

Spa Dreaming Centre – Lunch

Peninsula Hot Springs Platter for Two

w/ a selection of cured meats, white anchovies, Main Ridge Olives, House made marinated vegetables, pickled onions, Red Hill cheese, freshly made dips, sourdough and warmed pita
(GF bread on request)

Dips Platter

Trio of house made dips, Main Ridge Olives, warmed pita and toasted sourdough
(GF bread on request, VG, VN on request)

Peninsula Hot Springs Thai Salad

w/ rice noodles, bean shoots, capsicum, carrots, tomatoes, spring onions and
fragrant fresh herbs
w/ spiced tofu
w/ coconut poached chicken
w/ Thai spiced beef

Trio of Mushroom Tart

w/ caramelised shallots, basil pesto, red hill goats curd and a toasted pumpkin seed and
citrus salad
(V, VN on request)

Tom Kah Soup

w/ house made prawn wantons, sashimi kingfish, Udon noodles and Asian greens

Red Lentil and Cashew Sliders (2)

w/ avocado salsa & tomato relish w/a roasted beetroot, wild rice, walnut and chickpea salad
(V, VN & GF bread on request)

Malay Seasonal Vegetable Curry

w/ spiced vegetable ribbons, coconut riata and grilled naan
(VN, GF bread on request)

Pan Fried Local Calamari

w/ garlic, fresh herbs and a pear, rocket and red quinoa salad and citrus aioli



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Fish of the Day

Please refer to daily specials

Jamaican Jerk Free Range Chicken Breast

w/ a brown rice & pomegranate salad and smoked guacamole

Indigenous Dukkha Spiced Kangaroo Fillet

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

Peninsula Hot Springs Share Assiette for Two

Chefs selection of three tasty dishes from the menu

Red Hill Cheese Platter

Selection of local cheeses, quince paste and lavosh