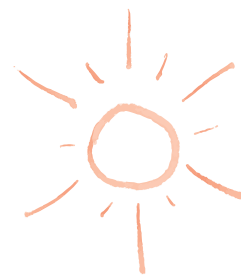


LUNCH



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

BEEF SCALLOPINI | wild mushroom sauce

CHICKEN CORDON BLEU | parisienne sauce

ASIAN PORK TENDERLOIN | ginger & soy

SNAPPER FILLET | sweet & sour mango sauce

SPINACH & RICOTTA PIE | phyllo dough + mozzarella cheese + corn + red peppers + caramelized onions

SALADS

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

ORECCHIETTE PASTA SALAD | zucchini + pumpkin + carrot + black olives + pumpkin seeds + basil dressing

PAPAYA SALAD | fennel + tomato + prunes + crispy pita bread + sesame & lemon vinaigrette

TZATZIKI CUCUMBER SALAD | red onion + dill + sumac + greek yogurt dressing

MEXICAN BEAN SALAD | black beans + white beans + red peppers + jalapeño + corn + red onion + cilantro & lime dressing

WATERCRESS SALAD | white onion + tomato + mango + sunflower seeds + balsamic vinaigrette

Ms. PIPER'S
KITCHEN + GARDEN