

WHITE COFFEE

Maple blend – caramel, biscuits, nuts and spices
Served as 6oz

Flat White / Latte / Cappuccino \$5.2

Piccolo / Macchiato \$5

1+1 (Piccolo and Espresso) \$9.5

TRY ALTERNATIVE BLENDS +\$1

Gateway

Chocolate truffle and mixed berries

Unwind (Decaf)

Chocolate, caramel and citrus peel

Raspberry Candy

*Sweet berries and creamy white
chocolate*

Single Origin

Barista's Choice

BLACK COFFEE

Your choice of blend or Single Origin

Espresso \$4.9

Long Black \$4.9

Batch Brew \$5

Brewed on Single Origin

Filter V60 Pour Over \$8.5

Brewed on Single Origin

More exciting beans available from our Limited Release

Mocha +\$0.5

Vanilla / Caramel / Hazelnut +\$0.5

Lactose Free / Soy / Almond / Oat +\$0.8

Extra Shot / Mug +\$1



LIMITED RELEASE - FILTER - V60 POUROVER

This one's for the coffee lovers—the curious, the ones who care about where it's from and how it's made. Our limited offerings honour the farmers, regions, varieties, and the innovative processes behind each cup. Coffee starts perfect on the tree—our job is to keep it that way and serve it with purpose.

Served as 300ml / 10oz

Ama Project, Brazil, Geisha CM Natural \$13

1100–1400 MASL | Producer: Luis Paulo Dias Pereira

Luis Paulo launched the AMA Project with ONA Coffee to reshape Brazil's coffee identity. This carefully grown Geisha offers a vibrant, structured profile that challenges expectations.

Tasting Notes: Milk chocolate · Orange · Green tea

Finca Deborah Nirvana, Panama, Geisha Natural \$26

1900 MASL | Producer: Jamison Savage

Finca Deborah is one of Panama's highest farms, fully off-grid and chemical-free. Jamison's eco-driven approach and innovative processing have made him a leader in specialty coffee.

Tasting Notes: Berries · Plum · Winey

Finca Vélez, Ecuador, Sidra Natural \$16

Producer: Juan Carlos Vélez

Juan Carlos Vélez believes great coffee starts post-harvest. At Finca Vélez, cherries are hand-selected and dried over 20–30 days in carefully controlled conditions—precision, patience, and passion in every step.

Tasting Notes: Glacé cherry · Raisin · Rooibos tea

Siko G1 Lot 2, Ethiopia, Heirloom Washed \$10

1850–2000 MASL | Uruga, Guji Zone

From the Guji highlands, this communal lot reflects the care of many hands. Ripe cherries are handpicked, washed, and dried on raised beds for up to two weeks—Ethiopia at its finest.

Tasting Notes: Mandarin · Honey · Peach

