

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

asparagus tart (v, vg)**

koo wee rup asparagus, fennel jam, vegan dairy smoked chevre, phs grown soft herb and radish salad, caramelised fig

heirloom beetroot

phs grown heirloom beets, main ridge cashmere curd, toasted pepper berry macadamia nuts, phs herbs, organic raspberry vinegar, garden greens

house made vegan spelt gnocchi

sauteed spring garden greens, fresh chilli, preserved lemon, nutritional yeast, whipped vegan curd, local olive oil

super green salad (v, vg)**

green hummus, zucchini, local asparagus, 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*

free range chicken breast

ras el hanout free range chicken, roasted garlic and turmeric legume puree, warm house pickled eggplant, toasted puffed grains, sea celery

peninsula hot springs shared assiette for two

chefs selection of three signature dishes

please see our staff for our daily special

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