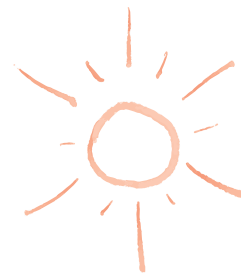


# LUNCH



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

PINK PEPPERCORN CRUSTED BEEF | red wine reduction

SHANGHAI PORK SKEWERS | dipping sauce

FRIED CHICKEN PIZZAIOLA | tomato sauce + ham + mozzarella cheese + green olives

FISH CAKES | tuna + spring onion + chili + ginger + thai sauce

QUINOA STUFFED SQUASH | harissa + bell peppers + onions + parsley

## SALADS

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

PIYAZ SALAD | white beans + tomato + parsley + red onion + sumac + lemon + crispy pita bread

TIGER SALAD | cucumber + green pepper + red pepper + spring onion + cilantro + mint + soy & sesame dressing

MANGO & BARLEY | baby greens + green olives + apple cider vinaigrette

ROMESCO SALAD | tomato + roasted red peppers + parsley leaves + toasted almonds + basil vinaigrette

ROASTED SWEET POTATO | kale + broccoli + cherry tomatoes + carrot + sumac dressing

Ms. PIPER'S  
KITCHEN + GARDEN