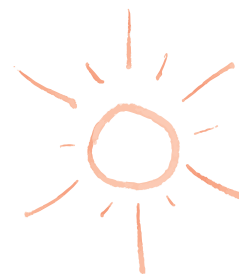


# LUNCH



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

EMPANADA GALLEGA | puff pastry + tuna + hardboiled egg

PORK SHASHLIK | red bell pepper + shallots + Tkemali sauce

TAIWANESE CHICKEN POPCORN | basil mayo

GREEK ARAYES | Tzatziki sauce + tomato + feta cheese + pita bread

STUFFED SWEET POTATOES | corn + black beans + tomatoes + peppers

## SALADS

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

BEETROOT & MIXED GREEN SALAD | pickle beets + feta + walnuts + red onion + coriander & yogurt dressing

QUINOA & ROASTED CARRROTS | fennel + cashew nuts + romaine + tahini dressing

ARUGULA SALAD | orange + sunflower seeds + sesame seeds + balsamic dressing

SOUTHERN POTATO SALAD | yellow onion + dill pickles + hardboiled egg + mustard & pickle mayo

TURKISH CHICKPEA SALAD | red bell peppers + red onion + red cabbage + sundried tomatoes + cilantro + sumac & red wine vinaigrette

Ms. PIPER'S  
KITCHEN + GARDEN