

spa dreaming centre

breakfast menu

toasted sourdough or fruit loaf

served with local jams

house made granola

w/ greek yoghurt, and fresh berries

almond milk crepes

w/ 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

cauliflower, quinoa and chickpea fritters

w/ grilled haloumi, roasted heirloom tomatoes, free range poached egg, chipotle mayo

house made polenta bread

w/ house made spiced baked beans, wilted spinach and 2 free range poached eggs

peninsula free range eggs

on toasted sourdough (poached, scrambled or fried)

peninsula free range eggs with bacon

on toasted sourdough (poached, scrambled or fried)

peninsula hot springs vegan breakfast

w/ roasted butternut pumpkin, grilled 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

(v) vegetarian (vn) vegan

Gluten free bread available on request. Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen. To discuss further please contact our friendly team directly on (03) 5950 8777.

We believe that the best quality ingredients should be used in preparing delicious meals. We support local business as much as possible and also source many foods that are home grown from our Food Bowl. These menus offer an insight into meals available however may vary based on availability, as we will not compromise quality for our guests.



spa dreaming centre

lunch menu

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 (v)

trio of house made dips, main ridge olives, warmed pita and toasted artesian bread (vn on request)

korean salad (v, vn)

w/ shredded vegetables, house made kimchi, aromatic herbs and crispy noodles served chilled w/ korean bbq tofu

argentinian bbq smoked vegan brisket (v, vn)

a black bean & quinoa brisket w/ cajun beans, chimichurri, capsicum sauce and cashew cheese

chickpea, quinoa and cauliflower fritters (v)

w/ grilled haloumi, a soft poached free range egg and chipotle aioli

red lentil and cashew veggie burger

w/ zucchini kasundi, fresh avocado and polenta chips (vn & gf bread on request)

dromana bay mussels

in a chilli, lime, garlic and coconut broth w/ grilled naan

local sautéed calamari

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

fish of the day

please refer to our daily specials

(v) vegetarian (vn) vegan

Gluten free bread available on request. Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen. To discuss further please contact our friendly team directly on (03) 5950 8777.

We believe that the best quality ingredients should be used in preparing delicious meals. We support local business as much as possible and also source many foods that are home grown from our Food Bowl. These menus offer an insight into meals available however may vary based on availability, as we will not compromise quality for our guests.



spa dreaming centre

lunch menu

crispy skinned pork belly

w/ spanner crab slaw, nam jim dressing and mango gel

chermoula spiced free range chicken breast

w/ red quinoa tabbouleh, lemon tahini hummus and seasonal roasted house grown vegetables

peninsula hot springs share assiette for two

chefs selection of three tasty dishes from the menu

red hill cheese platter (v)

selection of local cheeses, quince paste and lavosh



(v) vegetarian (vn) vegan

Gluten free bread available on request. Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen. To discuss further please contact our friendly team directly on (03) 5950 8777.

We believe that the best quality ingredients should be used in preparing delicious meals. We support local business as much as possible and also source many foods that are home grown from our Food Bowl. These menus offer an insight into meals available however may vary based on availability, as we will not compromise quality for our guests.

spa dreaming centre

dinner menu

stuffed aubergine (v)

w/ roasted garlic, chickpeas, tomato, spanish onion, red capsicum, zucchini, fresh herbs, red hill goats cheese and a fresh roquette salad

chinese braised beef short rib

w/ black beans, asian greens and fragrant jasmine rice

victorian pork fillet

w/ a white bean and pumpkin cassoulet, beetroot puree and a fennel and apple cider jam

free range chicken breast

w/ garlic confit mash, salsa rosso and a thyme jus

fish of the day

please refer to our daily specials

wine

foxy's hangout sparkling white nv
catalina sounds sauvignon blanc
crittenden estate chardonnay
red claw pinot gris
crittenden estate 'pinocchio' moscato
foxy's hangout rose
foxy's hangout 'red fox' pinot noir
two hands 'angel share' shiraz
hickinbotham cabernet sauvignon

beer

crown lager
prickly mooses otway light
st andrews beach brewery pilsner
red hill golden ale
mornington peninsula brewery pale ale
mock red hill apple cider

(v) vegetarian (vn) vegan

Gluten free bread available on request. Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen. To discuss further please contact our friendly team directly on (03) 5950 8777.

We believe that the best quality ingredients should be used in preparing delicious meals. We support local business as much as possible and also source many foods that are home grown from our Food Bowl. These menus offer an insight into meals available however may vary based on availability, as we will not compromise quality for our guests.



spa dreaming centre

dinner menu

soft drinks

capi fruit soda – cranberry, lemon, blood orange,
cola, flaming ginger or mineral

emma & toms – lemon or lime & bitters

organic kombucha – raspberry or ginger

mock red hill sparkling apple juice



(v) vegetarian (vn) vegan

Gluten free bread available on request. Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen. To discuss further please contact our friendly team directly on (03) 5950 8777.

We believe that the best quality ingredients should be used in preparing delicious meals. We support local business as much as possible and also source many foods that are home grown from our Food Bowl. These menus offer an insight into meals available however may vary based on availability, as we will not compromise quality for our guests.

spa dreaming centre

light meals

peninsula hot springs platter for two

w/ cured meats, smoked salmon, white anchovies, main ridge olives, house marinated vegetables, pickled onions, red hill cheese, freshly made dips, sourdough and warmed pita (gf on request)

dips platter (v)

trio of house-made dips, main ridge olives, warmed pita and crispy sourdough (gf on request)

red hill cheese platter

a selection of local cheeses, quince paste and lavosh

margherita pizza

fresh tomato, bocconcini and fresh basil

mediterranean pizza

tomato, mozzarella, eggplant, zucchini, red capsicum and feta (v)

salami pizza

tomato, mozzarella, mild salami, capsicum, red onion, olives and feta

chicken pizza

tomato, mozzarella, bbq sauce, chicken, caramelised onion, pine nuts and roquette

vegan pizza

tomato, baby spinach, tandoori mushrooms, caramelised onion, sesame seeds and a lemon aioli



(v) vegetarian (vn) vegan

Gluten free pizza base available on request. Whilst we do our best to cater to dietary requirements, we cannot guarantee that there won't be traces of allergens within our kitchen. To discuss further please contact our friendly team directly on (03) 5950 8777.

We believe that the best quality ingredients should be used in preparing delicious meals. We support local business as much as possible and also source many foods that are home grown from our Food Bowl. These menus offer an insight into meals available however may vary based on availability, as we will not compromise quality for our guests.