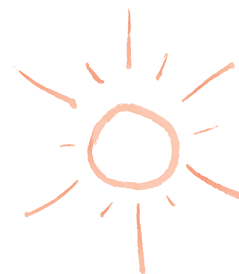


LUNCH



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

ZA'ATAR LEMON CHICKEN | olives + onions + paprika + garlic + thyme

PAN FRIED TROUT | smoked soubise sauce

GRILLED BEEF | bourguignon sauce

PORK TEMPURA | homemade spiced BBQ sauce

LEEK & ARTICHOKE PIE | phyllo dough + egg + ricotta + parmesan + sesame

SALADS

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

SMASHED POTATO SALAD | leeks + toasted almonds + romesco dressing

COUSCOUS SALAD | roasted butternut squash + red bell pepper + parsley + pumpkin seeds + cilantro & mint dressing

GREEN CABBAGE SALAD | mix greens + carrots + roasted corn + cancha + lemon dressing

HERBY ORECCHIETTE SALAD | cherry tomato + red onion + basil + parsley + capers & lemon dressing

ARUGULA & GRAPEFRUIT | feta + chili candied walnuts + lentil + mint + balsamic vinaigrette

Ms. PIPER'S
KITCHEN + GARDEN