

DRINKS MENU



Coffee



At Caravan Coffee Roasters, we source only the best quality green coffee we can in the most sustainable, socially supportive and environmentally friendly way. We nurture our supplier relationships around the globe, sharing information and collaborating together to bring the care, craft and hard work of the producers to the forefront. We roast with love to bring out the best characteristics of every coffee and to translate its unique taste and heritage. We hope you enjoy!

Filter

2-

Special Brú – Washed, Risaralda Women's Group, Colombia. Natural Anaerobic Fermentation, Cooperative Agraria Frontera San Ignacio (COOPAFSI - Women's Group), Peru.

Velvety and full bodied, with flavours of Mission Fig, red Anjou Pear, and creamy Macadamia Nut. (Does not contain nuts).

Espresso

House Blend: Market Blend

Our signature espresso blend since 2010, sourced from our legacy relationships. Intensely sweet and smooth, balanced by a light and zesty acidity.

Single Origin Espresso: La Osa - Natural Anaerobic Fermentation, Cooperative Agraria Frontera San Ignacio (COOPAFSI - Women's Group), Peru. 0.5
Juicy acidity and tropical fruit flavours with notes of passionfruit and pink guava, with an aroma of vanilla bean and sweetness of red wine gums.

Espresso	2.3	Golden Spiced Milk	3-
Macchiato	2.5	Almond, turmeric, clove, cinnamon	
Piccolo	2.5	Turmeric, Ginger, Lemon Tea	2.8
Long Black	2.5	Mocha	3-
Flat white	3-	Hot Chocolate	3-
Cappuccino	3-	Salt-Caramel Hot Chocolate	3.5
Latte	3-	Soy, Almond, Oat Milk (add)	0.5

Tea

Our loose-leaf teas are from Storm Tea Company

Earl Grey	Lemongrass & Ginger	2.5
English Breakfast	Fresh Mint	2.5
Jade Oolong	Camomile Blossom	2.5
Rooibos Indian Chai		2.5

Ferments & Sodas

Karma Cola	2.5
Karma Cola Diet	2.5
Gingerella Ginger Ale	2.5
Ginger Kombucha, Jarr	3.8
Sparkling Mate Iced Tea, ChariTea	4-