

## COFFEE

Milk Espresso	
Regular	4.5
Iced	4.5
Large	70c
Almond or Bonsoy	50c

Black Espresso	
Regular	4.2
Iced	4.2
Large	70c
Almond or Bonsoy	50c

Filter	
Batch Brew	4
Cold Brew	4.7

Chilled	
Affogato	6
Iced Coffee	6
Iced Mocha	6.5

Bubble Cup	
Cold brew, consoy & coffee soaked tapioca pearls	
Original	7
Vegan Original	7
Salted Caramel	8

Fitzroy Iced	
Cold brew, wattleseed & panela	
Milk	6
Almond or Bonsoy	6.5

## TEA

Coconut Nectar Soaked Chai	
Black	4
Milk	4.5
Bonsoy	5
Almond	5

House Made Teas	
English Breakfast	4
Peppermint	4
Green	4

## CHOCOLATE

Milk	4.2
Bonsoy	4.7
Almond	4.7
Iced	6

## HOUSE MADE JUICES

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

## SMOOTHIES

Blueberry, banana, chia, flax, oats, protein and almond milk	11
Kale, apple, avocado, spirulina, ginger and coconut water	11

# INDUSTRY BEANS

## TREATS

Croissant	5
Almond Croissant	7
Banana Bread	5
Persian Love Cake	7
Orange Semolina Cake	7
Espresso Chocolate Truffles	8

## DESSERT

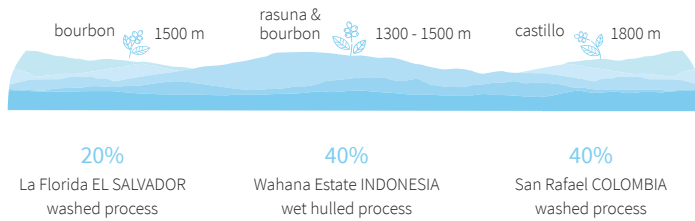
Autumn	
Spiced apple cake, blackberry nectarine coulis, pomegranate ginger foam, chocolate 'honeycomb' shell, lime curd and coffee caviar	12

# ESPRESSO

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

## FITZROY STREET

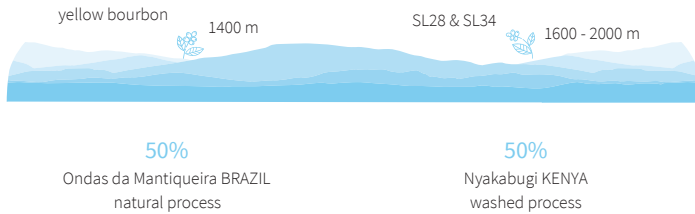
sweet orange  
blackcurrant  
chocolate



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

## AUTUMN

pomegranate  
nectarine  
brown sugar



\$21 / 250g

## 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.

\$18 / 250g

## Decaf Sidama ETHIOPIA

chocolate  
candied lemon  
nutmeg



This single origin was grown at 1850 masl in the Sidama Province and decaffeinated using the Swiss Water Process, an entirely chemical free method of removing caffeine from coffee that preserves flavour characteristics.

# 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

## 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.

# SIGNATURE DRINKS

## FITZROY ICED

light  
refreshing  
smashable

Our ultimate Iced Coffee: Cold brew coffee infused with Wattleseed and a touch of organic panela. The Wattleseed is sourced locally and blended with organic panela, bringing a soft, velvety texture and a delicate sweetness.

## BUBBLE CUP

sweet  
balanced  
indulgent

The first specialty coffee Bubble Cup: Cold brew coffee layered with our house-made 'consoy' (a special blend of condensed milk and soy milk) and coffee-soaked tapioca pearls. Created in 2016, the Bubble Cup is a signature of Industry Beans with three core flavour options and limited edition flavours released annually.

