# Find the roast you love most.

A Guide to Starbucks<sup>®</sup> Whole Bean Coffees



## The Starbucks Roast Spectrum

We're passionate about the Starbucks Roast. Each coffee requires different amounts of time and temperature during the roasting process to create a cup at its peak of aroma, acidity, body and flavour. We classify our coffees in three roast profiles so you can easily find your desired flavour and intensity.

and mellow flavours.



MEDIUM



Darker-roasted coffees feature a fuller body and robust, bold flavours.

Medium-roasted coffees are

balanced with smooth and

Blonde-roasted coffees have a

shorter roast time, lighter body

In addition to our core coffee offerings, we also offer our limited-edition Seasonal Favourites.

rich flavours.

## **Seasonal Favourites**

Customer favourites, these coffees come around just once a year and embody the flavours of their respective seasons. Coffees include Guatemala Casi Cielo<sup>™</sup>, Starbucks<sup>®</sup> Tribute Blend, Three Region Blend, Anniversary Blend and Starbucks<sup>®</sup> Christmas Blend.

Having a hard time choosing? Let your barista be your guide.

Try something new—if you decide you don't like it, bring it back and we'll exchange it.

We're happy to grind the beans for you too.

## A Better Cup of Coffee

We're committed to ethically sourcing and roasting the highest-quality *arabica* coffee. When we buy coffee this way, it helps foster a better future for farmers, and a more stable climate for the planet. It also helps create a long-term supply of the high-quality beans we've been carefully blending, roasting and packing fresh for more than 40 years.

Find out more at starbucks.com/responsibility



The Fairtrade Certification Mark is your independent assurance that this product has been certified in accordance with international Fairtrade Standards. info.fairtrade.net



# Contact Us

## Address

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**Telephone** 1800 787 289

Starbucks in Australia is now proudly Australian owned.

## BLONDE

## Light body and mellow flavours.



### Starbucks Veranda Blend<sup>™</sup>

Delicate nuances of soft cocoa and lightly toasted nuts blossom in this cup. Gracious and flavourful, without being overly bold.



#### Starbucks Willow Blend<sup>™</sup>

Bright, crisp flavour and subtle complexity shine through beautifully to create a breezy, deliciously easy-to-drink cup.



MEDIUM

Balanced with smooth

Breakfast Blend

This vibrant coffee features bright

buds and then wash away clean.

Elegant and refined, with subtle,

A cup with incredible complexity

Kenya, Single-Origin

deep tastes of cocoa and soft spices.

Big and juicy with complex layers of

black currant, fresh blackberry and

Smooth body and subtle flavours

of cocoa and toasted nuts. A rich,

A blend of the finest Latin American

beans with notes of nut and cocoa,

and a touch of sweetness from the

satisfying and balanced cup.

even tart grapefruit. A refreshing and

Guatemala Antiqua

Single-Origin

and balance.

delicious cup.

House Blend

roast.

Pike Place Roast®

citrus notes that awaken your taste

and rich flavours.











## remarkable balance, juicy undertones and a crisp, nutty finish.

# **ETHIOPIA**

## Ethiopia, Single-Origin

Colombia, Single-Origin

Medium-bodied and rich with

Rare floral aroma, intense fruity sweetness and an elegant crispness.

#### DARK

## Fuller body and robust, bold flavours.



## Sumatra, Single-Origin

Big and bold with distinctive earthy aroma and lingering low notes. A heavy, full body and concentrated herbal spice notes.

## Caffè Verona™



A full-bodied blend of Latin American and Asia/Pacific coffees. Rich and wellbalanced with a dark cocoa texture and a roasty sweetness.

### Espresso Roast



A rich blend of high-grown beans that reaches its flavourful zenith through a longer roast to achieve a dark, caramelly sweetness.

## Fairtrade Italian Roast



French

ROAST ·

Robust with a roasty sweetness. darker than our Espresso Roast but not as smoky as French Roast.



It's our darkest and boldest roast. A delectably smoky cup, intense and uncompromising.

## Decaf Komodo Dragon



Bold and surprisingly snappy, without the caffeine. It's part bright and part earthy with herbal nuances and spice notes.



