





CANAPÉS

\$45PP: 2HR EVENT / 4 HOT, 4 COLD — \$65PP: 3HR EVENT / 6 HOT, 6 COLD

SERVED COLD

Peking duck cucumber boats with hoi sin (gf, df) Chicken tostadas, corn, spicy chipotle and feta crumble (gf) Betel leaf with spiced minced chicken, mint, coriander and lime (gf, df) Seared wagyu beef with truffle mayo and crispy ciabatta Freshly shucked oysters; natural, shallot dressing or soy, lime & mirin (gf, df) Buckwheat blinis with smoked salmon crème fraiche, dill and roe (gf) Tuna tartare wasabi dressing, caviar and toasted sesame (gf, df) Salmon tartare spoons, wasabi dressing, caviar and toasted sesame (gf, df) Prawn rice paper roll, nouc cham dressing (gf, df, vgo) Spanner crab slider with preserved lemon & coriander on brioche Kingfish sashimi with apple, coriander, chilli and lime, served on spoons (gf, df) Beetroot crostini topped with minted yoghurt (v) Watermelon spoons with feta, orange and mint (v, gf)

Bruschetta with tomato, avocado and goat cheese (v, gfo)

Fresh fig wrapped in prosciutto, mozzarella and basil (gf)

SERVED HOT

Pulled pork slider with chipotle mayo and slaw (df) Cumin & miso lamb ribs (gf, df) Wagyu beef slider with jack cheese and pickles spoons (df) Seared scallops, corn salsa and coriander (gf, df) Fish taco, habanero mayo and corn slaw Wild mushroom tart with truffle hollandaise (v)

50 PERSON MINIMUM

- Fried crispy chicken with asian slaw and sesame sauce, served on
- Steamed chicken and prawn dumpling with ginger, soy and lime (df)
- Steamed pork and shallot dumplings with ginger and soy (df)
- Slow roasted pork belly, gua bao, chipotle mayo, cucumber (df)
- Tempura prawn with wasabi mayo, coriander and sesame (df)
- Spicy pumpkin arancini with tomato and taleggio cheese sauce (v)
- Vegetarian dumpling with soy, ginger and lime dressing (vg)
- Fried zucchini flower with ricotta, mint and pecorino (v)
- Tofu with asian mushrooms and vegan miso mayo (vg, gf)

DESSERT

Strawberry eton mess, cream and pomegranate (gf, v) Coconut tapioca shoots with mango jelly and granita (vg) Dark chocolate truffles (gf) Mini tiramisu (gf) Blueberry cheesecake Deconstructed banoffee pie with maple pecans Vanilla pannacotta, peach jelly and lemon balm (vgo) Chocolate mousse cups, caramel popcorn (gf)



SET MENUS

\$55pp / 2 COURSE — \$69PP / 3 COURSE

ENTREE

Hiramasa kingfish crudo Citrus, basil, ginger mignonette

Buratta Fennel jam, amaranth, fresh fennel

Grilled octopus Pomegranate vinegar, chimichurri, lemon

Grilled cauliflower flowering Miso, chickpeas, pickle raisins (Vegan)

TO SHARE

Shoestring fries, paprika, aioli

Green salad, mixed leaves

MAIN

Striploin Charred onion, condiment

Harissa roasted spatchcoc Skordalia, fefferoni

Pan seared snapper Prawn butter, bok choy

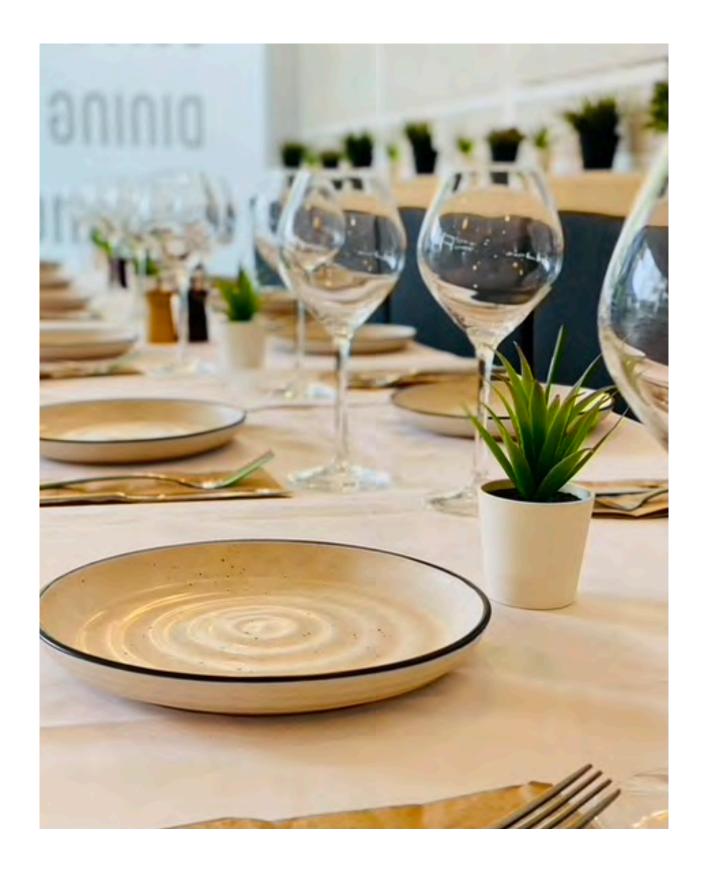
Ricotta dumpling Broccolini, butter, peas &

DESSERT

Fried Ice Cream Salted caramel, popcorn,

Pavlova Passionfruit, berries

20 PERSON MINIMUM, BOTH PACKAGES INCLUDE TEA & COFFEE



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almond		
, lemon balm		

BRUNCH SET MENU

\$45pp — SERVED AS COCKTAIL STYLE OR BUFFET STYLE

Arrival Mimosa or glass of bubbles

Açai Smoothie Shot Banana, berries, chia seeds

Coconut Chia

Coconut soaked chia, mango, strawberries and raspberries, raspberry coulis, shaved coconut

Corn Fritter

Crushed avocado, bacon, free range poached egg, feta, relish, semi dried tomatoes

Fried Polenta

Miso and sesame sautéed mixed mushrooms, poached egg, hummus, macadamia pesto, almond dukkah, pecorino

Bruschetta

Vine truss tomatoes, avocado, bacon, balsamic glaze on sourdough

&

Miso and sesame sautéed mixed mushrooms, whipped ricotta, walnut crumble on sourdough

Sweets

House made brownie or banana bread with vanilla whipped cream and berries

Tea or Coffee

Brewed tea leaves or barista made espresso coffee

CHARLIE & FRANKS — ST. LEONARDS & NORTH SYDNEY







BBQ PACKAGES

SPIT ROAST SET MENU - \$69PP

Arrival

Charcuterie boards

Main Spit Roast (lamb & pork)

Slow cooked for 5 hours on location served with soft brioche rolls, slaw salad and a selection of sauces ***available as DIY or chef prepared**

Salad Station

Chicken pesto pasta salad Vegan super green salad Creamy potato salad Traditional greek salad

Dessert

Dessert bar - seasonal fruit, cheese & brownie platters

Tea or Coffee

Brewed tea leaves or barista made espresso coffee

50 PERSON MINIMUM

SMOKER SET MENU — \$69PP

Arrival

Charcuterie boards

Main Smoked Meat (beef brisket & pork shoulder)

Slow cooked for 12 hours on location served with soft brioche rolls, slaw salad and a selection of sauces ***available as DIY or chef prepared**

Salad Station

Chicken pesto pasta salad Vegan super green salad Creamy potato salad Traditional greek salad

Dessert

Dessert bar - seasonal fruit, cheese & brownie platters

Tea or Coffee

Brewed tea leaves or barista made espresso coffee

KIDS MENUS

KIDS INDIVIDUAL LUNCH BOXES — \$19.5

Ham, cheese & butter - finger sandwiches cut in half, crusts removed

- or -

Chicken wrap - mayo and lettuce, cut into mini circles

Fruit cup filled with seasonal fruits

Kids fruit juice poppa 200mL

Cheese & crackers

Individual box with disposable cutlery



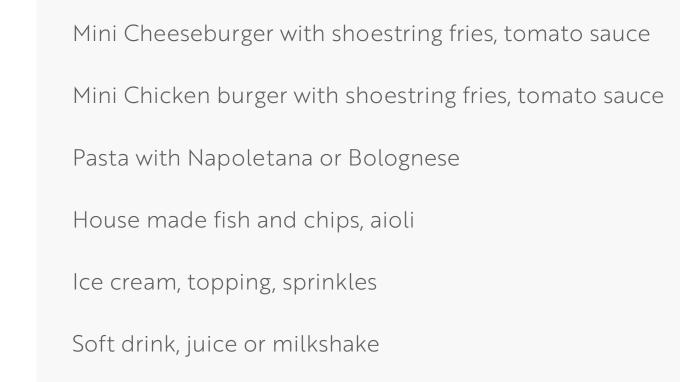


NO MINIMUM



KIDS SIT DOWN MENU — \$20

(Select 2 mains options)



CAPACITIES

ST LEONARDS

CANAPÉ - 80 / SEATED - 70

Outdoor area is available to use for all events, weather dependant.

CHARLIE & FRANKS - ST. LEONARDS & NORTH SYDNEY

PLEASE REVIEW OUR T&C'S FOR LIQUOR LICENSE DETAILS



ENTERTAINMENT

We have plenty of entertainment options* to help make your event that little bit more WOW. Popular options include (but are not limited to);

- Photo booth
- DJ
- AV equipment
- Floral and balloon arrangements
- Event cake
- Popcorn machine
- Giant chess, jenga, dart board, connect four
- Mobile play centres
- Jumping castle
- Petting zoo
- Entertainer magician, clown, face painter, fairy, ninja, Elsa Frozen character, Mickey Mouse
- Pinot & Picasso adults and kids packages available
- Cupcake decorating great for kids parties!

*Please note, most of the listed entertainment options are sourced from external supplies. Contact us for more information & pricing.

THINGS TO KNOW

- Air-conditioned facilities
- Disability/ wheelchair accessible
- Open plan venues
- Outdoor area/ space (St Leonards only)
- Close to public transport trains and bus services
- Street parking
- Internal split bathrooms
- Semi-private dining spaces (St Leonards only)
- Available for all age birthday parties, christenings, anniversaries, confirmations, product launches, team building dinners, corporate luncheons, blogger events, private parties
- DIY theming option available
- Dietary friendly please specify when enquiring
- Bar tab available
- Standard A5 table menus included, custom menus available for an additional cost
- Liquor license: 10am 10pm, daily
- Cakeage available for \$2 per person, cut & served individually or on platters

TERMS & CONDITIONS

- Minimum of 20 guests are required to be on a set menu (BBQ & canapé packages 50pax)
- Private events available for exclusive use (minimum spend required)
- Maximum event cannot exceed 4 hours and must conclude by 10pm
- Set up is available for all night events from 4pm
- Exclusive use for a maximum 4 hour period am/pm events, Monday-Thursday, minimum spend \$2,500 pre-paid
- Exclusive use for a maximum 4 hour period am/pm events, Friday-Sunday, minimum spend
 \$3,500 pre-paid
- \$500 deposit is required to secure your booking within 48 hours of confirming the date
- Final numbers to be confirmed and paid 7 days prior to the event
- All additional charges e.g. alcohol must be finalised on the day of the event with credit card
- Credit card details to be provided as part of booking confirmation
- Christmas events (July/ December) optional bon-bon purchase at \$4.50 per guest
- Our liquor license is strictly for a maximum of 50 guests
- Charlie & Franks alcoholic beverages are charged on consumption for all events
- BYO food & drinks are not permitted







CONTACT US

WE'D LOVE TO HEAR FROM YOU AND HELP MAKE YOUR EVENT DREAMS A REALITY!

TO DISCUSS AN ONSITE EVENT FROM OUR PACKAGED OPTIONS OR A TAILORED EVENT, PLEASE SUBMIT AN ENQUIRY FORM THROUGH THIS LINK

OR GET IN TOUCH: <u>CAFE@CHARLIEANDFRANKS.COM.AU</u>

TO DISCUSS EXTERNAL AND OFFSITE CORPORATE EVENTS, PLEASE GET IN TOUCH WITH OUR CATERING TEAM: CATERING@CHARLIEANDFRANKS.COM.AU



& FRANKS

est. 2011

We can't wait to celebrate with you!

