

Charlie + Franks

CAFÉ CATERING EVENTS

Brekkie Bowls

ALL DAY FROM 6AM

Acai Health Bowl 16 / V / VGO
served with granola, toasted coconut, seasonal fruit
+ peanut butter 3

Apple & Cinnamon Porridge 16 / GF
rolled oats, poached apple & cinnamon, crushed walnuts & honey

Toast + Breads

ALL DAY FROM 6AM

Toastie Flavours 16
served on sourdough by luxe bakery with a side of pickles"

MUSHROOM TOASTIE v
sesame and miso sautéed mushrooms, spinach, provolone, mozzarella, parmesan, truffle mayo

CHORIZO TOASTIE
minced chorizo, rocket, provolone, mozzarella, parmesan, chipotle mayo

CLASSIC REUBEN
pastrami, swiss & cheddar cheese, pickled cabbage & cucumber, thousand island dressing

Brooklyn Boy Bagels 7 / VGO
cream cheese or Pepe Saya cultured butter or jam
+ fresh avocado (1/2) 5
+ seasoned crushed avocado 5
+ smoked salmon 6

Sourdough Toast 7
(gluten free & vegan options available)
served with butter
organic white, soy & linseed, miche (light rye), fig & raisin

vegemite, strawberry jam, honey, peanut butter

Sides

+ sourdough toast 3.5
+ free range egg, fried, poached, scrambled 3.5
+ potato rosti 3.5 / df / gf
+ wilted spinach or kale 4
+ grilled mushroom 4.5
+ halloumi (2) 5
+ fresh (1/2) or seasoned crushed avocado 5
+ cherry truss tomatoes, smoked semi dried tomatoes 5 / gf / df
+ bacon 5.5
+ corn fritter (1) 5.5 / gf
+ chorizo, chicken & pork sausage patty 6
+ smoked salmon 6
+ fried or grilled free range chicken 8
+ garlic & chilli prawns (5) 10
+ grilled salmon fillet (180-200gm) 12

Brekkie Plates

ALL DAY FROM 6AM

Sausage + Egg Muffin 11 / GFO
house made free range chicken & pork sausage, free range scrambled egg, aioli, american cheese served on an english muffin
+ potato rosti 3.5

Charlie's Bacon + Egg Roll 12 / GFO
grilled bacon, chilli fried egg, spiced tomato sauce, aioli, rocket, served on a milk bun

Eggs n Toast 14 / V / GFO
two free range eggs, scrambled / poached / fried, on sourdough, served with Pepe Saya cultured butter
+ wilted spinach or kale 4
+ halloumi (2) 5
+ fresh (1/2) or seasoned crushed avocado 5
+ bacon 5.5
+ smoked salmon 6

Crushed Avocado 19 / V / GFO
seasoned crushed avocado, feta cheese, almond dukkah, soft boiled egg, hummus on sourdough

Corn Fritters 20 / GF
with grilled bacon, seasoned smashed avocado, smoked semi dried tomatoes, relish, feta and a free range poached egg

Healthy Kick Start 20 / DF / GFO
free range poached eggs, seasoned crushed avocado, roasted cherry truss tomatoes, sautéed mushrooms, Pepe Saya butter on sourdough toast

Crab Omelette 22 / GFO
(comes as is. sorry, no changes)
open omelette topped with blue swimmer crab, chilli, shallot, mint, coriander, spinach, sprouts, crispy smokey crackers and chilli oil

Mushroom Polenta 22 / V / GF
sesame and miso mixed mushrooms, fried polenta, pesto, hummus, almond dukkah, free range poached egg and shaved pecorino

Kids 12 YEARS AND UNDER

SCRAMBLED EGGS served with sourdough and tomato sauce / 10

KIDS FRENCH TOAST served on a milk bun with vanilla ice cream, seasonal berries & maple syrup / 12

CHEESEBURGER grass fed beef patty, american cheese, tomato sauce served on a milk bun with chips / 12

CHICKEN BURGER grilled chicken, american cheese, tomato sauce served on a milk bun with chips / 12

CHOCOLATE, STRAWBERRY OR VANILLA MILKSHAKE / 5.95

BANANA SMOOTHIE / 5.95

Lunch Plates

FROM 11AM

Soup of the Day
(ask our friendly staff for todays soup)

Greens Bowl 16 / VG / GF
broccoli, baby cos, green peas, avocado, kale, parsley, mint, lemon dressing to add on;
+ grilled free range chicken (100gm) 8
+ garlic & chilli prawns (5) 10
+ grilled salmon fillet (180-200gm) 12

Vegan Bowl 20 / VG / GF
soy braised eggplant, avocado, roasted sweet potato, slaw, peanut dressing, pepitas & sesame seeds
~ served warm

Buddha Bowl 20 / V / GF
grilled halloumi, turmeric fragrant quinoa, chickpeas, radish, avocado, roasted pumpkin, beetroot yoghurt, pumpkin seeds & herbed tahini dressing

Prawn Taco (3) 22
garlic & chilli marinated prawns, pineapple and jalapeño salsa, smashed avocado, chipotle mayo, pickled cabbage on flour tortillas

Macro Bowl 25 / GF
(choice of grilled chicken, seared salmon fillet, garlic and chilli prawns [5] or soy braised eggplant)
fragrant brown rice with dill, chickpeas, shallots, grilled broccoli, pecans, peanut dressing & sesame seeds

Prawn Linguini 25
with chilli & garlic marinated prawns, chorizo, cherry tomatoes, herbs, butter, white wine, szechuan, chilli oil

Charlie's Cheeseburger 20
grass fed beef patty, american cheese, charlie's special sauce, pickles, cos lettuce, tomato served on a milk bun with chips

Spicy Chicken Burger 20
fried free range chicken, jalapeño mayo, american cheese, pickled cucumber, pickled jalapeños, cos lettuce served on a milk bun with chips

To Share

Shoestring Chips 8
with chipotle mayo

Catering+
Charlie+Franks



v - vegetarian vg - vegan gf - gluten free df - dairy free vgo - vegan option gfo - gluten free option dfo - dairy free option
Please advise our staff with any dietary/allergen requirements as the menu does not list every ingredient used.
Ingredients are subject to availability

Follow us on instagram: @charlieandfranks #charlieandfranks | www.charlieandfranks.com.au

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

Other Stuff 5 12OZ

PRANA CHAI LATTE premium black tea,
aromatic spice, honey
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 digestive

Charlie + Franks

CAFÉ CATERING EVENTS

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



LUXE BAKERY
HAND CRAFTED
SOURDOUGH



BROOKLYN BOY
BAGELS FOR
OUR BAGELS



LITTLE SECRETS
BAKEHOUSE FOR
OUR SPECIALTY
GLUTEN FREE
SWEETS RANGE



MMORE RAW
TREATS FOR OUR
HEALTHY SNACK
OPTION

Fresh Juice 6.95 VG / GF

GREEN DETOX kale, green apple, spinach,
kiwi fruit, celery, lemon & turmeric
VEGGIE FIX beetroot, carrot, celery,
cucumber, green apple & ginger
ORANGE freshly squeezed oranges
COCONUTS whole (+ espresso / 3)

Healthy Smoothies 9.95

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 AÇAÍ [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
syrup, peanut butter, salt

Water / Cold Drinks

KOMBUCHA 6
LLB 4.5
PINK LEMONADE 4
SOFT DRINK COKE, ZERO, SPRITE 3.5
STILL WATER BOTTLE 3.5
SPARKLING MINERAL WATER S.PELLEGRINO 5.5
SPARKLING MINERAL WATER PUREZZA BOTTOMLESS
3.5 per person

Wine / Sparkling

DUCHESS n/v
hunter valley nsw 29 / 8
VILLA SANDI prosecco veneto
italy 39 / 10

White Wine

VINACEOUS pinot grigio
adelaide sa 2018 36 / 9
FLAMETREE sbs
margaret river wa 2017 39 / 10
SCORPIUS sav blanc
marlborough nz 2018 45 / 13

Rosé

EXCUSE MY FRENCH rosé
languedoc france 2017 39 / 10

Red Wine

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

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

Cocktails BY CURATIF

TOMMY'S MARGARITA 13
ARCHIE ROSE ESPRESSO MARTINI 14
NEVER NEVER NEGRONI 14

PINEAPPLE DAIQUIRI 14
AMARETTO SOUR 14
ARCHIE ROSE BLOODY MARY 14

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