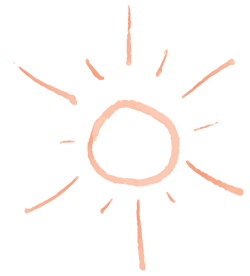


LUNCH



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 \$16
two salads \$18
three salads \$20

MOJO CHICKEN | salsa verde

GRILLED BEEF | pink peppercorn sauce

HAM & CHEESE TARTA | puff pastry + smoked ham + mozzarella + caramelized onions

THAI FISH CAKES | sweet chili sauce

SWEET POTATO FRITTATA |

SALADS

selection of
one salad \$14
two salads \$15
three salads \$16

CELERY & FENNEL | pickled apple + arugula + toasted almonds + citrus dressing

RED RICE & CHICKPEA SALAD | cherry tomato + avocado + onion + cilantro + za'atar + preserved lemon dressing

POTATO SALAD | green beans + pickled carrots + bell peppers + chipotle ranch dressing

MEXICAN STREET SALAD | corn + black beans + cured red onion + cilantro + tomato + crispy tortilla + jalapeno dressing

SPRING GREEN SALAD | orange + radish + cucumber + pumpkin seeds + ginger & pineapple dressing

Ms. PIPER'S
KITCHEN + GARDEN