

ESTABLISHED
ZEST
SPECIALTY
COFFEE ROASTERS
AUST. 2009

EXPLORE NEW FLAVOUR
TERRAINS FILLED WITH WONDER

**COFFEE
EXPERIENCE
STUDIO**
-
**SENSORY
FLIGHT
MENU**

DISCOVER THE PERFECT
BALANCE FOR COFFEEKIND



67 NORTH STREET
RICHMOND

WELCOME TO THE STUDIO

A WARM WELCOME TO ZEST'S COFFEE EXPERIENCE STUDIO. A PLACE FOR COFFEE ENTHUSIASTS TO DEVELOP THEIR PALATES AND KNOWLEDGE IN THE WONDERFUL WORLD OF GOOD COFFEE.

WE ARE NOT A CAFE - WE DON'T SELL LATTES OR FOOD. RATHER, WE PROVIDE EDUCATIONAL AND SENSORY EXPERIENCES THAT TRANSPORT OUR GUESTS ON A JOURNEY OF FLAVOUR DISCOVERY AND APPRECIATION TO THE VERY FARMS THAT PRODUCE THESE COFFEES IN FAR-AWAY LANDS.

YOUR FLIGHT OF FLAVOUR IS PRESENTED TO YOU BY A COFFEE PROFESSIONAL PASSIONATE ABOUT SHARING THE STORY OF SPECIALTY COFFEE.

NOW RELAX & ENJOY.



“TAKE A FLIGHT OF FLAVOUR. A SHOWCASE OF EXOTIC COFFEES, AND A JOURNEY OF DISCOVERY TO THE FARM THAT SO LOVINGLY PRODUCED THEM”



SENSORY FLIGHT SELECTION



/ SELECT THE FLIGHT OF YOUR CHOICE »

- » **RIVERDALE ESTATE / INDIA** **\$35.00**
Explore the naturally infused flavours of the fruit maceration process where real fruit is added during the fermentation stage to create exotic coffee taste experiences.

- » **GRANJA PARAISO 92 / COLOMBIA** **\$50.00**
Delight your senses with these amazing nano-lots created by producer Wilton Benitez - a world leader in process innovation and the pioneer of the fascinating thermoshock process.

- » **NINETY PLUS / PANAMA** **\$75.00**
Joseph Brodsky's exceptional coffees are renowned all over the world for their complex and exotic flavours developed through his mystery processing innovations.

- » **ESPRESSIST BLENDS / ZEST** **\$25.00**
Expressing the best of Zest's coffee blends, taste these four distinctive coffees side by side. Savour, compare, and find your favourite.

/ MORE INFO »



RIVERDALE ESTATE, INDIA

\$35.00

Since 1920, Riverdale Estate has been a family-owned business where three generations have worked to improve the quality of their coffee plants. The process of Fruit Maceration was developed with the idea of utilizing the wild native fruits of India. This flight will showcase complex fruity tasting notes that will be a treat to you tastebuds.

Select three coffees from the list below for your flight:

- » **PEACH MACERATION, ANAEROBIC NATURAL / SL9**
PEACH, DRIED APRICOT,
MILK CHOCOLATE
- » **WATERMELON MACERATION, ANAEROBIC NATURAL / SL9**
WATERMELON, BLACK CHERRY,
CLOVE
- » **PINEAPPLE MACERATION, ANAEROBIC NATURAL / SL9**
PINEAPPLE, MELON, DRIED LEMON,
BAKING SPICE
- » **PAPAYA MACERATION, ANAEROBIC NATURAL / SL9**
PAPAYA, DRIED MANGO,
BLACK LIME, PRUNE
- » **FRUIT SALAD CARBONIC MACERATION, NATURAL / SL9**
CHOCOLATE, RIPE CHERRY,
WARM SPICES, PRUNE



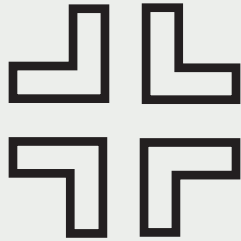
GRANJA PARAISO 92, COLOMBIA

\$50.00

Chemical engineer turned coffee producer and processor Wilton Benitez has been pushing the limits of processing for the last few years. Granja Paraiso 92 located in the Piendamó Cauca region of Colombia is home to a number of exotic coffee varieties and the Thermal Shock process. Join us on a journey to understand Thermal shock and the impact it has on coffee flavour.

Select three coffees from the list below for your flight:

- » **THERMOSHOCK ANAEROBIC WASHED / STRIPE BOURBON**
CRANBERRY JUICE, RASPBERRY CANDY,
CANTALOUPE, COFFEE BLOSSOM
- » **THERMOSHOCK ANAEROBIC NATURAL / SIDRA**
ROSE, WHITE PEACH, JUNIPER,
LAVENDER
- » **THERMOSHOCK ANAEROBIC NATURAL / ORANGE GESHA**
ORANGE MARMALADE, LAVENDER, EARL GREY,
POMEGRANATE MOLASSES
- » **THERMOSHOCK ANAEROBIC 1440HR NATURAL / YELLOW TYPICA**
NECTARINE, TANGERINE, FRESH GINGER,
FUJI APPLE
- » **THERMOSHOCK ANAEROBIC SEMI-WASHED / PACAMARA**
APRICOT, COLA, BLACKBERRY,
DARK CHOCOLATE



NINETY PLUS, PANAMA

\$75.00

Joseph Brodsky's Ninety plus coffees are recognized all over the world for their complex and exotic flavours, take a trip with us as we take you into the world of Ninety Plus Estates located on the western slopes of the Baru volcano, Panama.

Select three coffees from the list below for your flight:

- » **PERCI / WHOLE CHERRY ANAEROBIC NATURAL**
POMEGRANATE, DARK CHOCOLATE,
CARDAMOM
- » **NEKISSE / MIXED HEIRLOOM ANAEROBIC NATURAL**
DATE, CLOVE, MUSK & APRICOT
- » **LYCHELLO / DRY FERMENTATION WASHED**
LYCHEE, OOLONG TEA, FRESH MINT
- » **KAMBERA / GESHA, WHOLE CHERRY ANAEROBIC**
BUTTERSCOTCH, MARASCHINO
CHERRY, RUM CAKE
- » **JULIETTE / PULPED COFFEE DRY FERMENTATION HONEY**
ORANGE PEEL, VANILLA,
WHITE PEACH

ZEST'S ESPRESSIST BLENDS

\$25.00

As a specialty coffee roaster, our goal has been to produce signature blends that provide distinctive, complex flavours for our café partners and consumers. Here's your opportunity to explore our diverse and tasty lineup of coffee blends.

Experience all four blends in your flight in the beverage style of your choice...

- » **AFRICAN MAILMAN**
CHOCOLATE PUDDING, PLUM JAM,
MAPLE SYRUP, CREAM AND BERRIES
- » **LIBERTANGO**
BLACK: APRICOT, LIME AND GRAPEFRUIT
WHITE: PEACH, CASHEW AND
WHITE CHOCOLATE
- » **CORCOVADO**
BLACK: TANGERINE, WALNUT AND CACAO
WHITE: MILK CHOCOLATE, VANILLA
NOUGAT AND MACADAMIA
- » **BLACKBIRD**
BLACK: ORANGE ZEST, BLACK TEA
AND BAKERS CHOCOLATE
WHITE: 70% DARK CHOCOLATE,
HAZELNUT AND TOFFEE

**“EDUCATION
BREWS
APPRECIATION”**



For more than a decade, we have been refining our craft, sharing knowledge and enticing consumers with great tasting coffee.

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RICHMOND