

spa dreaming centre

## light meals

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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*)

artesian bread (v, vg) \*\*  
local olives, chefs' accompaniments

red hill cheese platter (v) \*\*  
selection of local cheeses, quince paste and lavosh

peninsula hot springs platter for two \*\*  
a selection of cured meats, cured fish, local cheese and  
olives, pickled vegetables, chefs' accompaniments,  
toasted artesian bread

**\*\*gluten free on request**

### pizza

margherita pizza (v)  
tomato, mozzarella, bocconcini, torn basil

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, vg)  
roasted pumpkin, basil pesto, cherry tomato, spinach,  
semi-dried tomato aioli

**\*\* gluten free base 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