lunch @ sayers food

monday – saturday 12noon till 2.30pm & counter lunch from 11.30am till 3pm sunday – all day breakfast 7am till 2pm & counter lunch from 12noon till 3pm

please order & pay at the counter please let us know if you have any allergies as some of our dishes contain nuts etc.

organic breads & house made dukkah with olive oil		8.5
poached eggs & bacon , olive oil ciabatta		15.5
poached eggs & tomato, olive oil ciabatta		15.5
coriander & cumin bean tagine, babaganoush, poached egg & toasted linseed		16.5
chicken liver parfait, organic breads, pear chutney		16.5
beetroot cured salmon bagel , fermented fennel & daikon salad, poached eggs, house made dukkah & labneh		19.5
leek & parmesan croquettes, prosciutto, poached eggs, capsicum relish & corn salsa salad		21.5
red-pepper spiced squid, wakame seaweed salad & sriracha japanese mayonnaise		22.5
chickpea fritters, babaganoush, haloumi & roast vegetable salad, spring onion tzatziki		22.5
steak sandwich, homemade tomato relish , wild mushrooms, roquette & feta salad, sourdough		22.5
house- smoked chicken salad, pumpkin, quinoa, feta, maple-roasted walnuts, balsamic onions & roq	uette	24.5
braised pork belly , kimchi, asian papaya, pear & cucumber salad, chilli tomato jam		26.5
barramundi with smoked garlic & leek puree, crispy cauliflower, peas, samphire & kipfler potato		26.5
pan- fried saffron gnocchi , grilled chorizo, cherry tomato, pumpkin, kale, pinenuts, persian fetta		26.5
*please see our display for daily prepared savory dishes (including gluten free) all served with salad	from	17.5

most dishes can be altered to suit gluten free requests

meals can be served with gluten free toast on request for an additional 1.0

all our products are of the highest standard & prepared fresh on a daily basis with local produce - our breads are made with organic flour & our meats are West Australian grown

byo wines for lunch only (\$5 corkage charge)

with pride The Sayers Team