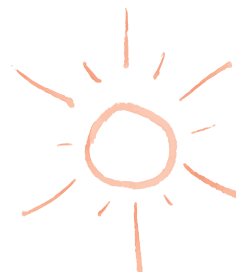


LUNCH



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

ROASTED CHICKEN | Dates & Pomegranate Glaze

CRISPY PORK BELLY | Green Apple Puree

PAN SEARED SEABASS | Fennel Puree

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 | Green Apple + Cucumber + Mint + Parsley + Walnuts + Apple & Sumac Dressing

FINGERLING POTATO SALAD | Crispy Chickpeas + Spinach + Pickled Red Onion + Pumpkin Seed + Green Tahini 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 CAULIFLOWER SALAD | Carrot + Edamame + Cilantro + Greek Yogurt + Harissa & Feta 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

ROASTED CHICKEN

Dates & Pomegranate Glaze

CRISPY PORK BELLY

Green Apple puree

PAN SEARED SEABASS

Fennel Puree

SMOKED FRIED EGGPLANT

Dill Yogurt Sauce

SALADS

A SELECTION OF

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

FINGERLING POTATO SALAD

Crispy Chickpeas + Spinach +
Pickled Red Onion + Pumpkin Seed +
Green Tahini 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 CAULIFLOWER SALAD

Carrot + Edamame +
Cilantro + Greek Yogurt +
Harissa & Feta Dressing