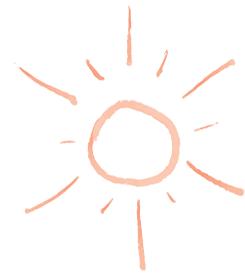


LUNCH



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 \$22
two salads \$24
three salads \$26

CHICKEN PICCATA | Capers + Butter + Lemon Juice

MOROCCAN SPICED PORK | Mint Labneh Sauce

PAN SEARED STRIPED BASS | Piquillo Sauce

GRILLED HANGER STEAK | Shiro Shoyu Sauce

EGGPLANT KATSU | Katsu Sauce + Daikon

SALADS

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

FUSILLI SALAD | Cucumber + Tomato + Radish + Red Onion + Scallion +
Sesame & Yogurt Dressing

TABBOULEH | Cous-cous + Parsley + Tomato + Onion + Pomegranate Dressing

ROASTED BEETS SALAD | Roasted Beets + Roasted Carrots + Romaine + Walnuts +
Goat Cheese Dressing

MIXED GREENS SALAD | Grapefruit + Fennel + Fried Capers + Mint + Pickle Onion +
Hibiscus & Red Wine Dressing

FENNEL SALAD | Cucumber + Arugula + Green Olives + Caramelized Almonds +
Pecorino + Parsley + Yuzu & Cilantro Dressing

Ms. PIPER'S

KITCHEN + GARDEN

LATE BREAKFAST

AT MS. PIPER'S

11 am - 3.30pm

BREAKFAST FAVORITES

TURKISH EGGS 15

Greek Yogurt & Feta Spread +
Poached Egg + Harissa + Dill +
Banana Peppers + Pan-Fried Bread

BACON & EGG TOAST 16

Glazed Pork Belly + Scrambled Egg
+ Chives

AVOCADO TOAST 15

Sourdough Bread + Pumpkin Hummus +
Avocado + Pickled Onion + Cilantro

MUSHROOM MUTABAK 15

Halloumi Cheese + Sofrito + Yogurt

BANANA CREPES 13

Nutella + Whipped Cream

STEAK & EGGS 26

6oz CAB Hanger Steak +
2 Fried Eggs + House Potatoes +
Pickles + Chimichurri Sauce

ADD ON

2 Eggs any style +4
Smoked Salmon +6
Applewood Smoked Bacon +6
Hass Avocado +5



LUNCH FAVORITES

MAINS

A SELECTION OF

One Salad \$22
Two Salads \$24
Three Salads \$26

CHICKEN PICCATA

Capers + Butter + Lemon Juice

LEMONGRASS PORK TENDERLOIN

Vietnamese Dipping Sauce

PAN SEARED STRIPED BASS

Piquillo Sauce

CHARRED CABBAGE

Muhammara + Sunflower Dukkha

SALADS

A SELECTION OF

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

TABBOULEH

Cous-cous + Parsley + Tomato +
Onion + Pomegranate Dressing

ROASTED BEETS SALAD

Roasted Beets + Roasted Carrots +
Romaine + Walnuts +
Goat Cheese Dressing.

MIXED GREENS SALAD

Grapefruit + Fennel + Fried Capers +
Mint + Pickle Onion +
Hibiscus & Red Wine Dressing

FENNEL SALAD

Cucumber + Arugula + Green Olives +
Caramelized Almonds + Pecorino +
Parsley + Yuzu & Cilantro Dressing.