

spa dreaming centre

breakfast *(until 11:00am)*

toasted sourdough or fruit loaf (v)

Served with local jams

house-made granola (v)

Greek yoghurt and fresh berries

almond milk crepes (v)

strawberry compote, blueberry coconut yoghurt
labna and pure maple syrup

house cured salmon

toasted english muffin, wilted spinach, free range
poached egg and an avocado yoghurt hollandaise

zucchini, quinoa and corn fritters

smoked capsicum, tomato sugo, chorizo crisp, free range
poached egg, local sheeps feta

house-made polenta bread (v)

house-made spiced baked beans, wilted spinach
and two free range poached eggs

peninsula free range eggs (v)

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 (v, vg)

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

bacon, baked tomato, flat mushroom, sautéed baby
spinach and free range eggs (poached, scrambled or fried)
on toasted sourdough

gluten free bread available on request

dips platter (v)

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

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)*

peninsula hot springs share assiette for two

chefs selection of three signature dishes
(please see our staff for our daily specials)

phs produce bowl, (v, vg)

raw, fermented and pickled phs grown produce, quinoa granoa and a summer berry, ginger and lime dressing
add coconut poached chicken
add spiced sautéed tofu (v,vg)

bbq smoked black bean & quinoa 'brisket' (v, vg)

cajun beans, chimichurri, capsicum sauce and cashew cheese

tart of the day (v, vn)

utilising fresh vegetables from our own food bowl
(please see our staff for our daily specials)

dahl (v, vn)

house made dahl with fresh turmeric, pumpkin and grilled roti

dromana bay mussels

smoked capsicum and tomato sugo, chorizo, hawkes farm potatoes, fresh herbs and grilled sourdough

fish of the day

(please see our staff for our daily specials)

chermoula spiced free range chicken breast

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

crispy skinned pork belly

spanner crab slaw, nahn jim dressing and mango gel

kangaroo fillet

with a davidson plum, pepper berry, beetroot rub, sautéed warragul greens and pan seared house made gnocchi

slow cooked argentinian style beef

cajun beans, chimichurri, capsicum sauce and cashew cheese

red hill cheese platter (v)

selection of local cheeses, quince paste and lavosh

spa dreaming centre
dine and bathe

bbq smoked black bean & quinoa 'brisket' (v, vn)

cajun beans, chimichurri, capsicum sauce and cashew cheese

tart of the day (v, vn)

utilising fresh vegetables from our own food bowl
(please see our staff for our daily specials)

fish of the day

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chermoula spiced free range chicken breast

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soft drinks

calm and stormy sparkling mineral water
calm and stormy soda – blood orange / raspberry / apple
lemon, lime and bitters
organic raspberry kombucha
mock red hill sparkling apple juice
coconut water
emma & tom's juice - green power/ apple/ orange
coconut water

beer and cider

prickly moses otway light
st andrews beach brewery pilsner
dainton brewery draught
red hill brewery golden ale
jetty road brewery pale ale
mock red hill apple cider
main ridge pear cider

mornington peninsula wine

nv foxey's hangout sparkling white
2018 rahona valley riesling
2018 gepetto sauvignon blanc
2018 montalto pennon hill chardonnay
2017 red claw pinot gris
2018 quealy pinot grigio
2018 crittenden estate 'pinocchio' moscato
2018 foxey's hangout rose
2017 pinocchio sangiovese
2018 bittern estste tempranillo
2018 foxey's hangout 'red fox' pinot noir
2010 blue range merlot
2017 montalto pennon hill shiraz
2014 hickinbotham cabernet sauvignon

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light meals

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*)

red hill cheese platter (v)

selection of local cheeses, quince paste and lavosh

pizza

margherita pizza (v)

tomato, mozzarella, bocconcini, torn basil

mediterranean vegetable pizza (v)

tomato, mozzarella, feta, eggplant, zucchini, capsicum, parsley

bbq chicken pizza

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

salami pizza

tomato, mozzarella, feta, olive, red onion and capsicum

vegan pizza (v, vn)

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

gluten free base available on request