



*New for
2025*



Hey Macadamia!

Classic Syrup



SWEETBIRD®

BRISTOL ENGLAND

Introducing Macadamia Nut

Classic Syrup

Indulge in the buttery, creamy allure of Sweetbird Macadamia Nut Syrup—a decadent addition to your syrup collection that captures the unique flavour of macadamia nuts, prized for their rich, delicate sweetness and subtle hints of vanilla.

Native to Australia and celebrated worldwide, macadamias are known for their smooth, velvety texture and luxurious taste. Sweetbird Macadamia Nut Syrup brings this distinctive nutty flavour to life, transforming your coffee, hot chocolate and iced drinks into gourmet creations. With its exotic origins and indulgent profile, it's a perfect choice for elevating your drinks in any season.

TASTING NOTES

The new Sweetbird Macadamia Nut syrup masterfully encapsulates the luxurious flavour profile of macadamia nuts, delivering a multi-layered tasting experience. The journey begins with a velvety

wave of golden butterscotch, introducing a smooth, buttery sweetness that melts across the palate. This is enriched by delicate hints of white chocolate and honey, adding a creamy, indulgent depth. As the flavour unfolds, the roasted essence of macadamias shines through—a rich, nutty warmth with subtle earthy undertones. Finally, the finish is long and satisfying, with whispers of soft vanilla and almond-like marzipan, leaving a lingering, nutty sophistication that's both comforting and refined.

ONE SYRUP, ENDLESS CREATIONS

Whether looking to elevate a morning coffee or mocha, add a gourmet twist to hot chocolate, or liven up milkshakes and frappés, this syrup is the ideal companion. Sweetbird Macadamia Nut syrup is the perfect partner for the growing trend for iced coffees and chocolates too. Approved by The Vegan Society it pairs well with all milks. Perfectly crafted without artificial colours or preservatives, the Sweetbird Macadamia Nut Syrup offers a delightful flavour experience that's both versatile and indulgent.

Visit sweetbird.com for drinks inspiration and hundreds of recipes. Also available from Sweetbird:

- Ice-blended Smoothies
- Frappés
- Fruit Purées



- Made in the UK
- Free from artificial colours, flavours and preservatives
- Registered with The Vegan Society
- Two 8ml pumps flavours 62 12oz drinks
- Use in hundreds of hot and cold drinks
- Find out more sweetbird.com/macadamianut

New Sweetbird Macadamia Nut syrup is just one of the nut syrups available: Almond, Caramelised Almond, Coconut, Hazelnut, Sugar-free Hazelnut, Macadamia, Peanut Butter, Pistachio, Praline, Toffee Nut*



Recipes

MACADAMIA WHITE HOT CHOCOLATE

- 1 scoop Zuma White hot chocolate
- 2 pumps Macadamia Nut syrup
- Steamed milk

1. Add hot chocolate to a cup with a splash of hot water
2. Mix to a smooth paste
3. Add syrup to a cup and top up with steamed milk, stirring as you pour

MACADAMIA ICED MOCHA

- Double espresso
- Ice
- 2 pumps Sweetbird Macadamia Nut syrup
- 2 pumps Zuma Chocolate sauce
- Milk

1. Combine the double espresso with ice
2. Add syrup and sauce to glass then top up with milk, stirring as you pour
3. Optional - before pouring anything, use a squeeze bottle to run sauce around the inside of the glass.

MACANUT FRAPPÉ

- 1 scoop Sticky Toffee Frappé
- Ice / milk
- 2 pumps Macadamia Nut syrup
- Zuma Caramel sauce
- Whipped cream and chopped nuts to decorate (optional)

1. Fill glass with ice, level to the top of the glass.
2. Pour milk over ice (to 1cm below the top).
3. Pour contents of glass into blender jar
4. Add frappé and syrup
5. Put the lid on tightly then blend until smooth
6. Drizzle caramel sauce inside glass, pour in the frappé,
7. Top with whipped cream then sprinkle chopped nuts on top and serve.

MACADAMIA VANILLA CHAI

- 1 scoop Zuma Vanilla Chai
- 2 pumps Macadamia Nut syrup
- Steamed milk

1. Add chai to a cup with a splash of hot water
2. Mix to a smooth paste
3. Add syrup to a cup and top up with steamed milk, stirring as you pour

*not strictly as nut, but still nutty!