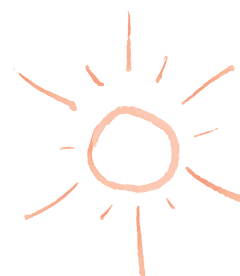


LUNCH



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 \$18
two salads \$20
three salads \$22

CHICKEN & MUSHROOMS | red wine & cream sauce

PAN-FRIED TROUT | green peas & mint sauce

GRILLED BEEF | salsa verde

PORK ROULADE | fennel & bacon sauce + pickled mustard seeds

EGGPLANT CANNELLONI | spinach + tomato sauce + mozzarella cheese

SALADS

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

PERUVIAN POTATO SALAD | hard-boiled egg + queso fresco + parsley + huancaína dressing

QUINOA SALAD | sweet corn + broccolini + smoked vinaigrette

BUTTER BEANS & FUSILI PASTA | spinach + toasted almonds + basil pesto

RED CABBAGE | cucumber + onion + tomato + lavash bread + black olives powder + lemon dressing

ARUGULA & CHERRY TOMATO | strawberry + pumpkin seeds + honey & pink pepper vinaigrette

Ms. PIPER'S

KITCHEN + GARDEN