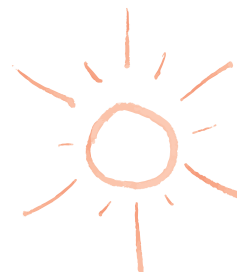


# LUNCH



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

HANGER STEAK | wild mushroom sauce

HONEY CHICKEN | spring onions + sesame seeds

PAN SEARED SEA BASS | mustard & dill sauce

GRILLED PORK TENDERLOIN | sage & white wine sauce

TORTA PASQUALINA | puff pastry + spinach + cheese

## SALADS

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

COUSCOUS SALAD | sweet potato + feta cheese + green peas + basil & lime dressing

MIXED GREEN SALAD | carrots + White onion + tomatoes + bell pepper + olives + balsamic vinaigrette

ROASTED CARROT SALAD | red onion + red radish + cilantro leaves + hardboiled egg + Lemon dressing

BLACK EYED PEA SALAD | cucumber + tomato + scallions + mint + pomegranate dressing

FENNEL SALAD | green olives + celery + pecorino cheese + almonds + lemon vinaigrette

Ms. PIPER'S

KITCHEN + GARDEN