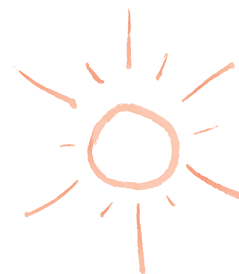


LUNCH



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

PORK TONKATSU | bbq sauce

CAJUN CHICKEN | butter sauce

LEMON DUKKAH STRIPED BASS | lemon & garlic sauce.

STEAK KEBABS | crispy chili & peanut oil

SPINACH CHEESE PIE | puff pastry + feta cheese + leeks + dill + mint

SALADS

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

ARUGULA SALAD | parmesan cheese + almonds + garlic oil

ROMANIAN POTATO SALAD | red onion + black olives + hardboiled egg + mustard vinaigrette

LENTIL SALAD | corn + red bell pepper + scallions + red onion + cilantro + coriander dressing

CHICKPEA & CUCUMBER SALAD | feta cheese + basil + scallion + tomatoes + mint + lemon dressing

SOMEN NOODLE SALAD | tomatoes + carrots + scallion + bell pepper + cilantro + peanuts + chili & lime vinaigrette

Ms. PIPER'S
KITCHEN + GARDEN