

Obscura offers an exclusive selection of Fair Trade, Organic, Origin Roasted coffees for your workplace.

Obscura helps develop the specialty coffee industry in producing countries by importing coffee that is roasted in the country of origin. Every month Obscura takes delivery of origin roasted coffee packed in foil-lined, hand-screenprinted bags with one way valves. This ensures that you are receiving a fresh product.



FAST DELIVERY
Australia-wide
via Express
Post

\$30 per kg
further discount on
orders 10kg+

FREE
Melbourne
CBD delivery

minimum
order only
2kg

*Complimentary
tasting session at
your workplace
(Melbourne only)*

WWW.OBSCURA.NET.AU || 1800 937 625

*Obscura has recommended suppliers for
fully-automatic & traditional espresso
machine, suitable for your workplace
(leasing options available).*



O B S C U R A

Obscura sources coffee from the shade-grown crops of the Jhai Coffee Farmers Co-operative (Laos)

The coffee originates from the antique root stock Arabica Typica planted by the French on the Bolaven Plateau during the 1920s. We are the exclusive distributor of this boutique coffee in Australia.

The JCFC consists of 12 villages and 500 farming families. It is the first coffee co-op in Laos to become Fair Trade certified and is in the process of gaining full Organic certification.

BRUNO

A familiar heart starter full of body & character. Versatile with or without milk. Often referred to as our Melbourne-Italian style blend.

DARK HORSE

A dark & rich body with wild, earthy tones. Ideal for strong espresso lovers.

NAGA

Blend of washed & dried Arabica Typica, giving a smooth body with slight citrus notes.

MA CHERIE

Very elegant & surprising. Smooth, round body with citrus notes. Perfect for plunger, drip or stovetop. Exceptionally sweet as a short black.



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Wholesale Enquiries:

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