

menu

BREKKIE BOWLS

(all day from 6am)

AÇAI HEALTH BOWL / 16 / v / vgo

banana, organic açai berry, granola, chia, seasonal fruit, toasted coconut served chilled

SOFT POLENTA PORRIDGE / 16 / gf / vg / df

with seasonal berries, coconut cream, vanilla and blueberry compote, mixed seeds and nuts

BREKKIE GNOCCHI / 20

house made potato gnocchi, chorizo, sugo, cherry tomatoes, basil, macadamia pesto, poached egg and shaved pecorino

TOAST & BREADS

(all day from 6am)

MUSHROOM TOASTIE / 15 / v

sesame and miso sautéed mushrooms, spinach, provolone, mozzarella, parmesan, truffle mayo served with pickles

CHORIZO TOASTIE / 15

minced chorizo, rocket, provolone, mozzarella, parmesan, chipotle mayo served with pickles

BROOKLYN BOY BAGELS / 7 / vgo

cream cheese or pepe saya cultured butter or jam

+ avocado / 3.5

+ smoked salmon / 6

GLUTEN FREE BREADS / 5 / gf

gf bread, gf banana bread

SOURDOUGH TOAST / 6.5 / vgo

served with pepe saya cultured butter, light deli rye, organic white, quinoa & soya grain, sour cherry & raisin

vegemite, strawberry jam, honey, peanut butter, biscoff

SIDES

+ sourdough toast / 2.5

+ free range egg, fried, poached, scrambled / 3.5

+ potato rosti / 3.5 / gf / df

+ wilted spinach or kale / 4 / gf / df

+ grilled mushroom / 4.5

+ bacon, avocado (1/2), halloumi (2) / 5

+ vine truss tomatoes / 5 / gf / df

+ semi dried tomatoes / 5 / gf / df

+ corn fritter (1) / 5.5

+ chorizo, chicken & pork sausage / 5.5

+ smoked salmon / 6

+ house made falafel (3) / 7 / vg

+ fried or grilled free range chicken / 8

+ grilled salmon fillet / 12

BREKKIE PLATES

(all day from 6am)

gf bread available on request

SAUSAGE & EGG MUFFIN / 11

house made free range chicken and pork sausage, free range scrambled egg, aioli, american cheese served on an english muffin

+ potato rosti / 3.5

CHARLIE'S BACON & EGG ROLL / 15

grilled bacon, chilli fried free range egg, spiced tomato sauce, hollandaise, rocket served on a milk bun

EGGS N TOAST / 14 / v

two free range eggs cooked your way, scrambled / poached / fried, served with pepe saya cultured butter on sourdough

+ wilted spinach or kale / 4

+ bacon, avocado (1/2), halloumi (2), vine truss tomatoes / 5

FRENCH TOAST / 19 / v

warm apple pie french toast on a brioche loaf with salted caramel, coconut crumble, maple syrup and vanilla custard

CRUSHED AVOCADO / 19 / v

seasoned crushed avocado, feta cheese, almond dukkah, soft boiled egg, hummus on sourdough

HEALTHY KICK START / 20 / v

free range poached eggs, seasoned avocado, roasted cherry truss tomatoes, sautéed mushrooms and sourdough

SPANISH OMELETTE / 20

(comes as is. sorry, no changes)

open omelette with chorizo, red onion, baby spinach, roasted capsicum, smokey potatoes, pecorino and salsa verde served with sourdough

CORN FRITTERS / 20 / gf

free range bacon, seasoned smashed avocado, semi dried tomatoes, tomato relish, feta and a free range poached egg

BENEDICT / 21 / gf

two free range poached eggs, wilted spinach, house made hollandaise, on rosti (please select ham, bacon or mushrooms)

+ smoked salmon / 6

POLENTA MUSHROOM / 22 / v

fried polenta, sesame and miso sautéed mushrooms, macadamia pesto, hummus, kale, almond dukkah, pecorino and poached egg

KIDS

(12 years and under)

Scrambled eggs served with sourdough and tomato sauce / 10

Kids french toast with vanilla ice cream, berries, maple syrup / 12

House made fish and chips served with tomato sauce / 12

Cheeseburger grass fed beef patty with american cheese, tomato sauce served on a milk bun with shoestring fries / 12

Chicken burger grilled chicken breast with american cheese, tomato sauce served on a milk bun with shoestring fries / 12

Chocolate, vanilla or banana milkshake / 5.95

LUNCH PLATES

(from 11am)

VEGAN HEALTH BOWL / 20 / vg / gf / df

soy braised eggplant, avocado, sweet potato, asian slaw, peanut dressing, pepitas and sesame seeds - served warm

BUDDHA BOWL / 20 / v / gf

grilled halloumi, turmeric fragrant quinoa, chickpeas, radish, avocado, roasted pumpkin, smashed beetroot yoghurt, pumpkin seeds and herbed tahini dressing

FALAFEL BOWL / 22 / v

roasted dutch carrots, house made falafels, pearl couscous, kale tabouli, hummus, feta and seeds

FISH TACOS (3) / 22

battered barramundi, avocado, corn and jalapeño salsa, pickled cabbage, chipotle mayo on flour tortilla

CHICKEN MACRO BOWL / 23 / gf / df

grilled free range chicken breast, fragrant brown rice with dill, chickpeas, shallot, grilled broccoli, pecans, peanut dressing, sesame seeds

MUSHROOM GNOCCHI / 23 / v

house made potato gnocchi, sautéed sesame & miso mixed mushrooms, red kale, walnut pangrattata, mascarpone, herbs

LAMB RAGU PAPPARDELLE / 24

12h slow cooked lamb shoulder in rich sugo, peas, cherry tomatoes, pappardelle and pecorino

CRISPY SALMON / 25

crispy skin atlantic salmon served with white bean cassoulet, speck, chorizo, walnut pangrattata and herbs

BURGERS

(from 11am)

gf bun available on request

CHARLIE'S CHEESEBURGER / 20

grass fed beef patty, cos lettuce, american cheese, charlie's special sauce, pickles, lettuce, tomato served on a milk bun with shoestring fries

BFC / 20

free range fried chicken, cos lettuce, pickled cucumber and onion, curried mayo served on a milk bun with shoestring fries

TO SHARE

SIDE OF CHIPS with chipotle mayo / 8

df - dairy free

v - vegetarian

vgo - vegan option

gf - gluten free

vg - vegan



Dietary requirements

please advise our staff with any dietary/allergen requirements as the menu does not list every ingredient used. Ingredients are subject to availability



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drinks

COFFEE by Pablo & Rusty's

espresso, macchiato, piccolo 4oz / 3
black single origin / 4
white 6oz / 3.5 8oz / 4 12oz / 4.5
filter batch brew 12oz / 4.5 bottomless / 7
mocha 6oz / 4 8oz / 4.5 12oz / 5
chocolate 6oz / 3.5 8oz / 4 12oz / 4.5
black all sizes / 4

ICED 12oz

black / 4
latte / 5
mocha / 5.5
chocolate / 5.5

LIQUEUR SHOT / 6

+ frangelico
+ kahlua
+ amaretto

AFFOGATO / 7

by Charlie & Franks 60ml espresso, ice-cream
+ cookie sandwich / 5.5
+ frangelico / 6

OTHER STUFF 12OZ / 5

prana chai latte premium black tea,
honey, ginger & 9 spices

matcha coconut mylk organic matcha
green tea, honey, coconut milk

golden turmeric mylk turmeric, ginger,
cinnamon, pepper, coconut milk

decaf, single origin, mocha, almond milk,
bonsoy, lactose free milk, coconut milk,
oat milk, extra shot, syrups / .50

+ macadamia milk / 1

LOOSE LEAF TEA / 5

english breakfast recharge

earl grey uplifting

gunpowder green antioxidant

lemongrass & ginger anti-inflammatory

peppermint & liquorice digestive

FOR HOME

see today's display

espresso 1kg / 42

single origin espresso 250gm / 17

decaffeinated 250gm / 17

single origin filter 250gm / 17

prana chai 250gm / 25 1kg / 49

fressko keep cup 8oz / 30 12oz / 35

mmmore peanut butter / 13.95

FRESH JUICE / 6.95 / vg / gf

green detox kale, green apple, spinach, kiwifruit,
celery, lemon & turmeric

veggie fix beetroot, carrot, celery, cucumber,
green apple & ginger

orange freshly squeezed oranges

coconuts whole (+ espresso / 3)

BOTTLED JUICE / 6.95 / vg / gf

cold pressed (ask your waiter for today's selection)

HEALTHY SMOOTHIES / 9.5

mango lassi [gf] mango, greek yoghurt, lemon, maple
syrup, vanilla, cardamon & pecans

immune boost [vg, gf] mixed berry, almonds, chia
seeds, maple syrup, cinnamon & almond milk

super açai [vg, gf] organic açai berry, banana &
coconut milk

recharge banana, oats, honey, almonds, yoghurt,
almond milk & cinnamon

+ organic vegan protein / 2

+ organic matcha powder / 2

SHAKES / 8.5

salted caramel pecan full cream milk, vanilla ice
cream, maple syrup, roasted pecan, salt

choc peanut butter full cream milk, vanilla ice cream,
maple syrup, chocolate sauce, peanut butter, salt

WATER / COLD DRINKS

kombucha / 6.95 (ask your waiter for today's selection)
llb / 4.5

pink lemonade / 4

soft drink coke, zero, sprite / 3.5

sparkling mineral water san pellegrino / 5.5

sparkling mineral water purezza bottomless / 3.5 pp

ALCOHOLIC DRINKS / COCKTAILS

espresso martini / 14
espresso coffee, vodka,
frangelico

burnt orange bellini / 12
villa sandi prosecco, burnt
orange & vanilla syrup

negroni / 14
gin, campari, cinzanno
rosso

aperol spritz / 14
as you know it!

spiced vanilla mojito / 14
vodka, lime juice, ginger
beer, vanilla bean syrup

WINE / SPARKLING

duchess n/v

hunter valley nsw / 29 / 8

villa sandi prosecco

veneto italy / 39 / 10

WINE / WHITES

vinaceous pinot grigio

adelaide sa 2018 / 36 / 9

flametree sbs

margaret river wa 2017 / 39 / 10

scorpius sav blanc

marlborough nz 2018 / 45 / 13

WINE / ROSÉ

excuse my french rosé

languedoc france 2017 / 39 / 10

WINE / REDS

radio boka tempranillo

valencia spain 2017 / 36 / 9

ingram road pinot noir

yarra valley vic 2017 / 40 / 10

howard park miamup cab sav

margaret river wa 2016 / 46 / 13

geoff merrill jackos shiraz

mclaren vale sa 2013 / 55 / 14

SPIRITS

vodka, gin / 9.5

**kahlua, frangelico, amaretto,
campari** / 8.5

mixers soda, coke, sprite, lime, milk,
tonic, orange

BEER / CIDER

the original sydney cider / 7

east coast ipa / 8

sydney lager / 8

stone & wood pacific ale / 8.5

coopers pale ale / 8.5

In line with our strong commitment to quality, sustainability & provenance we are proud to partner with the following suppliers that help us to deliver our vision to you...



OUR COFFEE IS
ROASTED BY
PABLO & RUSTY'S



BRASSERIE
BREAD ARTISAN
HAND CRAFTED
SOURDOUGH



BROOKLYN BOY
BAGELS FOR
OUR BAGELS



LITTLE SECRETS
BAKEHOUSE FOR
OUR SPECIALTY
GLUTEN FREE
SWEETS RANGE



MMMORE RAW
TREATS FOR OUR
HEALTHY SNACK
OPTION



BUTTERBOY FOR
OUR DELICIOUS
COOKIE RANGE