

spa dreaming centre

## lunch *(after 11:30am)*

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local artesian bread (v, vg on request)

local olives, chefs' accompaniments

peninsula hot springs platter for two

a selection of cured meats, cured fish, local cheese and olives, chefs' accompaniments, toasted artesian bread

peninsula hot springs share assiette for two

chefs selection of three signature dishes

*(please see our staff for our daily specials)*

*(gf bread on request)*

dahl (v, vg)

house made dahl with fresh turmeric, pumpkin and grilled roti

roasted pumpkin (v, vg)

mixed grains & seeds, avocado, fire roasted cap

hummus, garden greens

add free range chicken

slow cooked brisket

sauerkraut, pickles mustard butter, local cheese, ciabatta

crispy skinned pork belly

spanner crab slaw, nahm jim dressing and mango gel

15 hour braise

hand rolled gnocchi, celeriac puree

free range chicken

cotija corn, chimichurri, confit tomatoes, capsicum,

lime

local barramundi

kohlrabi, potato, carrot, mushroom, infused oil

cheese platter (v)

selection of local cheeses, quince paste and lavosh

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