



FULL CIRCLE

A CONCEPT BY EXPAT. ROASTERS

Press Release:

For Immediate Release:

Brunch, Brews and Daytime Booze—Introducing Full Circle, a Concept by Expat. Roasters

Launched in Ubud earlier this month, Full Circle proffers an eclectic all-day menu of modern Australian plates alongside speciality coffee and custom cocktails

(BALI, Indonesia—September 2018—) Since opening in Jalan Petitenget last year, Expat. Roasters' sleek brew bar has become the destination of choice for coffee-curious locals and international visitors alike. The café-cum-training-facility is the passion project of Australian barista champion Shae Macnamara, an advocate for collaborating with responsible Indonesian growers.



Shae carries this spirit for promoting what's local to Expat's latest venture, Full Circle.

"Ubud is on the list for most travellers to Bali and the caliber of restaurants here is literally world class with the likes of Locavore. We saw this as a great opportunity to showcase what we do in a fast-growing region of Bali," says Shae.

Situated on Ubud's Jalan Jatayu, a quiet street still surrounded by working rice fields, the 120-seat eatery dishes up globally-inspired brunch signatures showcasing Bali's seasonal best.

Michelin-trained chef Gloria Susindra—the founder of Jakarta’s Mother Monster—is the creative driving force behind Full Circle’s culinary offerings.



A mélange of modern classics and novel newcomers, the all-day menu includes “**Smashed Avo** with lime, nuts, seeds, feta and confit cherry tomatoes,” “**Balinese Spice-Rolled Porchetta** with fried eggs, peas and baby potatoes,” and “**Bali Jackfruit** with local spices, couscous, avocado, black beans, charred corn and coriander.”

Both grazers and growing appetites are catered for with fruit-loaded smoothie bowls, vegan-friendly servings (like the “**Pumpkin, Three Ways**”) and hearty repasts, like the “**Smashed Beef Burger** with mozzarella, onion rings, bacon chilli jam and fries.”

Naturally, Expat. Roasters’ expertly made coffee plays an important part in the Full Circle experience. Premium-quality Bali beans are offered alongside a nomadic collection of rare single-origin varieties, all showcased via the central espresso bar. Furnished with stools to watch the the baristas in action or learn about the latest brewing techniques, the interactive bar is the beating heart of the café.

For those who would prefer something stronger, an intimate 16-seat bar will soon open just above the main space. Complementing a selection of local and imported beers and wines, the bar’s bespoke cocktail creations—mixed to each guest’s personal preference—will take centre stage, spotlighting Bali’s native fruits and spices.

Sydney-based architecture firm X+O designed the whole space with clean lines, high ceilings and inspired ‘rice-terrace-seating.’ Contemporary wall art and bursts of tropical greenery enhance the minimalist interior while cushioned banquette seating, both indoor and outside, encourages guests to stay and play.

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Jalan Jatayu, Ubud

Open daily, 7am - 11pm

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