

Spa Dreaming Centre

Dinner menu

grass fed victorian beef cheek

w/ a golden beet and cannelloni bean puree,
baby kale and beetroot relish

jamaican jerk free range chicken breast

w/ a brown rice & pomegranate salad and smoked guacamole

mt mercer pork cutlet

W/ a parsnip, fennel and saffron puree, baby heirloom carrots, apple
slaw and a quince jus

fish of the day

Please refer to the daily specials

malay seasonal vegetable curry (vn)

w/ spiced vegetable ribbons, coconut riata and grilled naan

➤ wine

Bittern Estate Rose 2013
Cataline Sounds Sauvignon Blanc 2016
Peninsula Estate Chardonnay 2014
Red Claw Pinot Gris 2015
The Cups Estate Moscato 2015
Foxeys Hangout "Red Fox" Pinot Noir 2016
Hickinbotham Cabernet Sauvignon 2014
Two Hands "Angle Share" Shiraz 2016
Foxeys Hangout Sparkling White NV

➤ beer

Prickly Moses Otway Light, Crown Lager
Corona, Red Hill Golden Ale, Mornington Peninsula
Brewery Pale Ale, Cheeky Rascal Apple Cider

➤ mixers

Jim Beam & Cola, Smirnoff Vodka Lime & Soda
Gordons Gin & Tonic

➤ soft drink

Capi Fruit Soda – Cranberry, Lemon, Blood Orange, Cola
or Ginger Beer Emma & Toms – Lemon, Lime & Bitters,
Sparkling Cloudy Apply or Kombucha Organic Raspberry

