# COFFEE UP

# **PRODUCERS SERIES**

Going to origin, is always exciting. This is the beginning of it all. The flavours, aromas, culture and stories are intoxicating. Venture into our Producer Series, intelligently sourced from our favourite regions and producers.

**GACHATHA AA** 

**REGION:** Nyeri, Kenya

VARIETAL: SL28, SL34, Batian & Ruiru 11 | PROCESS: Washed

BRIGHT & JUICY - Purple Grape & Cola

250g bag for home: \$27

PEDRO MORENO

**REGION:** El Cedral, Honduras

VARIETAL: Bourbon, Pacas | PROCESS: Washed

LIGHT & FLORAL - Lemonade & Raspberry

250g bag for home: \$28.10

# JUANA LOPEZ JACINTO

REGION: San Pedro el Alto, Mexico

VARIETAL: Typica | PROCESS: Washed

BRIGHT & JUICY - Cirtus & Green Tea

250g bag for home: \$28.50

### SHARBO MARO

**REGION:** Wenago County, Ethiopia

VARIETAL: Kurume, Wolisho | PROCESS: Washed

LIGHT & FLORAL - Bergamot & Orange

250g bag for home: \$31.40

# **OUR BLENDS & DECAF**

Experience the nuanced flavours of specialty coffee beans, through our coffee blends. Available in 250gram bags to be enjoyed at home and we will grind it to your preferred brewing method.

# HOUSE

Orange, Milk Chocolate & Honeycomb

250g bag for home: \$18

### MOONWALKER

Rich Dark Chocolate, Cassis & Pecan Pie

250g bag for home: \$17

# MOKA - Mecca Coffee X Albertos Lounge

Dark Chocolate, Raisin & Maraschino Cherry

250g bag for home: \$25

# **DECAF - LA SERRANIA**

Hazelnut, Purple Grape and Chocolate

250g bag for home: \$23.20

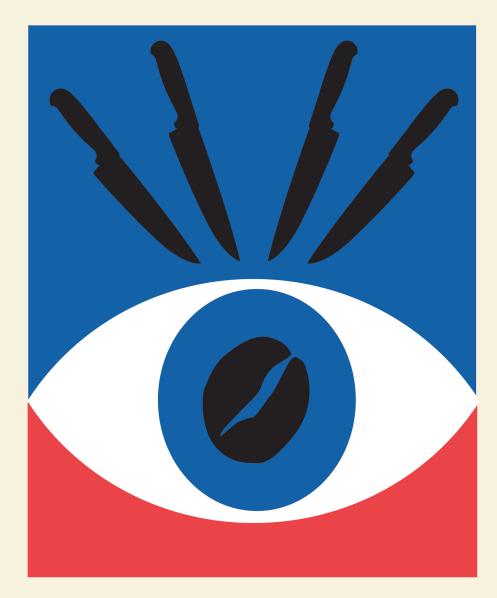
A blend as multifaceted as its customers. It's rich and satisfying in milk, sweet and nuanced on its own. We serve it in our stores every day.

Designed for milk coffees, it's bold and complex flavour profile is perfect for those who appreciate a strong, full-bodied brew.

This coffee is symphony of deep, rich notes with a smooth, well balanced finish. Sourced from our favourite coffee producers. This collaboration brings together the expertise of two of the best in the biz.

La Serrania Decaf is a natural decaf coffee. The beauty of the Natural EA process is that it helps preserve most of the original flavours of the coffee while adding fruity notes and some complexity to the cup.

# THE CUT



AN EXCLUSIVE EVENT BY

-IRONCLAD CO- AND MECCA

Brickfields Sourdough [GFO]	\$7	Lemon Mytrle Madeline	\$6 ea	HOT		COLD	
Cultured butter, spreads	**	Freshly baked madeline, mascarpone	7	Milk Coffee - House Blend	\$5/5.5	Iced - Coffee, chocolate, mocha	\$6.5
Eggs & Toast [GFO]	\$11	2 2	\$15	Small / Large			
Poached or fried eggs, sourdough, cultured butter  Chilli Scram [GFO - V]	\$24	Scrambled eggs, sourdough, cultured butter  Avo Toast [VG - GFO]	\$17	Black Coffee - Today's daily producer series Small / Large	\$5/5.5	Iced Tea - Silver Jasmine & peach	\$7.5
Scrambled egg, red chilli ferment, umami, Nori shell, sourdough		Seasonal avocado, cold pressed avocado oil, native dukkah, lemon		Filter Coffee - Selected from our producers series		Affogato - Gelato, Mecca House espresso	\$9
The BAE [GFO - VO] Fried egg, bacon, bush chutney, american cheddar, challah roll + hash browns \$4	\$15	Yoghurt Pannacotta [GF] Vanilla bean yoghurt pannacotta, mandarin & passionfruit compote, seasonal berry + paleo granola \$4	\$15	Batch Brew Tone Filter	\$6.5 \$8.5	Cold Brew - Selected from our producers series	\$6.5
				Sweet - Chocolate  Small / Large - Mocha	\$5/5.5	Seasonal Soda  Cold Pressed Juice	\$7.5 \$9
LA Breaky Bowl [VO GF]  Proscuitto, cherry tomato, burrata, rocket, poached	\$26	Caesar Salad Romaine lettuce, pecorino, proscuitto crisp,	\$21	Small / Large	\$5.5/6	05/4 / 700004 04/00	Ψ0
egg, onion jam native dukkah spiced avocado + sourdough \$4		pangrattato, Caesar dressing + grilled chicken \$6		<b>Chai</b> - Prana chai	\$6	Additionals - Alt milk / decaf / extra shot	\$0.5
Prawn Casarecce Mooloolaba prawn, cherry tomatoes, chilli ferment, butter, pecorino, parsley, casarecce pasta	\$27	Tuna Tartare [GF] Raw Yellow fin tuna, wild rice, seasonal vege- tables, poached egg, miso emulsion, taro crisp	\$24	RARE & EXOTIC		ALCOHOL	
Glass Noodle Salad [VG-GF] Chinese broccoli, seasonal shredded vegtables, glass noodle, peanuts, crispy onion, nahm jim dressing	\$21	MFC Roll [GFO]  Mecca fried chicken, american cheddar, pickles, greens, mayonnaise, house hot sauce, challah roll	\$20	This is the pinnacle of coffee expression. Rare, Limited in numbers and some award winning, these coffees are beautifully flavoursome.		SPARKLES Aperol Spritz	\$18
+ grilled chicken \$6  Bowl Of Fries Shoe string fries, whole egg mayo	\$8	+ chips \$4  Lamb Skewers  Grilled Lamb skewers, toasted pita, labne,	\$26	Kicking off the series is Benjamin Paz, from El Cedral, Honduras. Benjamin comes from a re- spected lineage of Honduran coffee produc- ers including his father who started Beneficio		BEER Mountain Culture Beer Co Status Quo - Pale Ale (5.2%) Voted Australia's No.1 beer in GABS Hottest 100 of 2022. A juicy New England Pale Ale.	\$10
SIDES - ADD ONLY TO MENU ITEMS		greens, pickles , housemade harissa		San Vicente, one of the world's most highly esteemed source of specialty coffee.		Yulli's Brews Karaoke Kingu - Rice Lager (4.2%)	\$10
Mecca made sauces [ferment , hot sauce , harissa ] Fresh tomato	2.5 4	Sauteed Greens Blackforest bacon	5 6	Geisha - 100g - \$50 Light & Floral : Orange Blossom & Mango		A clean and easy drinkng Japanese Rice Lager to satisfy your hard earned thirst after working	
Hashbrowns [2]	4	Grilled chicken	6	SL28 - 250g - \$45			
Avocado	5	Smoked salmon	6	Bright & Juicy: : White Tea & Blackcurrant			