







NorthSouth Espresso

NorthSouth Espresso is a fresh strong brand of coffee with its heritage born on Australia's coastline.

From the northern most tip to bottom southern shores, NorthSouth captures the taste of our great vast land surrounded by its beautiful oceans. With its DNA entrenched in a nautical and coastal inspired theme, NorthSouth conjures up images of coffees consumed along sandy beaches, on sunny blue sky days, through to warm coffee gripped against a back drop of rugged coastlines, cold southerly winds and overcast skies.

NorthSouth Espresso utilises quality green beans, roasting them according to strict roast curves, with exhaustive testing and cupping of each batch. Quality and consistency of taste is the cornerstone of NorthSouth Espresso and we subscribe to a no-nonsense, no variation philosophy that charts a tight course.

Where will you find us?

NorthSouth Espresso is served throughout the East Coast of Australia at all good cafes, restaurants and bars. NorthSouth is used by smart baristas in high turnover places where great coffee and good wholesome food is at the heart of business.

Blends

NorthSouth 33

Our NorthSouth 33 blend is a combination of Arabica and A-grade Robusta beans, which combine to produce the quintessential classic espresso. A delicate balance between strength and sweetness, NorthSouth 33 has a taste which is chocolatey in nature, with lingering caramel tones. It is ideal both as a black or a milk-based coffee.

NorthSouth 38

NorthSouth 38 has a slightly darker profile than our 33 blend, giving it a thick crema and taste that cuts through milk. This blend combines Indian Parchment Robustas with naturally processed Ethiopian beans, a complex coffee which is perfect as a black or milk-based espresso. Dark chocolate, toffee and praline tones create a long-lasting smooth finish.

NorthSouth Colombian

Our Colombian single origin adds warmth and brightness and completes our coastal inspired NorthSouth coffee range. Selected from high growing regions, this single origin is roasted delicately to preserve the terrior of Colombia, with vibrant and complex acidity and spices. Optimised for long blacks and espressos this origin presents with blackcurrants, cinnamon and brown spices. Full bodied and deliciously sweet in milk.









Training

At NorthSouth Coffee we understand that a Barista can make or break the taste of our coffee. To avoid costly mistakes we constantly train your staff, helping them master the art of good coffee making. Training includes everything from basic barista skills during our representatives visits through to latte art, grinder tuition and workplace work-flow design. Our representatives and trainers are industry legends, a steady hand guaranteed to keep you, and your crew, on-board.

Service

At NorthSouth Coffee we have our own delivery drivers, representatives, trainers, and technicians. We are on call 24/7, 365 days of the year helping you navigate any rough seas. This allows you to captain your business and steer a steady course. Partnering with NorthSouth Espresso is good insurance for your business guaranteeing you wont get left behind when the tide goes out.

Land Ahoy!

In Australia we are blessed to have pristine waters and clean beaches. At NorthSouth Coffee we want to keep them that way. Our Sustainable Program sees us collect and recycle our coffee boxes, our coffee, chocolate and chai bags, as well as our spent coffee which we use to make awesome compost.

We are also committed to reducing plastic in our oceans, so you won't find us promoting plastic lined takeaway cups or plastic lids. The cups we use are all single wall, made with paper from sustainable plantations which together with our lids breakdown once composted.







BLENDCO SOUTHERN (VIC) 10 Hepner Place North Geelong 3215 Telephone (03) 5278 9922

BLENDCO CENTRAL (NSW) 872 Pacific Highway Lisarow 2250 Telephone (02) 4328 1600 | 1300 556 653

> BLENDCO EASTERN (VIC) PO BOX 173 Warragul VIC 3820 Telephone 0425 855 589

BLENDCO NORTHERN (QLD) 1/36 Premier Circuit Warana 4575 Telephone (07) 5437 8033

www.blendcoaustralia.com