

spa dreaming centre

## breakfast (*until 10:30am*)

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toasted sourdough or fruit loaf (v)  
served with local jams

toasted sourdough or fruit loaf (v) \*\*  
served with homemade jams

seasonal fruit (v, vg\*\*)  
selection of locally sourced fruit  
add greek or coconut yoghurt extra

house-made granola (v)  
coconut yoghurt and seasonal fruit

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)

house-made polenta bread (v)  
house-made spiced baked beans, wilted spinach  
and two free range poached eggs

roasted pumpkin (v, vg)  
roasted butternut pumpkin, mixed grains and seeds,  
avocado, fire roasted capsicum hummus, garden greens  
add poached egg extra  
add bacon extra  
add cured salmon extra

peninsula free range scrambled eggs \*\*  
grilled halloumi, raw beets, soft herbs, zaatar, preserved  
lemon  
add bacon extra  
add cured salmon extra

*\*\*gluten free bread available on request*

(v) vegetarian    (vg) vegan    (vg\*\*) vegan on request

Our menus incorporate immune boosting ingredients. 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) 59508777.