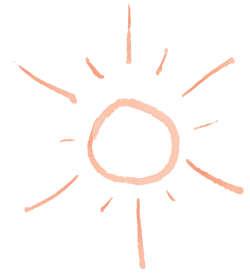


LUNCH



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

PORTUGUESE BEEF SKEWERS | peri peri sauce

VEGGIE FRITTATA | spring onion + spinach + cherry tomatoes + red onion + mozzarella cheese

ETHIOPIAN CHICKEN | spiced tomato sauce

PORK PAKORA | garlic rouille sauce

SNAPPER VERACRUZ | tomato + capers + olives

SALADS

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

LEBANESE LENTIL SALAD | parsley + roasted eggplants + cherry tomato + mint + garlic + spiced lemon dressing

GADO GADO SALAD | cucumber + cabbage + carrot + crispy onions + cilantro + soft boiled egg + peanut butter dressing

ORECCHIETTE PASTA SALAD | corn + green peas + sundried tomato + basil mayo

ROASTED CAULIFLOWER SALAD | chickpea + cilantro + arugula + harissa and honey dressing

CRUNCHY SALAD | romaine lettuce + tomato + gl free croutons + parmesan cheese + homemade ranch dressing

Ms. PIPER'S
KITCHEN + GARDEN