

Dining at The Spa

Welcome to The Spa at Eganridge; a retreat for health and wellness. We are pleased to offer you the opportunity to dine within the Spa, from a specially crafted, health-inspired menu.

Refreshments

Sparkling Wine		Wine By The Glass			Non-Alcoholic	
Cava , Freixenet Cordon Negro, 200ml	16		6oz	9oz	Bottle	Two Mimosas \$20
Sparkling Wine , WA Private Reserve	45	Chardonnay	8	12	36	Prosecco & Your Choice of Orange Juice or Peach Puree
Prosecco , Astoria	45	Pinot Grigio	8.50	13	38	
Cava , Freixenet Cordon Negro	45	Sauvignon Blanc	8.50	13	38	Juice \$4
Veuve Clicquot , Brut	180					Orange, Apple, Grapefruit or Cranberry
		Cabernet Merlot	8	12	36	Nespresso \$5
		Shiraz	8.50	13	38	
		Pinot Noir	8.50	13	38	

Platters To Share

Each of these platters are designed to be shared between Two Guests

Garden Fresh Crudite \$24

Garden Vegetables Served With Homemade Roasted Garlic Hummus & Ranch

Homemade Focaccia Bread \$24

Rosemary Brushed, With Homemade Roasted Garlic Hummus, Olives & Pickles

Cheese Fondue Bread Boule \$24

Rich Herb and Garlic Cheese Fondu in a Sourdough Bread Bowl

Burrata \$25

Oven Roasted Cherry Tomato Ragout, Homemade Basil Pesto, Freshly Baked Ciabatta Crostini

Prawn Cocktail Platter \$40

Poached Jumbo Prawn, Charred Lemon Chutney, Cocktail Sauce

Lunch Menu A La Carte

Baby Gem Caesar Salad \$16

Baby Gem Lettuce, Homemade Creamy Garlic Dressing, Homemade Croutons, Maple Bacon, Flaked Parmesan

Greek Salad \$18

Cherry tomato/sweet pepper/olive/cucumber/red onion/bed of romaine/crumbled fetta

Winter Kale Salad \$20

Shredded Tuscan Kale, Homemade Maple Lemon Dressing, Golden Raisins, Chickpea Croutons, Pecorino Cheese

Add Grilled Chicken To Any Salad \$8

Roasted Salmon \$30

Atlantic Salmon Filet, Winter Red Beet Risotto, Sauteed Mushrooms, Chervil Parsley Pesto

Herb Roasted Chicken Supreme \$30

Ontario Supreme, Roasted Root Vegetable, Baby Potato, Reising Jus

Sweet and Spicy Tofu \$26

Honey Chili Glaze, Steamed Basmati Rice, Sweet Vegetable Medley

