Food @ Sayers Sister

Monday – Friday 7.00am till 2.30pm

Saturday - Sunday 7.00am till 2pm

BREAKFAST COCKTAIL SPECIALS (see our wine list for bubbles & more)	Bloody Mary Mimosa Sangria Jug (500ml) Pimm's & Lemonade Jug (500ml) Espresso Martini		15.0 13.0 16.0 16.0 15.0
Organic breads (whole loaves also sold over the counter) Seeded sourdough or ciabatta toast, butter, house made jam			7.0
House made fruit & nut tea loaf, butter & jam			8.5
House made toasted mixed nut granola, berry compote, fresh strawberries & natural yoghurt			15.5
Free range poached, scrambled or fried eggs, toasted extra virgin olive oil ciabatta Extras (You may request gluten free toast for an additional cost of 1.0) hollandaise, red pepper relish tomato, balsamic mushroom with chimichurri, spinach, bacon, feta, rocket & parmesan salad, avocado smoked salmon, potato cake, sayers beans		each each each	12.0 3.5 5.0 6.5
Coriander & cumin beans tagine, babaganoush, chimichurri, poached egg, toasted linseed (vegan option available)			17.5
Caramelized banana waffles, butterscotch sauce, choc chips, praline dust, chocolate custard & vanilla ice cream			18.0
Pea & sesame fritters, zucchini noodles, confit cherry tomatoes, fresh herbs & tahini dressing (vegan)			19.0
Fried egg & bacon focaccia, house made tomato ketchup, mayo, cos lettuce, tomato, cheddar cheese & onion rings			19.5
Charred corn bruschetta, rocket, whipped fetta, bacon, poached egg, dukka & red pepper relish			19.5
Leek & parmesan croquettes, creamed leeks, poached eggs, spinach, crispy leeks & rocket			19.5
Smoked salmon open omelette, capers, gherkin & spring onion, ricotta & rocket salad, toasted ciabatta			20.0
Potato rosti, bramley apple & thyme chutney, poached eggs, spinach, bacon, seeded mustard dressing & rocket leaf			20.0
Full vegetarian breakfast of poached, scrambled or fried eggs, potato cake, sayers beans, grilled tomato, balsamic chimichurri mushroom, frittata & spinach Add bacon			23.0 25.0
Pressed lamb, pomegranate, couscous & fattoush salad, cranberries, tahini dressing & mint yoghurt			24.0
Coconut poached chicken salad, mango, kale, quinoa, confit cherry tomatoes & toasted coconut			24.5
Pan fried gnocchi, pumpkin, fetta whip, sage butter, black olive crumb, ricotta, spinach & crispy pancetta			27.0

Our products are of the highest standard & prepared fresh daily from local produce. Including locally farmed free range eggs & chicken. Whole cakes can be purchased, but please give us at least 2 days notice With pride- Mark & Steph Sayers

10% Surcharge applies on all public holidays. \$15 minimum on credit card transactions. Sorry we do not accept Amex

We are table service. Please order & pay at your table. Sorry no separate billing. We are not a nut or gluten free kitchen, therefore we cannot guarantee possible traces of these. We do however take allergies seriously & try our very best to suit all dietary requirements. **Please make us aware of any allergies as not everything is listed on the menu...**