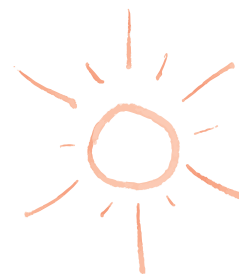


LUNCH



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 \$19
two salads \$21
three salads \$23

PORK SHASHLIK | Red Bell Pepper + Shallots + Tkemali Sauce

SMOKED TUNA BUNUELOS | Sweet Tomato & Pepper Sauce

ASIAN BBQ CHICKEN | Scallion Chimi

GOLABKI ROLLS | Ground Beef + Rice + Cabbage Leaf + Tomato Sauce

ROASTED VEGGIES FRITTATA | Zucchini + Carrots + Onions + Cilantro

SALADS

selection of
one salad \$16
two salads \$17
three salads \$18

CABBAGE & TOMATO SALAD | Banana Peppers + Cilantro Leafs + Red Onions +
Lemon Vinaigrette

BEETROOT & MIXED GREEN SALAD | Pickle Beets + Feta + Walnuts + Red Onion +
Coriander & Yogurt Dressing

QUINOA & ROASTED CARROTS | Fennel + Cashew Nuts + Romaine + Tahini Dressing

CREAMY POTATO SALAD | Shallots + Celery + Capers + Egg + Mayo

TOMATO SALAD | Bread Croutons + Basil + White Beans + Mustard Vinaigrette

Ms. PIPER'S
KITCHEN + GARDEN