI



blackberry
sultana
gingerbread

Chisi washing station, overlooking Lake Malawi, is made up of 25% women. Thanks to their commitment to the community, they've been able to provide good living conditions, food security and access to quality education. They are Fair Trade certified and are currently trying to obtain an organic certification.

\$19 / 250g \$60 / 1kg



Kaguyu AB KENYA



blackberry
white peach
grapefruit

Kaguyu is located in Kirinyaga County and belongs to the Inoi Farmer's Cooperative. This coffee was processed with fresh river water and sun dried for up to 21 days on raised beds. Its fruity sweetness and citric acidity is balanced by a thick, syrupy body and a subtle dark chocolate aftertaste.