



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

SNAPPER TEMPURA | jerk bbq sauce

PORK CHAR SIU | chinese sauce

FLORENTINE CHICKEN | creamy spinach sauce

BAKED CAULIFLOWER | almond dukkah + labneh

SALADS

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

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

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

GRAPEFRUIT | cabbage + red onion + green onion + mint + toasted coconut + asian vinaigrette

BARLEY | kalamata olives + red bell pepper + green beans + parsley + red wine vinaigrette

MIXTA | lettuce + tomato + onion + avocado + oregano + olive oil + lemon juice

Ms. PIPER'S
KITCHEN + GARDEN