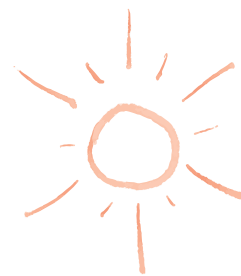


# LUNCH



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

SNAPPER FILLET | cauliflower & coconut sauce

CHICKEN WONTONS | yellow curry

BEEF TENDERLOIN | bearnaise sauce

PORK TACO AL PASTOR | pineapple + cilantro + onion

VEGETABLE OPEN TART | red onion + tomato + olives + jalapeno + capers + herb pesto

## SALADS

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

WATERMELON SALAD | feta + red onion + mint + sumac & lemon dressing

ROASTED POTATO SALAD | asparagus + hardboiled egg + capers + scallion + grainy mustard dressing

CHOPPED SALAD | romaine lettuce + avocado + cherry tomato + spiced chickpeas + kalamata olives + banana peppers + vegan ranch dressing

ASIAN NOODLE SALAD | onions + red bell pepper + carrot + scallion + soy and chili dressing

ARUGULA & FENNEL | apple + parmesan cheese + almonds + lemon dressing

Ms. PIPER'S

KITCHEN + GARDEN