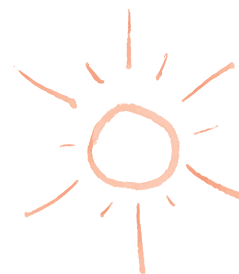


LUNCH



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 PORK TENDERLOIN | Spiced Apple Puree

STRIPED BASS | Smoked Carrot & Miso Puree

GRILLED CHICKEN | Bhuna Curry Sauce

BEEF SKEWER | Szechuan Peppercorn Sauce

CAULIFLOWER SATAY | Peanut Sauce

SALADS

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

POTATO SALAD | Green Beans + Red Onion + Corn +
Sour Cream & Dijon Mustard Dressing

KALE SALAD | Roasted pumpkin + Walnuts + Red Onions + Apple Cider Vinaigrette

COUSCOUS & TOMATO SALAD | Fried Chickpeas + Cucumber + Mint + Basil +
Lemon & Maple Dressing

LEMON ORZO SALAD | Basil + Grilled Corn + Feta + Smoked Lemon Dressing

ARUGULA SALAD | Almonds + Grapes + Shaved Parmesan +
Pink Pepper & Red Wine Vinaigrette

Ms. PIPER'S
KITCHEN + GARDEN