

## supper menu (available 9.30pm-7am)

at peninsula hot springs we follow a 'SLOW' (seasonal, local, organic, wholefoods) food philosophy

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<b>local artisan bread</b> (v, vg on request) local olives, dip, chefs' accompaniments	<b>27</b>
<b>sandwiches (fresh or toasted)</b>	
- <b>ciabatta</b> , salami, swiss cheese, tomato relish	<b>11</b>
- <b>sour dough toastie</b> , cheese, ham, tomato	<b>11</b>
<b>vegetarian salad of the day (v)</b>	<b>12</b>
<b>pizza</b>	
<b>margherita pizza</b> tomato, mozzarella, bocconcini, torn basil (v)	<b>18</b>
<b>vegan pizza</b> beetroot pesto, asparagus, heirloom tomato, vegan feta (vg)	<b>22</b>
<b>bbq chicken pizza</b> tomato, barbeque sauce, mozzarella, caramelised onion, pine nuts and rocket	<b>22</b>
<b>salami pizza</b> tomato, mozzarella, feta, olive, red onion and capsicum	<b>22</b>
<i>***gluten free base available on request *** extra 4</i>	
<b>something sweet</b>	
cup of warm milk and oatie cookie	<b>9</b>
espresso hazelnut tart (contains nuts)	<b>10</b>
cookies and cream tart (vg) (contains nuts)	<b>10</b>
lemon tart	<b>7</b>
<b>water menu</b>	
bottled water 600ml	<b>5</b>
sparkling water 500ml	<b>6</b>
coconut water 300ml	<b>5</b>
aloe vera water	<b>5</b>

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