

All Day menu Kitchen closes at 2pm

BACON AND EGG ROLL \$8.50

served with tomato relish or sauce of your choice.

We love to add Cheese or Avo, Yummo! BREAKI BOWL \$15.90

Quinoa, avocado, poached eggs, sweet potato, tomato, fetta,kimchi, topped with our Paisley seed mix and olive oil

Mr P always adds Bacon!

AVO PESTO SMASH \$15.50

Sourdough with avocado, fetta, basil pesto, topped with roasted seeds

Add 2 poached organic eggs \$4.40

PAISLEY PLATE \$15.90

2 poached eggs, an avocado cup filled with spicy kim chi, hommus, house made mexi beans sprinkled with fetta & coriander with a side of sourdough

CORN ZUCCHINI FRITTERS \$15.90

Fritters served with avocado, coriander & mint tzatziki, chilli jam and salad.

Add 2 poached organic eggs \$4.40 MOROCCAN BAKED EGGS \$16.90

Mexi beans, eggs, spiced pumpkin, kale,coriander, fetta served w/ sourdough.

GRANOLA \$12.00

Served with milk of choice, fresh seasonal fruit and yogurt.

HAND MADE CRUMPET \$10.50

served w/nut butter and our housemade blueberry Jam and ricotta

GOURMET TOAST \$10.50

Sourdough toast topped with house made hommus & marinated mushrooms sprinkled w/ paisleys garden fresh herbs

SOURDOUGH TOAST \$5.00

White, Soy Linseed, Fruit.
Gluten free toast \$1.00 extra
Served with butter & your choice of vege,
peanut butter, strawberry jam, honey.

EXTRA'S.....

Hommus \$2.00 Fetta \$3.00 Tomato \$2.00 Cheese\$2.50 Avocado \$3.50 Bacon \$3.00

Eggs \$2.20ea Mushrooms\$3.00 Haloumi \$3.00 House Beans \$3.50

Beetroot Relish \$1.00

BURGERS

all served on a Textbook milk bun or GF bread or Bunless

GRASS FED BEEF \$10.50

Beef patty, cheese, lettuce, tomato cucumber, spanish onion, pickle, BBQ sauce and mayo.

FREE RANGE CHILLI CHIX \$10.50

Chix Breast, lettuce, tomato, cucumber, spanish onion, mayo & Paisly Chilli sauce

PULLED PORK \$12.50

Free range pork shoulder slowly cooked, with house slaw and smokey mayo and apple crisps

VEGE \$10.50

Lentil patty, lettuce, tomato, spanish onion, cucumber, sprouts, beetroot relish, house made hommus

SALADS

MEXICAN CHICKEN SALAD \$16.00

Mexi Chicken, on a bed of fresh greens & brown rice then topped with our fresh beetroot coriander and carrot salad along with jalapeno's, sour cream, salsa and chargrilled capsicum & avo.

LENTIL SALAD \$16.00

Lentil patty, on a bed of fresh greens & brown rice then topped with our fresh beetroot coriander and carrot salad along with hommus, avo, beetroot relish, spicy kimchi, Paisley seeds.



SMOOTHIES \$9.00

All our smoothies are made with inhouse made Almond Mylk - pesticide free of course! DF = Dairy Free GF = Gluten Free

Coffee Hit - banana shot of coffee chia seeds ice honey (DF GF)

Green Gypsy banana kale cucumber cinnamon green powder (DF GF V)

Mango Mantra banana, mango, passionfruit, and natural yogurt

Deja Blue e3live (blue spirulina) pear, passionfruit, coconut milk and honey (GF DF)

Purple Haze strawbs blueberry raspberry banana honey oats (DF)

Strawberry Fields strawberries banana honey chia seeds (DF GF)

Chocolate Groove cocoa banana protein powder dates - vegan option available

JUICES \$7.00

Spicy Kiss

Carrot apple turmeric ginger

Boogie Beats

Beetroot carrot apple lemon

Feeling Sweet

Orange watermelon apple

Future Greeny

Cucumber celery apple lemon, ginger

Anti-inflammatory shot

Turmeric ginger lemon \$4.50

BOWLS \$14.00

Acai Bowl, topped with granola, or paleo crunch (GF), coconut and seasonal fruit

Green Bowl - coconut flesh, mango, raw green powder, honey, granola or paleo crunch (GF), coconut and seasonal fruit

extra granola or paleo crunch \$1.00

HOT STUFF

	S	M	L
Esp/pic/macc	\$3.00		
Flat/Cap/Latte	\$3.00	\$3.50	\$4.50
Long Black/iced	\$3.00	\$3.50	\$4.00
Mocha	\$3.50	\$4.00	\$5.00
Hot Chocc	\$3.50	\$4.00	\$4.50
Tumeric Latte	\$4.00	\$4.50	\$5.00
		\$4.50	\$5.00
Chai Latte/iced		\$4.50	\$5.00
Iced coffee/choc			\$6.00

TEA'S BY "T BAR"

single pot 3.80 english breakfast, earl grey, chamomile, peppermint, ginger lemongrass, & green

Extra 50c soy/almond/coconut/syrups/extra shots/marshmellows

MILKSHAKES \$5.00 KIDS \$3.50

Cookies N Cream Chocolate Caramel Vanilla Strawberry Lime

All juices served on Ice.