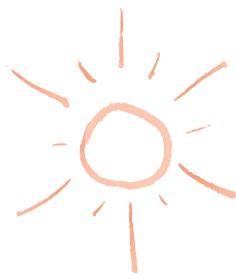


LUNCH



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

PERUVIAN CHICKEN | Aji Amarillo Sauce & Kalamata

MOROCCAN SPICED PORK | Mint Labneh Sauce

PAN SEARED SEABASS | Szechuan Pepper & Red Miso 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

KALE SALAD | Cashew + Chayote + Green Apple + Cilantro & Tahini dressing

QUINOA SALAD | Sweet Potato + Cucumber + Bell Pepper + Pumkin Seeds + Parsley + Citrus Vinaigrette

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

HORIATIKI SALAD | Tomatoes + Marinated Olives + Capers + Bell Pepper + Arugula + Feta Cheese + Pomegranate & Oregano 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

PERUVIAN CHICKEN

Aji Amarillo Sauce & Kalamata

MOROCCAN SPICED PORK

Mint Labneh Sauce

PAN SEARED SEABASS

Szechuan Pepper & Red Miso Sauce

EGGPLANT KATSU

Katsu Sauce + Daikon

SALADS

A SELECTION OF

one salad \$16

two salads \$17

three salads \$18

FUSILLI SALAD

Cucumber + Tomato + Radish +
Red Onion + Scallion +
Sesame & Yogurt Dressing

KALE SALAD

Cashew + Chayote + Green Apple +
Cilantro & Tahini dressing

QUINOA SALAD

Sweet Potato + Cucumber +
Bell Pepper + Pumkin Seeds +
Parsley + Citrus Vinaigrette

MIXED GREENS SALAD

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