

**toasted sourdough or fruit loaf (v) \*\***

served with homemade jams

**seasonal fruit plate (v, vg\*\*)**

add greek or coconut yoghurt

**house-made granola (v)**

coconut yoghurt and seasonal fruit

**peninsula free range eggs (v) \*\***

on toasted sourdough (poached or fried)

**peninsula free range eggs with bacon \*\***

on toasted sourdough (poached or fried)

**house-made polenta bread (v)**

spiced baked beans, wilted spinach

**roasted pumpkin (v, vg)**

roasted pumpkin, mixed grains and seeds, avocado,  
fire roasted capsicum hummus, garden greens

**peninsula free range scrambled eggs \*\***

grilled halloumi, raw beets, soft herbs, zaatar, preserved  
lemon, ciabatta

**breakfast additions**

add poached egg

add bacon

add cured salmon

add avocado

*\*\*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

spa dreaming centre

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

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**local artisan bread (v, vg \*\*)**

local olives, chefs' accompaniments

**peninsula hot springs shared assiette for two**

chefs selection of three signature dishes

*please see our staff for our daily specials*

**tart of the day (v, vg\*\*)**

served with produce from our food bowl and house made pastry

*please see our staff for our daily special*

**glass noodle salad with ginger, chilli, lime**

edamame, capsicum, thai basil, vietnamese mint, coriander, bean shoots, enoki mushroom, shallots

with five spice crispy quail

with five spice crispy jackfruit **(v, vg)**

**thai yellow curry (v, vg\*\*)**

house made yellow curry, seasonal garden vegetables, cauliflower rice

add free range poached chicken

**fish of the day**

*please see our staff for our daily special*

**super green salad with turkey**

soybean crush, raw and blanched garden vegetables, toasted almonds and pepitas

**almond and camomile poached free range chicken breast**

super grain salad, roasted pumpkin puree with an infused garlic, lemon and chilli oil

**victorian lamb fillet**

baby spinach, new potatoes, heirloom tomatoes, red onion, prom coast sheep's curd, salsa verde

**grass-fed ox cheek**

served with caramelised parsnip puree, wild mushrooms, light white wine beef jus

**cheese platter (v)**

selection of local cheeses, quince paste, lavosh

v) vegetarian

(vg) vegan

(vg\*\*) vegan on request

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**artisan 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, local cheese and olives,  
pickled vegetables, chefs' accompaniments, toasted  
artisan 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 capsicum hummus, persian cauliflower, mint aioli

*\*\* gluten free base available on request*

v) vegetarian

(vg) vegan

(vg\*\*) vegan on request

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**dahl (v, vg)**

house made dahl with fresh turmeric, pumpkin and grilled roti

**tart of the day (v, vg\*\*)**

served with produce from our food bowl and house made pastry  
*please see our staff for our daily special*

**thai yellow curry (v, vg\*\*)**

house made yellow curry, seasonal garden vegetables, cauliflower  
rice

add free range poached chicken

**fish of the day**

*please see our staff for our daily special*

**almond and camomile poached free range chicken breast**

super grain salad, roasted pumpkin puree with an infused garlic,  
lemon and chilli oil

**grass-fed ox cheek**

served with caramelised parsnip puree, wild mushrooms, light  
white wine beef jus

**peninsula hot springs shared assiette for two**

*chefs selection of three signature dishes*

**hot drinks**

**hot chocolate / golden latte / chai latte**

**organic india tulsi tea**

original, green, masala chai, sweet rose

**t2 teas**– earl grey, english breakfast, peppermint, ginger and  
lemongrass or chamomile

**espresso coffee**

cappuccino, café latte, long black, flat white, long macchiato,  
short macchiato, piccolo latte

*(strong or decaf coffee and soy, almond, oat and lactose  
free milk available on request)*

## **cold drinks**

iced coffee / chocolate

calm and stormy sparkling mineral water  
emma & tom's - green smoothie, kick starter, cloudy apple,  
orange

aloe vera water

coconut water

calm and stormy soda – blood orange / raspberry / lemon lime  
lemon, lime and bitters

organic raspberry kombucha

mock red hill sparkling apple juice

## **beer and cider**

prickly mooses otway light

st andrews beach brewery pilsner

dainton brewery blood orange neipa

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

rahona valley riesling

gepetto sauvignon blanc

montalto pennon hill chardonnay

red claw pinot gris

quealy pinot grigio

crittenden estate 'pinocchio' moscato

foxeys hangout rose

foxeys hangout 'red fox' pinot noir

pinocchio sangiovese

bittern estate tempranillo

hickinbotham cabernet sauvignon

montalto pennon hill shiraz