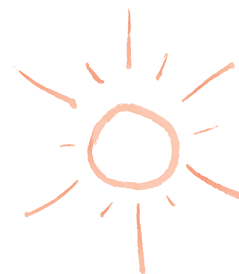


LUNCH



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 | Chimichurri Sauce

CHICKEN KOOBIDEH | Saffron + Onions + Sumac Butter

PAN SEARED SEABASS | Shiro Shoyu Beurre Monte

GRILLED PORK | Doenjang Caramel sauce + Cilantro + Toasted Cashew Nuts

RATATOUILLE PIE | Puff Pastry, Green oil

SALADS

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

GREEN TAHINI NOODLES | Green Peas + Roasted Cauliflower + Radish + Spring Onion + Cilantro & Tahini Dressing

BUTTERNUT SQUASH & ARUGULA | Roasted Butternut Squash + Red Onion + Walnuts + Shaved Parmesan + Maple & Apple Cider Dressing

ROASTED CELERIAC & CARROTS | Capers + Parsley + Cornichon + Red Wine Vinaigrette

BROCCOLI & LENTIL SALAD | Green Beans + Red Onion + Apple Cider Dressing

CUCUMBER & SUMAC ONIONS | Red Onions + Red Radish + Mint + Dill + Greek Yogurt & Coriander Dressing

Ms. PIPER'S
KITCHEN + GARDEN