

# SPA CAFÉ

## SOUP

WILD MUSHROOM & SPINACH  
CONSOMMÉ 130cal **V**

Served with bread and butter

8

CAULIFLOWER & TURMERIC  
VELOUTÉ 125cal **V**

Served with bread and butter

8

## SALADS

SUPER-FOOD SALAD 350cal **ve gf**

Edamame, radish, quinoa, pomegranate

13

BULGAR & MINT 380cal **ve**

Green beans, lemon, tahini, walnuts

14

WILD RICE & KALE 365cal **V gf**

Datterino, mozzarella, dill, pickled shallot

16

CHICKPEA POWER SALAD 375cal **V gf**

Asparagus, spinach, broccoli, feta

15

Add chicken, prawns, or cured salmon 5

## SANDWICHES & WRAPS

All available on dark rye, sourdough, or multigrain wrap

GREEN GODDESS SANDWICH 330cal **V** 15

Spinach, cucumber, sprouts, avocado

GRILLED FREE RANGE CHICKEN 360cal 16

Heirloom tomato, rocket, basil pesto, parmesan

ROASTED ROOT VEGETABLES 290cal **V** 14

Goat cheese, turnip, beetroot, celeriac

## OPEN SANDWICHES

SEARED ASPARAGUS 220cal 15

Watercress, horseradish, dill cured salmon

CHARRED BROCCOLI ON TOAST 14

250cal **V**

Baked ricotta, guacamole, alfalfa sprouts

Add poached eggs 4

## DESSERTS

SEASONAL MELON SALAD 105cal **ve gf** 9

Mint, aloe vera

RHUBARB & KEFIR MOUSSE 120cal **V gf** 9

Poached and stewed rhubarb and kefir mousse,  
toasted macadamias

COCONUT CHIA SEED PUDDING 9

140cal **ve gf**

Mango, coriander cress

If you have a food allergy or intolerance, please inform your server prior to placing your order

**V** Vegetarian **ve** Vegan **gf** Gluten free