



# Mr Paisleys

Food & Coffee, our First Love



## HOUSEMADE GRANOLA 17.90

Fresh seasonal fruit & Greek yogurt served with your choice of milk

## ACAI BOWL 19.90

Topped with granola or GF paleo crunch, coconut & seasonal fruit. extra paleo or granola \$2.00 peanut butter \$2.00

## TOAST PLATE 7.90

White or seeded sourdough or Fruit Toast  
Charcoal GF or Seeded GF \$2.00 extra

Served with butter & one choice of, peanut butter, strawberry jam or honey

## WINTER PORRIDGE 16.90

Cinnamon spiced pear, oats, flaxseed, sunflower seeds, pepitas, toasted almonds, maple syrup, soaked in almond milk topped with rhubarb coulis.

## PAISLEY PANCAKES 21.90

Buttermilk pancakes, banana, strawberries, blueberries, cinnamon mascarpone drizzled with organic maple syrup.

**OR**

Biscoff pancakes, sliced banana, almond honeycomb crumble, mascarpone drizzled with Biscoff sauce

## BACON & EGG ROLL 11.90

Potato bun, tomato relish or sauce of your choice

## SAUSAGE & EGG MUFFIN 14.90

Free range sausage patty, fried egg, double cheese, grilled onions, house made chipotle, jalapenos on english muffin

## TRADIE ROLL 16.90

Double egg, double bacon, melted provolone cheese, hash brown & smokey tomato relish

## AVO PESTO SMASH 18.90

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

**EXTRA**

Add 1 or 2 free range eggs

## MUSHROOM OMELETTE 21.90

Field mushrooms, fetta, pesto, walnut, baby side salad, house made dukkha

## BREAKFAST BOWL 23.90

Poached Egg, smashed avocado, sauteed mushrooms, roasted pumpkin, quinoa salad, spinach, roasted cherry tomato, house made tahini

VEGAN OPTION- Falafel instead of egg

## CORN AND ZUCHINNI FRITTERS 18.90

House made corn & zucchini fritters, with dill tzatziki, mix leaf, avocado, smokey tomato relish  
Extra poached egg \$4.00

## PAISLEY PLATE 25.90

Two poached eggs, an avocado cup filled with spicy kimchi, hummus, house made Mexican beans sprinkled with feta & coriander with a side of sourdough.

## CHILLI FUNGHI 20.90

Scrambled eggs, mushrooms, crumbled fetta, roasted cherry tomatoes chili oil with sourdough toast

## BIG BREKKY 24.90

Eggs your way, bacon, avocado, hash brown  
roasted tomato with sourdough toast

## FRESH START 19.90

Tasmanian salmon gravlax, boiled egg, smash avocado, sliced Roma tomatoes, goats feta, seeded sourdough

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## THE CLUB 19.90

White sliced bread, shaved turkey, avocado, lettuce, tomato, bacon, cranberry sauce, aioli with fries

## CHEESEBURGER 19.90

Ground sirloin patty, american cheese, grilled onions, crispy lettuce, tomato, beetroot, pickles & our own burger sauce with fries

## CHICKEN BURGER 19.90

Grilled chicken breast, grilled pineapple, slaw mix, chipotle mayo with fries

## VEGE BURGER 19.90

Falafel patty, crispy lettuce, tomato, cucumber, spanish onion, beetroot relish and hummus with fries

## THE JAZZLE 16.90

The world's best toastie, 2 cheese's, Mexican chicken, caramelised onion, baby spinach, chili mayo.  
Vegetarian- add mushrooms & pesto.  
Available in GF or charcoal extra \$2.00

## CHILLI CHICKEN FRIED RICE 19.90

Basmati rice, chili, chicken, mixed steamed vegetables, topped with a fried egg

## CHICKEN CAESER 24.90

Cos lettuce, grilled chicken breast, crispy bacon, boiled egg, shaved parmesan, toasted Turkish crouton & our own caesar dressing

## GREEN GODDESS BOWL 22.90

Brocolini, sauteed kale & toasted almonds, quinoa, avocado, poached egg, green pea hummus, hazelnut dukkha with our green goddess dressing  
VEGAN OPTION- Falafel instead of egg

## WELLNESS BOWL 27.90

Panfried barramundi fillet, basmati rice, pickled beetroot, pickled ginger, edamame, avocado, cucumber, mixed lettuce, carrot beetroot slaw

## MEXICAN CHICKEN SALAD 25.90

Served on a bed of fresh salad, rice, beetroot, coriander & carrot mix, avocado, salsa, sour cream & jalapenos topped with tamari roasted seeds

## BOWL OF FRIES 9.90

Sea Salt, and a side of tomato sauce

## ~EXTRAS~ THIS IS A SIDE ONLY

Hommus 3.50

Fetta 3.50

Tomato 3.50

Cheese 3.50

Eggs each 4.00

Hash Brown 4.00

Avocado 5.50

Pickled beetroot 4.00

Scrambled eggs 8.50

Bacon 7.00

Mushrooms 4.50

Haloumi 6.00

Falafel Patty 5.00

House Beans 5.00

Chicken 6.00

Salmon

8.00

Beef Patty 6.00



## SMOOTHIES

All our smoothies are made with our inhouse made **ALMOND MYLK** (pesticide free).

DF = Dairy Free GF = Gluten Free V = Vegan

**\$10.90**

### 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 (GF)

### CRAVINGS CRUSHER

Banana, goji berries, mango coconut milk (DF GF V)

### PURPLE HAZE

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

### STRAWBERRY FIELDS

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

### CHOCOLATE GROOVE

Cacao, banana, pea protein powder & dates (DF GF V)

### MORNING BOOST

Banana, oats, cinnamon, Ice & honey (DF)

### RECOVERY

Banana, peanut butter, protein powder, cacao, collagen, honey OAT MILK (DF)

## MILKSHAKES

### WITH ICE CREAM

Chocolate, Caramel, Vanilla, Strawberry, Banana

Large \$6.50  
Kids \$5.00

Extra scoop ice cream \$1.50

## JUICES

All juices served on ice  
**\$9.90**

### SPICY KISS

Carrot, apple, turmeric & ginger

### BOOGIE BEATS

Beetroot, carrot, apple & lemon

### FEELING SWEET

Orange, watermelon & apple

### FUTURE GREENY

Cucumber, celery, apple, lemon & ginger

### SUPER IMMUNE

Celery, Turmeric, Ginger, Apple, Orange, Lemon

## TEAS

T TOTALER PREMIUM  
AUSTRIAN LOOSE LEAF TEA

**\$6.00**

### ENGLISH BREAKFAST

Orthodox EBT

### FRENCH EARL GREY

China Black, Hibiscus, Roses, Blue Corn, Marigold, Bergamot

### ORGANIC ROSY MINT

Peppermint, Rose Petals

### ORGANIC UNWIND

Lemongrass, Passionflower, Peppermint, Lavender, Lemon Myrtle

### AUSTRALIAN GREEN SENCHA

Green Grassy & Smooth

### ORGANIC LEMON & GINGER

Lemongrass, Lemon Myrtle, Ginger

## STICKY CHAI by PRANA

Organic Chai Spices, Pure Honey  
Brewed with Soy Milk  
or your choice of milk

**\$6.50**

## TONICS

### ANTI INFLAMMATORY SHOT

Turmeric, ginger, lemon with cayenne pepper  
**\$6.00**

### ANTI INFLAMMATORY LONG SHOT

Turmeric, ginger, lemon with cayenne pepper served over hot water  
**\$6.00**

## FIRST LOVE

White - Black	5.00	6.00
Mocha	5.50	6.50
Hot choc	5.00	6.00
Chai Latte	5.00	6.00
Batch Brew	5.50	6.50
Turmeric Latte w cinnamon	5.50	6.50
<u>Matcha Late</u>	5.50	6.50
<i>Fine organic tea, honey &amp; your choice of milk</i>		
Iced Long Black		6.00
Iced Latte		6.00
Iced Turmeric or Matcha		6.50
Iced Coffee/choc with ice cream		7.00
Cold Brew on ice		6.00
MILKS- almond, oat, soy, coconut	1.00	
Extra Shot		.50

*~Credit cards incur a 1.1% fee~*

*~Public Holidays incur 15% surcharge~*

**KITCHEN CLOSSES 2PM MON TO SAT**

**SUN & PUBLIC HOLIDAYS CLOSSES 1.30PM**

