



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

ROAST SHOULDER BEEF TENDER | eel bbq sauce + ginger + cilantro

SEARED MAHI MAHI | beurre blanc sauce + thyme

CHICKEN MUSAKHAN | sumac + cumin + garlic + lime sour cream

PORK SOUVLAKI | tzatziki sauce

CARAMELIZED ONION TARTA | oregano + mozzarella

SALADS

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

QUINOA & CAULIFLOWER SALAD | turmeric + parsley + fried chickpeas + honey tahini dressing

PESTO POTATO SALAD | basil leaves + roasted almonds + red onions + pesto dressing

ASIAN SLAW | red cabbage + carrots + bell pepper + green onions + cilantro + apple & sesame dressing

CUCUMBER & CHERRY TOMATO SALAD | dill + sour cream dressing

GREENS & AVOCADO SALAD | almonds + raisins + balsamic vinaigrette

Ms. PIPER'S
KITCHEN + GARDEN