

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

Winter	
Cherrywood smoked chocolate cheesecake, coffee chocolate ganache, coffee tuille, sugar plum leather and blueberry coulis	12
Coffee Garden	
Carrot sponge, coffee pudding, chocolate soil, coffee caviar and green matcha	15

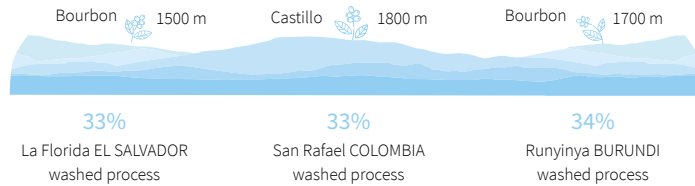
INDUSTRY BEANS

ESPRESSO

FITZROY STREET

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

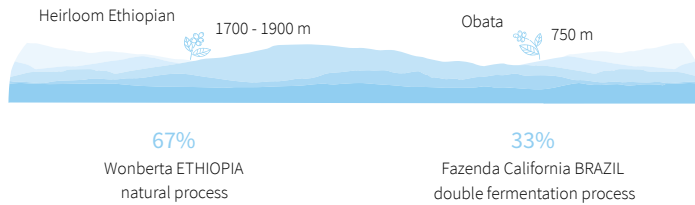
blackcurrant
blood orange
chocolate



WINTER

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

sugar plum
chocolate ganache
blueberry



\$19 / 250g \$59 / 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.

\$17 / 250g \$59 / 1kg

El Tambo COLOMBIA



raspberry candy
mandarin
roasted almond

El Tambo is a municipality in the Cauca department of Colombia. There, about 8,900 families grow coffee on roughly 9,000 total hectares of land, farming just about 1 hectare apiece. The region has a wide diversity of micro-climates which lead to a surprisingly complex and character-filled cup, highlighted by its bright, citric acidity.

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



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.

\$20 / 250g \$62 / 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.

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



Tade GG ETHIOPIA



spiced rum
strawberry jam
kaffir lime

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 natural method. We also have washed and honey processed lots.