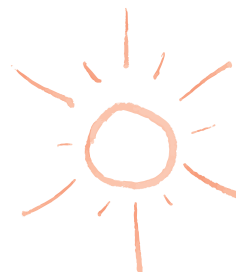


LUNCH



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 SATAY | Peanut Sauce

CRISPY PORK BELLY | Green Apple Puree

PAN SEARED SEABASS | Maltese Sauce

GRILLED HANGER STEAK | White Miso Sauce

SMOKED FRIED EGGPLANT | Dill Yogurt Sauce

SALADS

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

MIXED GREENS SALAD | Orange + Grapefruit + Red Onion + Walnuts + Castelvetrano Olives + Tajin Dressing

POTATO SALAD | Dill + Marinated Onions + Dill Pickles + Almonds + Tahini & Harissa Dressing

ARUGULA SALAD | Green Beans + Green Peas + Grilled Pineapple + Cilantro + Jalapeno Dressing

BARLEY SALAD | Roasted Zucchini + Sundried Tomatoes + Kalamata Olives + Basil + Feta Cheese + White Balsamic Dressing

ROASTED BUTTERNUT SQUASH | Romaine Lettuce + Pickle Radish + Cilantro + Pumpkin seeds + Piquillo 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 SATAY

Peanut Sauce

CRISPY PORK BELLY

Green Apple puree

PAN SEARED SEABASS

Maltese Sauce

SMOKED FRIED EGGPLANT

Dill Yogurt sauce

SALADS

A SELECTION OF

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

POTATO SALAD

Dill + Marinated Onions + Dill Pickles +
Almonds + Tahini & Harissa Dressing

ARUGULA SALAD

Green Beans + Green Peas +
Grilled Pineapple + Cilantro +
Jalapeno Dressing

BARLEY SALAD

Roasted Zucchini + Sundried Tomatoes +
Kalamata Olives + Basil + Feta Cheese +
White Balsamic Dressing

ROASTED BUTTERNUT SQUASH

Romaine Lettuce + Pickle Radish +
Cilantro + Pumpkin seeds +
Piquillo Dressing