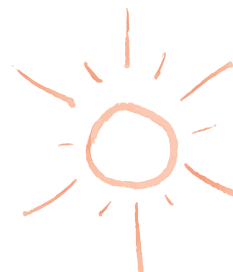


LUNCH



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 \$19
two salads \$21
three salads \$23

GRILLED CHICKEN | Balsamic Onions + Brown butter

ROASTED PORK TENDERLOIN | Szechuan Sweet & Sour Sauce

PAN SEARED SEABASS | Gochujang Glaze + Yuzu Kosho Crumbs

GRILLED HANGER STEAK | Grilled Onion Chimichurri

CHARRED RED CABBAGE | Spiced Tomato Relish

SALADS

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

SOMEN NOODLE SALAD | Cucumber + Red Apple + Cilantro + Basil +
Toasted Peanuts & Sesame seeds + Tamari Vinaigrette

ROASTED CAULIFLOWER SALAD | Red Onion + Kale + Sunflower Seeds + Parsley +
Dijon & Red Wine Vinaigrette

CURRIED QUINOA SALAD | Black Currant + Scallion + Roasted Carrot + Cilantro +
Yogurt & Turmeric Dressing

FENNEL SALAD | Shaved Parmesan + Sliced Almonds + Parsley + Grapefruit +
Lemon & Dill Dressing

ARUGULA SALAD | Grilled Pineapple + Red Onion + Basil + Walnut +
Lemongrass & Chilli Dressing

Ms. PIPER'S

KITCHEN + GARDEN