

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 sicilian olives, with olive oil	9.00
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	17.5
hot smoked salmon benedict, poached eggs, kale, kimchi, toasted quinoa & linseed	21.5
red-pepper spiced squid , wakame seaweed salad & sriracha japanese mayonnaise	21.9
chickpea fritters , babaganoush, haloumi & roast vegetable salad, spring onion tzatziki	22.0
steak sandwich , tomato kasundi, wild mushrooms, roquette & feta salad, sourdough	24.5
house- smoked chicken salad , pumpkin, quinoa, feta, maple-roasted walnuts, balsamic onions & roquette	24.0
braised pork belly , kimchi, asian papaya & cucumber salad, chilli tomato jam	26.0
barramundi with smoked garlic & leek puree , crispy cauliflower, peas, samphire & kipfler potato	26.9
pan- fried saffron gnocchi , grilled chorizo, cherry tomato, pumpkin, kale ,pinenuts	26.9

*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