



# Mr Paisleys

## **BACON & EGG ROLL** \$8.50

served with tomato relish or sauce of your choice.  
We love to add cheese, avo or both! 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** \$16.90

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 & minted tzatziki, chilli jam and salad. Add 2 poached organic eggs \$4.40

## **HOUSEMADE GRANOLA** \$12.00

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

## **HAND MADE CRUMPET** \$10.50

topped with housemade nut butter and our housemade blueberry jam and ricotta.

## **SOURDOUGH TOAST** \$5.50

White, Seeded or Fruit (Gluten free toast \$1.00 extra)

Served with butter & your choice of vege, peanut butter, strawberry jam, honey, or add the extra's.

## **BURGERS**

### **GRASS FED BEEF BURGER** \$10.50

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

### **CHILLI CHICKEN BURGER** \$10.50

Chicken breast, lettuce, tomato, cucumber, spanish onion, mayo & Paisley chilli sauce.

### **PULLED PORK BURGER** \$12.50

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

### **VEGE BURGER** \$10.50

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

## **SALADS**

### **MEXICAN CHICKEN SALAD** \$16.50

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** \$16.50

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.

### **DIGEST BOWL** \$16.50

Avocado, kale, papaya, hummus, roasted maple walnut cauliflower, on a bed of quinoa and fresh greens, then topped with tamari seeds, sprouts and yummy miso dressing. Ask about adding some of our delicious protein options. - lentil patty, eggs, mexican chicken.

## **EXTRA'S**

Hommus	\$2.50
Fetta	\$3.00
Tomato	\$2.50
Cheese	\$2.50
Avocado	\$3.50
Bacon	\$3.00
Eggs (each)	\$2.20
Mushrooms	\$3.50
Haloumi	\$3.00
House Beans	\$3.50
Beetroot Relish	\$2.00
Kim Chi	\$2.50
Chicken	\$4.50
Lentil patty	\$4.50

## **ALL DAY MENU**

**KITCHEN CLOSSES AT 2PM**



# Mr Paisleys

## BOWLS

**ACAI BOWL** \$14.00

Topped with granola, or paleo crunch (GF), coconut and seasonal fruit. Extra granola or paleo crunch \$1.00

**GREEN BOWL** \$14.00

Coconut flesh, mango, raw green powder, honey, granola or paleo crunch (GF), coconut and seasonal fruit. Extra granola or paleo crunch \$1.00

**SMOOTHIES** \$9.00

All our smoothies with our 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 & natural yogurt

**DEJA BLUE**

e3live (blue spirulina) pear, passionfruit, coconut milk & honey (GF DF)

**PURPLE HAZE**

Strawberries, blueberries, raspberries, banana, honey & oats (DF)

**STRAWBERRY FIELDS**

Strawberries, banana, honey & chia seeds (DF GF)

**CHOCOLATE GROOVE**

Cocoa, banana, protein powder and dates (vegan option available)

**JUICES** \$7.50

All juices served on Ice

**SPICY KISS**

Carrot, apple, turmeric and ginger

**BOOGIE BEATS**

Beetroot, carrot, apple and lemon

**FEELING SWEET**

Orange, watermelon and apple

**FUTURE GREENY**

Cucumber, celery, apple, lemon and ginger

**ANTI-INFLAMMATORY SHOT** \$4.50

Turmeric, ginger and lemon

**HOT STUFF**

	6oz	8oz	12oz
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
Beetroot Latte		\$4.50	\$5.00
Chai Latte/Iced		\$4.50	\$5.00
Iced Coffee/Choc			\$6.00

**EXTRA'S** \$0.50

Soy  
Almond  
Coconut  
Vanilla  
Syrups  
Extra Shots  
Marshmallows

**MILKSHAKES**

\$5.50 KIDS \$3.50

Cookies N Cream  
Chocolate  
Caramel  
Vanilla  
Strawberry  
Lime

**TEA'S BY "T BAR"**

Single pot 4.00  
English Breakfast  
Earl Grey  
Chamomile  
Peppermint  
Ginger Lemongrass  
Green