

spa dreaming centre

lunch *(after 11:30am)*

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

local artisan bread (v, vg **)

local olives, chefs' accompaniments

tart of the day (v, vg)**

served with local produce and house made vegan pastry
please see our staff for our daily special

local mussels

chili, garlic, heirloom tomato, fresh herbs, local white wine

heirloom beets (v, vg)

heirloom beets, vegan feta, toasted pepperberry macadamia nuts,
phs herbs, organic raspberry vinegar, garden greens

heirloom roasted persian spiced cauliflower

persian spiced heirloom cauliflower, charred capsicum, orange and
chipotle emulsion, organic smoked almonds, fresh pomegranate and
PHS soft herbs

house made plant based spelt and herb gnocchi

wild mushrooms, phs grown sage, thyme, warragal greens, nutritional
yeast, local vegan curd

super green salad (v, vg)**

green hummus, zucchini, green capsicum, pea, snow pea, broccolini,
celery, kohlrabi, wombok, phs herbs with a apple cider vinegar and
local honey dressing

add poached chicken

add duck breast

add local fish

super red salad (v, vg)**

phs and locally grown red beets, red cabbage, heirloom carrot, red
oak, heirloom cauliflower, kale, organic red quinoa, flax seed,
sunflower seeds, organic raspberry vinegar local olive oil

add persian spiced cauliflower

add duck breast

add local fish

fish of the day

please see our staff for our daily special

peninsula hot springs shared assiette for two

chefs selection of three signature dishes

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cheese platter (v)

selection of local cheeses, quince paste, lavosh

vegan cheese platter (v, vg)

selection of local vegan cheeses, quince paste, crisp bread

v) vegetarian (vg) vegan (vg**) vegan on request
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