

OMAR
&
THE
MARVELLOUS
COFFEE
BIRD



The background is a detailed, dark-toned illustration of a tropical forest. It features several birds in various poses: one in flight at the top right, another perched on a branch in the middle right, and a third in flight at the bottom left. The scene is filled with dense foliage, including palm trees and other tropical plants. The overall aesthetic is that of a vintage scientific or natural history illustration.

WE GIVE THE BEAN
THE RESPECT
IT DESERVES

SINGLE ORIGINS

SANTA CLARA: GUATEMALA

This coffee is elegant, sweet and floral.

VARIETAL: BOURBON | CATURRA PROCESSING: WASHED

250g \$22
1kg \$66



URAGA TOME: ETHIOPIA

This coffee is complex, fruity and sweet.

VARIETAL: HEIRLOOM ETHIOPIA PROCESSING: NATURAL

250g \$22
1kg \$66



GAITANIA: COLOMBIA

This coffee is rich and sweet.

VARIETAL: TYPICA | CATURRA PROCESSING: WASHED

250g \$21
1kg \$63



IMARA: KENYA

This coffee is floral, complex and vibrant.

VARIETAL: BATIA | K7 | RUIRU 11 PROCESSING: WASHED

250g \$22
1kg \$66



ESPRESSO BLENDS

WHITE BLEND: BRAZIL

This blend tastes great with milk.

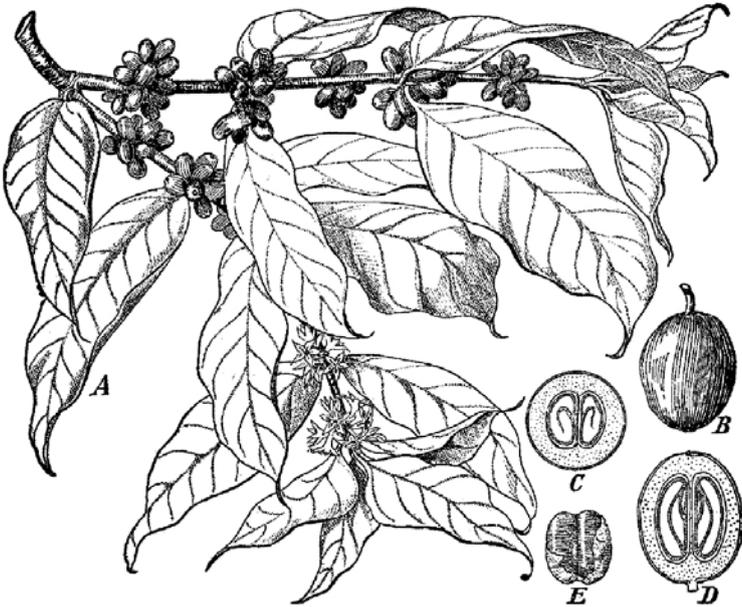
250g \$15
1kg \$45



BLACK BLEND: ETHIOPIA

This blend is fruity and sweet.

250g \$17.5
1kg \$52.5



3kg or More?

If you would like to order more than 3kg of coffee, please speak to our wholesale team on 0451 124 124.

ROAST DEGREE

M^o
MEDIUM

WHITE BLEND
BRAZIL

This blend tastes great with milk.

VARIETAL: MONDO NOVO | YELLOW BOURBON | RED CATUAI
PROCESSING: NATURAL

250g \$15
1kg \$45

Minas Gerais - Sul de Minas - Fazenda Serrinha

Fazenda Serrinha is located in Cerrado, a region in the South of the State of Minas Gerais. Coffee farmers in Cerrado enjoy relatively high altitudes of 1,000 to 1,200 meters above sea level, consistent rainfall and flat terrain. All of these factors contribute to making Cerrado one of the most desirable locations in which to grow coffee.

This particular coffee is exported through Exportadora Guaxupe, one of the many large export companies in Brazil. Their facilities are world class and they have been nothing but accomodating of our requirements when it comes to the sorting, cleaning and storing of our coffee. This coffee is stored in humidity controlled warehouses until it is ready to be shipped. This is one delicious Brazilian coffee.

COFFEEBIRD.COM.AU





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BLACK BLEND

ETHIOPIA

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This blend is fruity and sweet.

VARIETAL: HEIRLOOM ETHIOPIA
PROCESSING: WASHED & UNWASHED

250g \$17.5
1kg \$52.5

Ethiopia Tade GG (Washed - Oromia - Shakiso)

Tade GG is a beautiful estate in Shakiso, Oromia. The owner, Tesfaye Bekele, is a trained Agronomist and processes coffee with care and attention. He grows his own coffee trees and also buys cherries from local farmers. When processing, lots are separated by the altitude at which the coffee trees grow. Raised drying beds are covered with a black mesh that allow coffee parchment to dry evenly and slowly. The processed coffee parchment is spread very thinly across this mesh and is mixed regularly to keep the drying process even. Drying coffee is covered with another layer of mesh during the peak heat of the day, which prevents the parchment from cracking due to rapid heating. Everything about this estate screams quality.

Wonberta (Unwashed - Oromia - Guji zone - Sarisaba Kercha)

Wonberta farm has consistently produced outstanding coffee. The cherries are bought from local markets as well as grown on their own farm. These cherries are picked ripe and left out to dry on raised drying beds. The coffee is spread out very sparingly to allow sufficient airflow between and around the cherries. The cherries are also covered with a shade cloth during the hottest part of the day, to keep the coffee from overheating. The high altitude of the drying station makes for a more even drying process due to the cool conditions, which allow the fruit flavours to shine through.



ROAST DEGREE

— L° —
L I G H T

SANTA CLARA
GUATEMALA

This coffee is elegant, sweet and floral.

VARIETAL: BOURBON | CATURRA

PROCESSING: WASHED

250g \$22 — 1kg \$66



COFFEEBIRD.COM.AU

This coffee is one of our favourites. It is rich and sweet, yet complex and floral. It comes from Antigua in Guatemala, which is famous for producing excellent quality coffee. Santa Clara is one of five farms owned and run by Ricardo Zelaya. Four of these farms reside in Antigua, which has become a popular town for tourism. Ricardo's family has been growing coffee in this region for over 100 years.

This is a washed coffee that has been selectively hand picked and processed meticulously. Fermentation takes place in tiled tanks and drying happens on raised beds. The drying beds are found underneath a canopy that has adjustable walls, which enable airflow adjustments throughout the drying process.

This coffee has had the royal treatment.



ROAST DEGREE

L°

LIGHT

URAGA TOME

ETHIOPIA

This coffee is complex, fruity and sweet.

VARIETAL: HEIRLOOM ETHIOPIA

PROCESSING: NATURAL

250g \$22 — 1kg \$66

This coffee comes from the Tome mill in the area of Uruga in Guji Zone. Tadesse, the owner of the mill has been a pioneer amongst the coffee producers of Uruga, building roads and washing stations for over twelve years. The Ethiopia Commodity Exchange (ECX) is a government organisation that has been in charge of coffee exportation with the aim of protecting the Ethiopian coffee “brand”. The goal was that farmers of all capabilities received a decent payment for their produce. During the ten years of ECX restriction, Tadesse had little choice but to deliver his lots to the regional warehouse where traceability was obscured. This year, with new regulations allowing transparency through the supply chain, Tadesse is finally able to deliver his world class coffees directly to international buyers.

This lot is processed naturally. This means the fruit is picked when ripe and then dried on raised beds, which encourage an even and slow drying period. This allows the fruity flavours to shine.

ARTISAN COFFEE ROASTERS



ROAST DEGREE

M°
MEDIUM

-
GAITANIA
COLOMBIA
-

This coffee is rich and sweet.

VARIETAL: TYPICA | CATURRA

PROCESSING: WASHED

250g \$21 — 1kg \$63



COFFEEBIRD.COM.AU

Gaitania is located 40km South West of Tolima, Colombia. This coffee was produced by the indigenous community Nasa We'sx, who inhabit territories across many famous Colombian coffee growing regions such as Cauca, Huila and Tolima. The coffees produced by Nasa We'sx have gained organic certification and a reputation for high quality.

With a combination of Typica and Caturra varieties of Arabica coffee, the taste profile of this lot is rich and sweet with citrus and fruit notes. This is a very approachable flavour profile that will suit all coffee drinkers whether they simply enjoy a cup of coffee or consider themselves connoisseurs.





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IMARA

KENYA

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This coffee is floral, complex and vibrant.

VARIETAL: BATIA | K7 | RUIRU 11

PROCESSING: WASHED

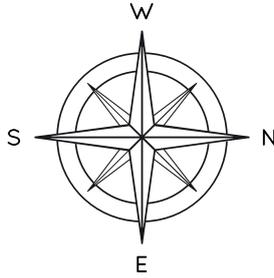
250g \$22 — 1kg \$66

The Swahili word Imara translates to ‘solid” or “stable”. This not only describes the quality nature of this coffee but the Kenyan coffee industry as a whole. The Kenyan coffee industry is one of the most transparent and organised in the world. All coffees bought and sold go through an Auction system that simply rewards quality with high prices.

Kenyan coffee is a favourite of many coffee professionals. The profiles produced are so bright, complex and full of flavour. This has a lot to do with the soil, varieties planted and especially the long fermentation periods that the coffees undergo in this magical coffee producing country. This particular coffee comes from Kenya’s Central Province.

ARTISAN COFFEE ROASTERS





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Get your drip on.

Our favourite coffee equipment for home.

STÄK — \$320



Stäk coffee is rich and full-flavoured without the sludge, sediment, or mess. Whether you're looking for a bright cup or a simple "warm me up", or you need something full octane, Stäk delivers every time. Stäk uses a deceptively simple method to create the perfect cup of coffee. The magic lies in what we call the rivet, our discrete technology that lives at the heart of each brewer. This allows you full control of the process, brewing to your preference and preventing over-extraction.

A perfect balance of aesthetics and simplicity, the Stäk immersion brewer is a conversation starter you will proudly display for a lifetime. Hand-crafted heritage stoneware honours the timeless traditions and rituals deeply ingrained in the world of coffee.

Each Stäk is totally unique, with delightful imperfections and subtle asymmetry.

GOLD MESH — \$35



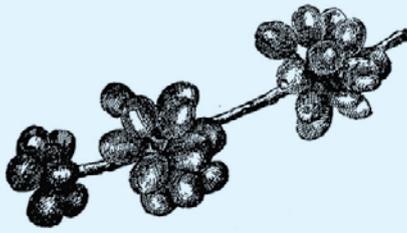
The Gold Mesh Filter is the environmentally friendly alternative to the coffee capsule/pod and paper filters.

Its 23 Karat gold plated stainless steel filter means the mesh is inert and imparts no flavour into your coffee (taste the coffee, not the filter). The mesh has minuscule holes (smaller than plungers, paper filters and espresso machines) meaning that little-to-no sediment makes it into your cup of coffee. It is very simple to use and requires no electricity – great for camping! The filter body is constructed of food grade polypropylene grade 5 and is BPA free. The convex shape makes it suitable for 99% of cup/mug sizes, just pour enough hot water in at the top to suit the size of the cup underneath. It is permanent, reusable, energy efficient and recyclable. A sustainable necessity in today's world.

Perfect for home, cafes, the office, outdoors, camping, just about anywhere.



QUALITY OBSESSED
BOUTIQUE COFFEE
ROASTERS



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