



# 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 \$16  
two salads \$18  
three salads \$20

MOROCCAN BEEF SKEWER | yogurt sauce + harissa oil

CHICKEN CHAAP | toasted almonds

SNAPPER TEMPURA | jerk bbq sauce

PULLED PORK PIE | potato & corn

STUFFED ZUCCHINI | ratatouille + vegan cheese sauce

## SALADS

selection of  
one salad \$14  
two salads \$15  
three salads \$16

ORECCHIETTE PASTA SALAD | zucchini + pumpkin + carrot + pumpkin seeds + basil dressing

PAPAYA SALAD | fennel + tomato + prunes + crispy pita bread + sesame & lemon vinaigrette

TZATZIKI CUCUMBER SALAD | red onion + dill + sumac + greek yogurt dressing

FINGERLING POTATO SALAD | green olives + basil + crispy potato + red bell pepper dressing

BEETS SALAD | pickled carrots + dill + scallion + hard-boiled egg + lemon vinaigrette

Ms. PIPER'S  
KITCHEN + GARDEN