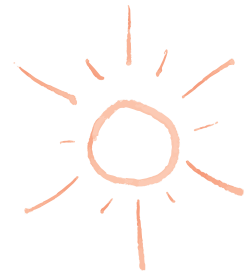


LUNCH



Ms. Piper's philosophy for lunch hours is to provide her guests with a menu that compliments the life outdoors. She carefully crafts an ever changing menu that consists of a selection of salads inspired by seasonality, which can be mixed and served with a main, or whatever tickles your fancy.

MAINS

with a selection of
one salad \$16
two salads \$18
three salads \$20

PARMESAN CRUSTED CHICKEN | smoked tomato sauce

BEEF KIBBEH | ginger & tahini sauce

FISH & SHRIMP SKEWERS | seasoning pepper alioli

GRILLED PORK LOIN | roasted tomatillo sauce

GARDEN VEGGIE TARTA | puff pastry + zucchini + peppers + onions + eggplants + fennel + mozzarella cheese

SALADS

selection of
one salad \$14
two salads \$15
three salads \$16

ROASTED PUMPKIN & CHARRED ONION | arugula + sunflower seeds + Peanut lime dressing

GREEK SALAD | tomatoes + cucumber + onion + parsley + peppers + black olives + sherry vinaigrette

ROASTED POTATO SALAD | green peas + scallion + asparagus + sundried tomato + capers + mustard & dill vinaigrette

QUINOA & BROCCOLI | charred corn + red cabbage + toasted almonds + smoked vinaigrette

KALE & ORANGE | pickled onion + tomato + pumpkin seeds + ginger & pineapple dressing

Ms. PIPER'S
KITCHEN + GARDEN