

spa dreaming centre

lunch *(after 11:30am)*

local artisan bread (v, vg on request)

local olives, chefs' accompaniments

peninsula hot springs platter for two

a selection of cured meats, local cheese and olives,

dips, chefs' accompaniments, toasted artisan

bread, lavosh

(gf bread on request)

peninsula hot springs shared assiette for two

chefs selection of three signature dishes

(please see our staff for our daily specials)

roasted pumpkin (v, vg)

mixed grains and seeds, avocado, fire roasted

capsicum hummus, garden greens

add free range chicken

phs produce bowl, raw and pickled garden produce

add grilled persian cauliflower, mixed grains,

tahini dressing

add ora king salmon tartare, soba noodles,

wasabi and citrus dressing

add crispy pork belly, thai dressing

dahl (v, vg)

house made dahl with fresh turmeric, pumpkin and

grilled roti

local mussels

chilli, lime, coconut, tomato, soft herbs

fish of the day

please see our staff for our daily special

15 hour braise

hand rolled gnocchi, spring pea puree, dutch carrot

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