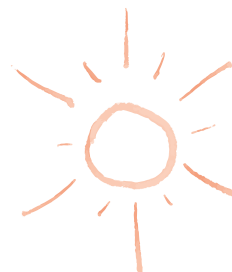


LUNCH



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

LEMON CHICKEN | Peri Peri Sauce

GRILLED PORK TENDERLOIN | Szechuan Sweet & Sour Sauce

PAN SEARED SEABASS | Tomato + Olives + Butter Beans

GRILLED HANGER STEAK | Roasted Jalapeno & Fennel Slaw + Infused Oil

CHARRED RED CABBAGE | Spiced Tomato Relish

SALADS

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

ORZO SALAD | Feta Cheese + Red Onion + Roasted Broccolini + Dill & Lemon Vinaigrette

ROASTED CAULIFLOWER SALAD | Red Onion + Kale + Sunflower Seeds + Parsley +
Dijon & Red Wine Vinaigrette

CURRIED QUINOA SALAD | Black Currant + Scallion + Roasted Carrot + Cilantro +
Yogurt & Turmeric Dressing

ROMAINE & APPLE SALAD | Chayote + Walnuts + Green Peas + Cucumber +
Tajin Dressing

ARUGULA SALAD | Grilled Pineapple + Red Onion + Basil + Walnut + Lemongrass &
Chilli Dressing

Ms. PIPER'S

KITCHEN + GARDEN