Find the roast you love most.
A Guide to Starbucks® 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.

- **Blonde**
  Blonde-roasted coffees have a shorter roast time, lighter body and mellow flavours.

- **Medium**
  Medium-roasted coffees are balanced with smooth and rich flavours.

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

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

**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™, Starbucks® Tribute Blend, Three Region Blend, Anniversary Blend and Starbucks® 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

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Starbucks in Australia is now proudly Australian owned.
**Starbucks Veranda Blend™**
Delicate nuances of soft cocoa and lightly toasted nuts blossom in this cup. Gracious and flavourful, without being overly bold.

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

**Guatemala Antigua Single-Origin**
Elegant and refined, with subtle, deep tastes of cocoa and soft spices. A cup with incredible complexity and balance.

**Kenya, Single-Origin**
Big and juicy with complex layers of black currant, fresh blackberry and even tart grapefruit. A refreshing and delicious cup.

**Pike Place Roast®**
Smooth body and subtle flavours of cocoa and toasted nuts. A rich, satisfying and balanced cup.

**House Blend**
A blend of the finest Latin American beans with notes of nut and cocoa, and a touch of sweetness from the roast.

**Colombia, Single-Origin**
Medium-bodied and rich with remarkable balance, juicy undertones and a crisp, nutty finish.

**Ethiopia, Single-Origin**
Rare floral aroma, intense fruity sweetness and an elegant crispness.

**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 well-balanced 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**
Robust with a roasty sweetness, darker than our Espresso Roast but not as smoky as French Roast.

**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.