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CHRISTMAS FESTIVE GOODIES

Traditional Christmas Bakery

Gingerbread Boy and Girl with Icing	10
Classic Christmas Panettone	20
Christmas Stollen Bread	80
Inhouse Chef Signature Pecan Walnut Tart	80
Classic Fruit Cake with Port Wine	90

Contemporary Moulded Christmas Chocolates

Rudolf the White Chocolate Reindeer	10
White Chocolate Merry Xmas Card	30
Milk Chocolate Christmas Bear	30
White Chocolate Santa Holding a Gift Bag with a Bear	30
Gingerbread Man	30

Classic Christmas Yule Log Cakes

Christmas Log Matcha Raspberry Crunchy Cake	90
Christmas Log Strawberry Yuzu Mandarin Cake	90
Christmas Log Golden Cheese Caramel Apple Cake	90
Christmas Log Hazelnut Mont Blanc Cake	90
Christmas Log White Chocolate Citrus Cake	90



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CHRISTMAS FESTIVE GOODIES

Lollipops

Reindeer, Penguin and Bear	10
Angel, Santa, Reindeer and Snowman	10
Reindeer, Santa and Gingerbread Man	10

Vegan, Gluten Free Delights

Gingerbread Mini Cookies (8 Pieces)	20
Gingerbread Boy and Girl (2 Pieces)	10
Gingerbread Star (2 Pieces)	10
Christmas Berry Mince Tart	10
Single Origin Chocolate Log Cake	108
Apple Pecan Pie	25



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GARDENFRESH ORGANIC SALADS

Chopped Kale & White Bean Salad with Avocado, Pumpkin & Sunflower Seeds, Hazelnuts, Maple Dijon Dressing **\$30**
Rich in proteins, the salad is filled with bursting sweet and tangy flavours.

Avocado Iceberg Wedges with Eggplant & Mustard Cream Dressing, Roasted Almonds **\$30**
A modern twist on the classic Caesar Salad.

Roasted Heirloom Beetroots with Lime Leaf Sauce and Ginger Yogurt Dressing **\$30**
Organically farmed heirloom beetroots from France with an Asian twist.

Steamed Asparagus, Fine Green Beans & Turkish Figs served with Warm Sicilian Olive Dressing with Hazelnuts **\$30**
The sweet and bright green olives from olive trees in the Belice Valley in Western Sicily in the surrounding Castelvetro.



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GLUTEN-FREE TOASTED SANDWICHES

Energising with Gluten-Free Country Loaf **\$25**
7 Seeds

Pickled Japanese cucumber, sundried tomato, basil & rocket pesto, spanish onion, artisan vegan garlic herb cheese crafted from cashew milk served with crispy kale chips on flat bread.

Satisfying with Gluten-Free Country Loaf **\$25**
Raisins

Roasted pumpkin, orange oil and chilli flakes, oregano & parsley pesto, pumpkin seeds, spanish onion, artisan vegan chive cream cheese crafted from cashew milk.

Soulful with Gluten-Free Country Loaf Classic **\$25**

Roasted eggplant, lemon oil, basil & rocket pesto, cashew milk smoked mozzarella with smoked spanish oil and mango chutney.

Refreshing with Gluten-Free Focaccia **\$25**
Garlic & Rosemary

Heirloom tomatoes, dukkah, sundried tomato pesto, spanish onions, artisan sundried tomato, garlic cheese crafted from cashew milk.

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VEGAN CLASSICS

Classic Hummus with Za'atar & Orange Oil **\$25**

The combination of roasted garlic & spice provides a nutty flavour. Served with gluten-free pita bread.

Chaat Roasted Japanese Sweet Potatoes with Tamarind & Coriander Chutney **\$22**

Enriched with a natural creamy coconut yogurt made from 100% organic coconuts creating a richly flavoured Tamarind dressing.

Pad Thai **\$35**

With rice noodles, roasted tofu, rainbow vegetables, bean sprouts, red chillies and roasted peanuts.

Vegan Burger **\$35**

Portobello mushroom, charred roasted peppers, Spanish onions and tomato chilli jam on a gluten-free bun. Served with sweet potato fries.



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SUPERFOOD ORGANIC EARTH BOWLS

Pumpkin, Celeriac & Turmeric Curry Bowl (Served Warm)

\$30

Blue Pea Rice, roasted squash with celeriac in a nutrient-rich coconut & turmeric broth, topped with sprouted greens and finished with toasted coconut flakes.

Mexican Earth Bowl (Served Warm)

\$30

Red rice, frijoles, butternut squash mash, lightly pickled red & white cabbage, pico de gallo, pickled shallots, chipotle mayo and jalapeño dressing.

Quinoa Earth Bowl (Served Warm)

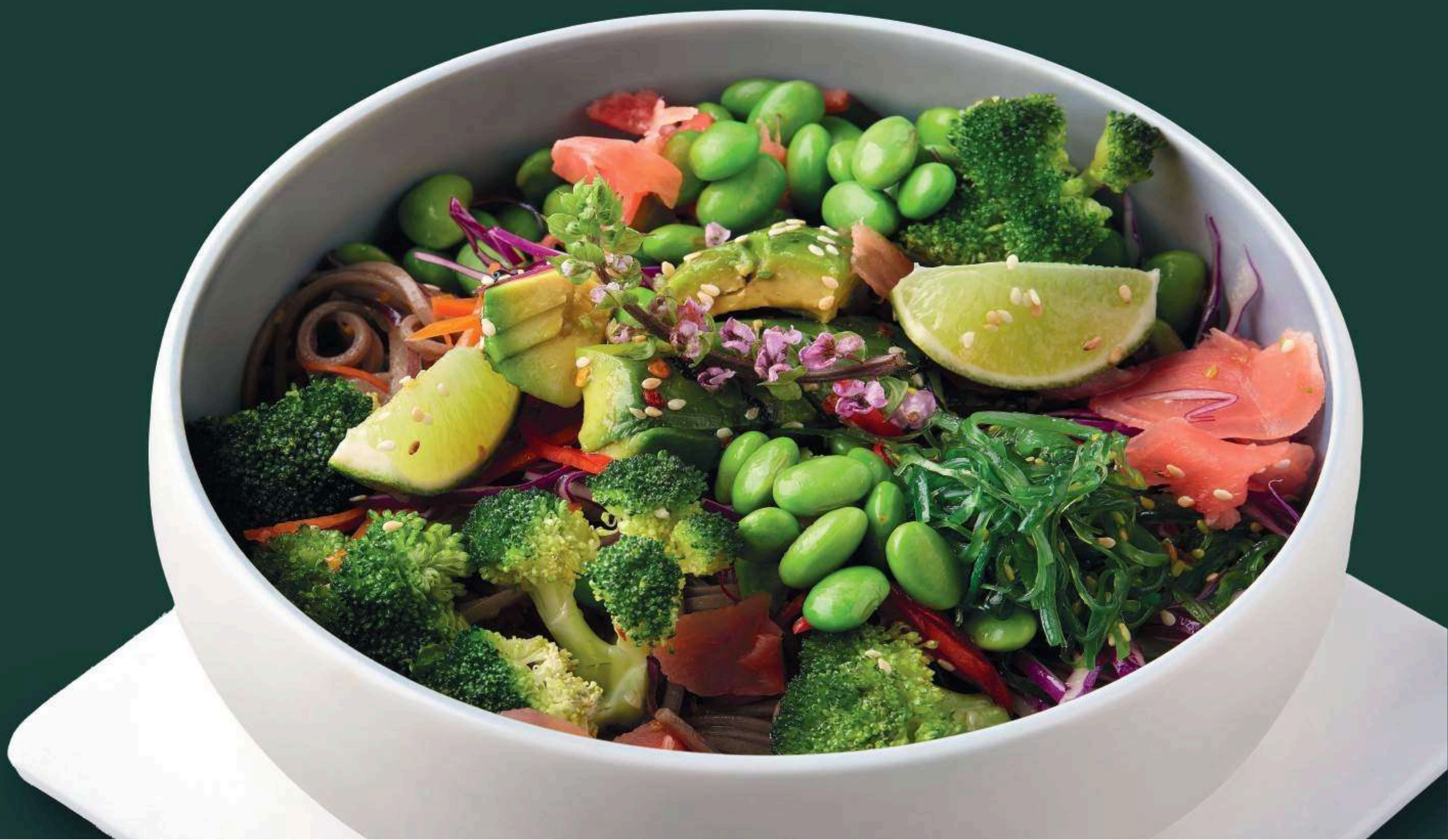
\$30

Goma cream dressing; shredded red cabbage, carrot, radish, edamame, broccolini, avocado and organic whole grain quinoa.

Cauliflower Earth Bowl (Served Warm)

\$30

Sriracha lemon oil dressing; crispy kale, pickled Japanese cucumber, avocado, radish, sesame seeds, chilli flakes and organic red and brown rice.



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COLD-PRESSED ORGANIC JUICES

\$20 each

Forest

Cucumber, Apple, Pineapple, Kale, Moringa Leaf, Turmeric, Ginger, Amla, Fenugreek

Citrusy Cooler

Beetroot, Apple, Carrot, Lemon, Ginger, Turmeric

Brainy Elixir

Beetroot, Mint, Watermelon, Green Apple, Lemon, Ginger, Turmeric, Cayenne Pepper

Immunisation

Orange, Lemon, Coconut Water, Lucuma, Baobab, Probiotics, Burdock Root

Breezy Summer

Red Apple, Orange, Lemon, Watermelon, Lucuma, Baobab

Green Electrolytes

Grapefruit, Red Apple, Lemon, Coconut Water, Milk Thistle, Ginger

Earthy Delights

Red Apple, Beetroot, Lemon, Celery, Carrot, Lucuma, Baobab, Burdock Root

Red Cleanser

Romaine, Mint, Parsley, Celery, Lemon, Japanese Cucumber, Ginger, Burdock Root

Tropical

Red Apple, Mint, Lemon, Watermelon, Chia Seeds, Acai

The Tonic

Celery, Green Apple, Lemon, Cucumber, Ginger



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ORGANIC SMOOTHIES

\$22 each

Ancient Vibes

Orange, Mango, Carrot, Ginger,
Turmeric

Coco Greenery

Coconut Milk, Spinach, Kale,
Avocado, Flaxseed

Wide Awake

Cocoa, Maca, Cauliflower,
Espresso, Almond Butter

Pink Flamingo

Red Dragonfruit, Soy Milk,
Honey, Chia Seeds, Spirulina

Tropical Healer

Blueberries, Banana, Lemon,
Mint, Charred Honey
Pineapple, Blue Spirulina



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COFFEES

Espresso \$10
(Single/Double) /\$12

Long Black \$14
(Hot/Iced)

Flat White | Latte | Cappuccino \$14
(Hot/Iced)

Milk Options

Organic Whole

Organic Skim

Soy | Oat | Almond

TWIG TEAS

Chamomile \$12

Eau Notre \$16

English Breakfast \$18

French Earl Grey \$16

Red Jasmine \$16



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SPECIALITY HOT DRINKS

\$22 each

Hot Chocolate

Cacao, Cacao Butter, Cinnamon, Vanilla & Nutmeg, Whipped Cream & Almond Milk.

Gingerbread Latte

Maca, Vanilla, Cinnamon, Fresh Ginger & Oat Milk.

Maca Latte

Maca, Cinnamon, Nutmeg & Almond Milk.

Chai Latte

Chai Spice & Coconut Milk.

Golden Milk Latte

Turmeric, Cinnamon, Ginger, Nutmeg, Black Pepper, Cardamom, Coconut Milk.

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ARTISANAL BREADS



Classic Boule 25\$

7 Seed Boule 15\$

7 Seed Loaf 15\$

Focacia Garlic Rosemary 18\$

Nut and Seed Bread Low 21\$

Carb 10\$

Baguette 19\$

Classic Large 15\$

Lavash 18\$

Raisin Loaf 15\$

Choc Peanut Butter Loaf 15\$

Lemon Pistachio Loaf 15\$

Salt Chocolate Loaf 15\$

Orange Almond Loaf 15\$