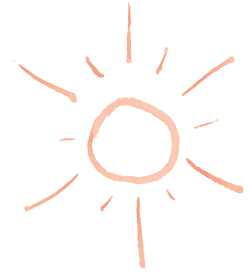


LUNCH



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 SKEWERS | harissa glaze

STRIPED BASS FILLET | tomato + kalamata + fennel

MONGOLIAN MEATBALLS | Mongolian glaze + sesame + scallions

CRISPY PORK TENDERS | chipotle & smoked paprika sauce

SPANISH TORTILLA | escalivada

SALADS

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

ROASTED POTATO SALAD | kale + banana peppers + onion + pumpkin & sunflower seeds + lemon & chili dressing

CARROTS & TOMATO | hardboiled egg + local cherry tomato + yellow onion + avocado + red wine vinaigrette

QUINOA SALAD | black beans + orange + red onion + cilantro + apple cider & coriander dressing

ORECCHIETTE SALAD | artichokes + green olives + radicchio + feta cheese + bell pepper + lemon vinaigrette

BEEF SALAD | mixed greens + cashew + mint + cilantro + spiced yoghurt dressing

Ms. PIPER'S
KITCHEN + GARDEN