

B R E W

B A R

Welcome to the Brew Bar at TMCP - our space for coffee education and exploration.

We've searched far and wide to find specialty coffees to showcase alongside the beans grown right here on our farm.

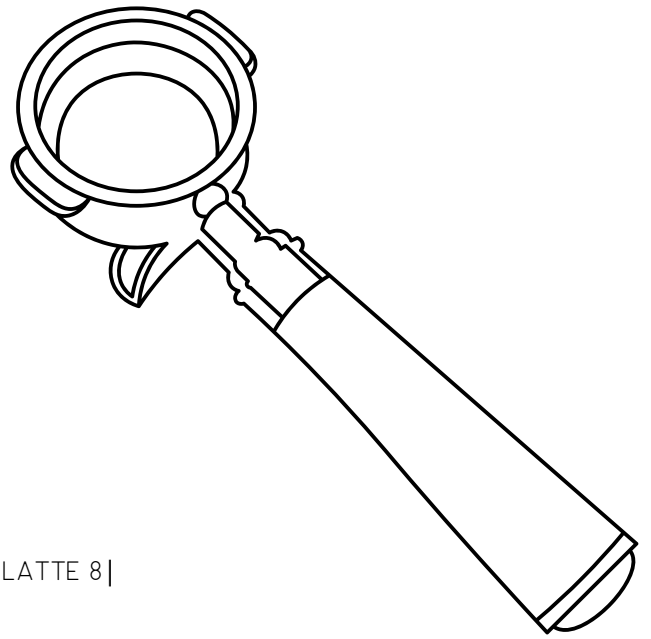
In this menu we display our craft as coffee roasters and baristas to present something special.

So please, pull up a chair and take some time to explore the menu and let our team help find the right coffee for you.



ESPRESSO

Our espressos are served as a ~40g shot. If you'd like to try these as a latte, we have full cream and oat milk available.



COLOMBIA

Suaza, Huila
Fermented Natural | 1400 - 1600 MASL | Yellow Bourbon
Cupping Notes: Red Wine, Dark Cherry, Fermented

ESPRESSO 6 | LATTE 8 |

PAPUA NEW GUINEA

Goroka, Eastern Highlands
Washed | 1600 MASL | Typica, Bourbon
Cupping Notes: Molasses, Whiskey, Tobacco

ESPRESSO 6 | LATTE 8 |

INDIA

Kolarkhan Estate, Chikmagalur
Washed | 1150 MASL | SLN-795, Chandragiri
Cupping Notes: Vanilla Bean, Spices, Cola

ESPRESSO 6 | LATTE 8 |

ETHIOPIA

Uruga, Guji
Carbonic Maceration Natural | 1950 - 2200 MASL | Heirloom
Cupping Notes: Dark Berries, Mango, Lemon, Musk Candy

ESPRESSO 9 | LATTE 11 |



FILTER

Our filter options are brewed to yield ~ 250ml and served with an initial sensory pairing to aid in aroma and flavour discovery.

COLOMBIA

Suaza, Huila

Fermented Natural | 1400 - 1600 MASL | Yellow Bourbon

Cupping Notes: Red Wine, Dark Cherry, Fermented

COSTA RICA

La Cuesta

Black Honey | 1450 MASL | Caturra

Cupping Notes: Cacao, Citrus, Spices, Juicy

ETHIOPIA

Koke, Yirgacheffe

Carbonic Maceration Natural | 1900 MASL | Heirloom

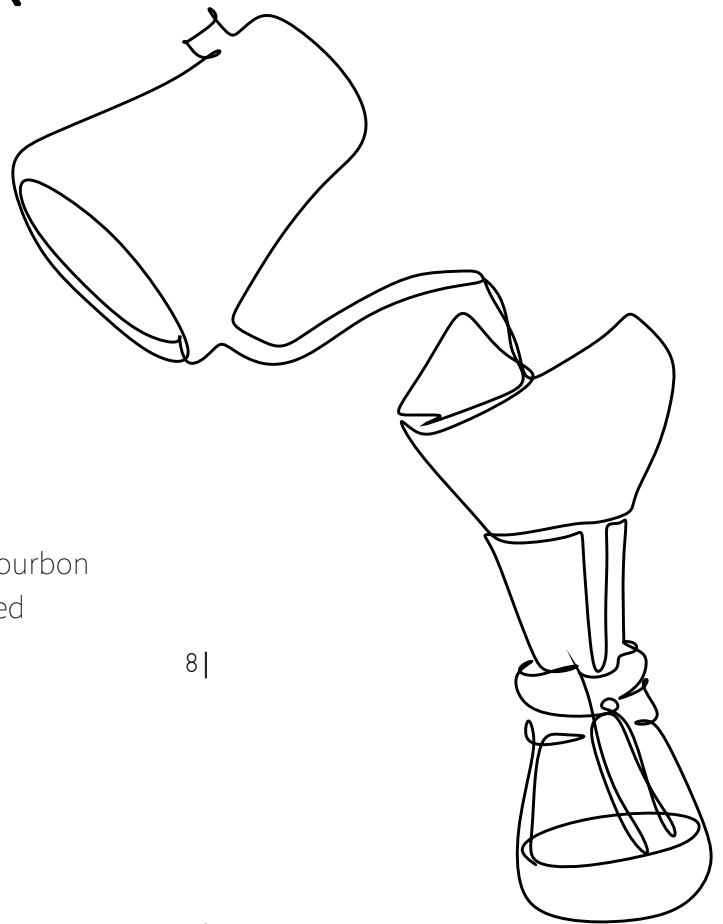
Cupping Notes: Strawberry, Grapefruit, Raspberry Candy

AUSTRALIA

Tamborine Mountain, Queensland

Yellow Honey | 550 MASL | K-7, Bourbon

Cupping Notes: Lemon, Jasmine, Banana



8|

9|

10|

11|



COFFEE FLIGHT



Get your caffeine and flavour fix with four of our favourite coffees. Brewed up in our Moccamaster batch brewer, taste the similarities and differences between our rotating selection. Our team will be on hand to accompany you through the tasting and provide sensory guides as well! 12|

You'll also receive a 'scorecard' to track what you like (and maybe dislike) about each coffee. At the end, you'll also be able to develop your own coffee blend to take home!



CREATE YOUR OWN BLEND



Using our selection of four rotating favourites on the bar with our barista's help, decide on your ratios and combination and we'll blend up your own signature blend to take home!

500 GRAMS

38|

ONE KILO

60|

