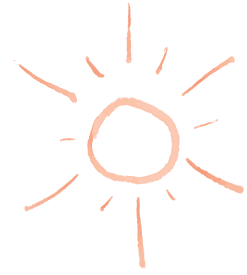


# LUNCH



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 CACCIATORE | black olives + tomato sauce + mushrooms

PAN FRIED TROUT | almond croute + maltase sauce + green oil

CHINESE PEPPER STEAK | red & green peppers + peanuts + scallion

PORK LOIN | chip shop curry sauce

MAAKOUDA BATATA | labneh + sumac + pickled onion

## SALADS

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

ITALIAN POTATO SALAD | green beans + cherry tomato + rosemary + red wine vinaigrette

PIYIAZ SALAD | white beans + cherry tomato + red onion + parsley +  
hardboiled egg + sumac & harissa vinaigrette

BROWN RICE SALAD | carrots + red cabbage + cucumber + red bell pepper + edamame +  
lemon & ginger dressing

CAESAR SALAD | romaine lettuce + croutons + shaved parmesan + sardines + Caesar dressing

ARUGULA & GRAPEFRUIT | feta + chili candied walnuts + lentil + mint + balsamic vinaigrette

Ms. PIPER'S  
KITCHEN + GARDEN