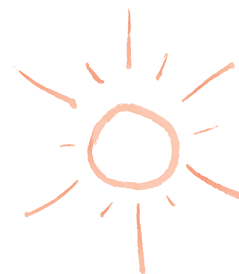


LUNCH



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

ZA'ATAR LEMON CHICKEN | olives + onions + paprika + garlic + thyme

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

BEEF TENDERLOIN ANTICUCHO | aji panca

PORK LOIN | chip shop curry sauce

LEEK & ARTICHOKE PIE | phyllo dough + egg + ricotta + parmesan + sesame

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 & aleppo vinaigrette

GREEN CABBAGE SALAD | mix greens + carrots + roasted corn + cancha + lemon dressing

BARLEY & ROASTED EGGPLANT | roasted onion + peanuts + mint + balsamic dressing

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

Ms. PIPER'S
KITCHEN + GARDEN