

# Spa Dreaming Centre

## Breakfast menu

---

(served between 8am - 11am)

toasted sourdough or fruit toast  
served with local jams. (gf on request)

house made granola  
w/ Greek yoghurt and fresh berries. (vg)

almond milk crepes  
w/ sunny ridge strawberry compote, blueberry coconut yoghurt  
labna and pure maple syrup

house cured salmon  
w/ toasted English muffin, wilted spinach, free range poached egg  
and an avocado yoghurt hollandaise

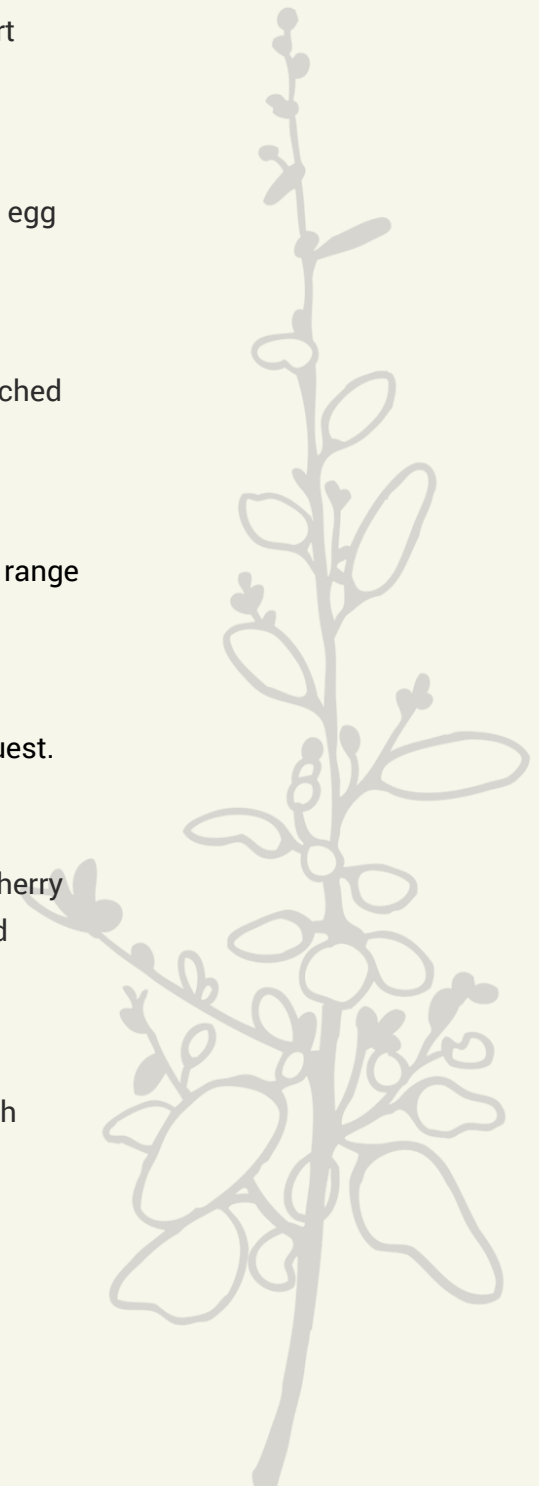
asparagus, quinoa and chickpea fritters  
w/ grilled haloumi, roasted heirloom tomatoes, free range poached  
egg, chipotle mayo and baby cress

house made polenta bread  
w/ house made spiced baked beans, wilted spinach and 2 free range  
poached eggs. (gf on request)

peninsula free range eggs  
on toasted sourdough (poached, scrambled or fried) gf on request.

peninsula Hot Springs vegan breakfast  
w/ roasted butternut pumpkin, grilled local asparagus, truss cherry  
tomatoes, fresh spinach, basil pesto and vegan feta on toasted  
mixed grain sourdough

peninsula Hot Springs big breakfast  
w/ bacon, baked tomato, flat mushroom, sautéed baby spinach  
and free range eggs (poached, scrambled or fried) on toasted  
sourdough.



# Spa Dreaming Centre

## Lunch menu

---

(served between 11.30am-3pm)

### Peninsula Hot Springs platter for two

a selection of cured meats, smoked salmon, Main Ridge olives, marinated vegetables, pickled onions, Red Hill cheese, house made dips warmed pita and toasted artesian bread (**gf bread on request**)

### dips platter

trio of house made dips, Main Ridge olives, warmed pita and toasted artesian bread (**vn on request**)

### Korean salad

w/ shredded vegetables, house made kimchi, aromatic herbs and crispy noodles served chilled (vn)

**w/ korean BBQ tofu (v)**

**w/ korean BBQ pork fillet**

### butternut pumpkin tart

w/ pepita and sumac crumbed roast butternut pumpkin, caramelised shallots, pickled pumpkin, vegan Persian feta and a pumpkin pesto (**vn**)

### chickpea quinoa and asparagus fritters

w/ grilled haloumi, roasted heirloom tomatoes and a soft poached free range egg, chipotle aioli and baby cress (**v**)

### red lentil and cashew veggie burger

w/ wild rice, beetroot, chickpea and red hill goats curd salad (**vn & gf bread on request**)

### dromana bay mussels

local mussels cooked in a chilli, kefir lime and coconut broth served with coconut brown rice and grilled naan

### fish of the day

please refer to daily specials



jamaican jerk free range chicken tender loins  
w/ a fresh garden slaw, pineapple sambal, lime aioli and grilled flatbread

seared kangaroo fillet  
w/ seasonal baby vegetables, carrot and lemon myrtle puree and a Davidson plum jus

Peninsula Hot Springs share assiette for two chefs  
Chefs selection of three tasty dishes from the menu

red hill cheese platter  
selection of local cheeses, quince paste and lavosh

## Spa Dreaming Centre Dinner menu

( Available Thursday, Friday and Saturday nights from 6pm )

---

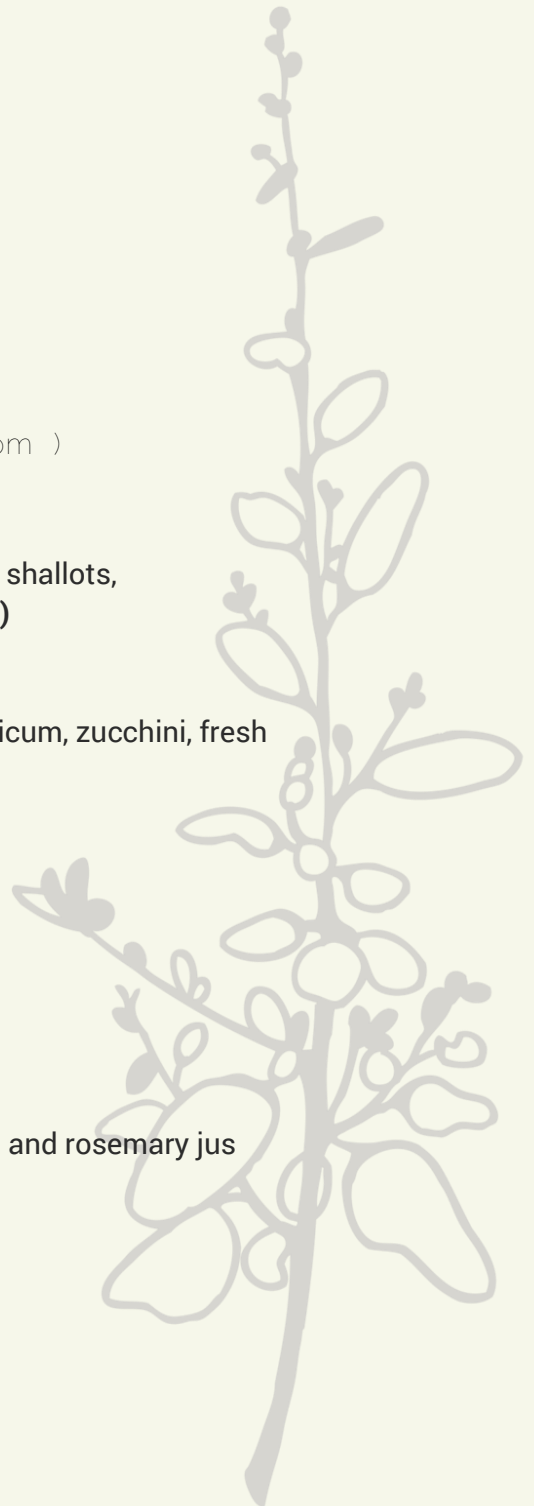
Butternut pumpkin tart  
w/ Pepita and sumac crumbed roasted pumpkin, caramelized shallots, pickled pumpkin, vegan Persian feta and a pumpkin pesto **(vn)**

Stuffed aubergine  
w/ roasted garlic, chickpeas, tomato, Spanish onion, red capsicum, zucchini, fresh herbs and red hill goats cheese and fresh rocket salad. **(v)**

Free range chicken breast  
w/ garlic confit mash, salsa rosso and a thyme jus

fish of the day  
please refer to the daily specials

Victorian roasted lamb rump  
w/ roasted new season baby potatoes, caponata and a lemon and rosemary jus



## 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 & Cider

- 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 juice
- Lime & Bitters
- Sparkling Cloudy Apply
- Kombucha Organic Raspberry



# Spa Dreaming Centre

## Light meals menu

---

### 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 bread. (gf on request)

### dips platter

trio of house made dips, main ridge olives, warmed pita bread and toasted sourdough. (gf bread on request, vg, vn on request)

### red hill cheese platter

selection of local cheeses, quince paste and lavosh

## Pizza

---

### margherita

fresh tomato, bocconcini and fresh basil

### mediterranean vegetables

Mediterranean vegetables with feta

### salami

mild salami, capsicum, red onion, olives and goats cheese

### chicken

BBQ sauce, chicken, caramelised onion, pine nuts and rocket

(gluten free base available on request)

