

Brekkie

ALL DAY FROM 6AM

Coconut Milk Porridge 19 / DF

oats, seasonal fruits, almond crumble, chia seeds, coconut yoghurt & freeze dried citrus

Charlie + Franks Omelette 25

served with sourdough toast + pepe says cultured butter

- miso mushrooms, spinach & feta, fresh herbs (V)
- cherry tomatoes, spinach & parmesan, topped with shaved ham, house-made chilli crisp & soft herbs
- lucas bacon, chorizo, spinach & mozzarella, spiced brown butter + chives

please note, omelettes come as is, no changes allowed

Spelt Berry Ricotta Pancakes 24

macerated berries, maple Syrup, almond crumble, berry + beetroot syrup, mascarpone cream + side of vanilla ice cream

Eggs n Toast 17 / V / GFO

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

- + wilted spinach 4.5
- + seasoned crushed avocado 5
- + lucas bacon 7
- + citrus cured salmon (70g) 8.5

Sausage + Egg Muffin 14 / GFO

free range chicken + pork sausage, folded eggs, American cheese, house mayo + sourdough english muffin

- + potato rosti 4
- + chicken + pork sausage patty 6

Charlie’s Bacon + Egg Roll 14 / GFO

2 crispy fried eggs, lucas bacon, silverbeet, hollandaise, black garlic ketchup served on a milk bun

- + grilled halloumi (2) 6
- + potato rosti 4

Tropical Acai Superfruit Bowl 17 / GFO

Pure acai puree (contains guarana), served with granola, seasonal fruit, shredded coconut and chia seeds.

- + peanut butter 3

Avocado Toast 23 / V / GFO

smashed avocado, labneh, pickled beetroot, whipped almond cream, chilli crisp + seeded sourdough toast

- + poached egg 4
- + citrus cured salmon (70g) 8.5
- + lucas bacon 7

Herbed Sweet Corn Fritters 25 / V / GFO

poached egg, avocado, zataar roasted tomatoes, spiced brown butter, labneh, soft herb salad

- + grilled halloumi (2) 6
- + lucas bacon 7

Healthy Kick Start 25 / GFO

poached eggs, spiced hollandaise, zataar roasted tomatoes, crushed avocado, zucchini pickles, shaved smoked leg ham, cucumber, golden raisins + grain sourdough

- + citrus cured salmon (70g) 8.5
- + lucas bacon 7

Toast + Breads

ALL DAY FROM 6AM

Gourmet Toastie Collection 18

served on sourdough bread

THE CAPRESE roasted tomatoes, double melted mozzarella, provolone cheese & fresh basil (v)
PERI PERI CHICKEN portuguese style pulled chicken, mild peri peri mayo, cabbage salad, provolone cheese
THE BRISKET BOSS slow cooked beef brisket, swiss cheese, sauerkraut, slaw, spicy smoked bbq mayo
CHORIZO MELT chorizo crumb, rocket, provolone, mozzarella, parmesan, chipotle mayo
MISO MUSHROOM MELT miso mushrooms, spinach, provolone, mozzarella, parmesan, truffle mayo (v)
+ skin on fries 8
+ herbed garden salad 7

Brooklyn Boy Bagels 10 / VGO

cream cheese or pepe saya cultured butter or jam

- + seasoned crushed avocado 5
- + citrus cured salmon (70g) 8.5

Sourdough Toast 8

(gluten free + vegan options available)
served with butter
organic white, multigrain, light rye, fruit

peanut butter, strawberry jam, honey, vegemite

Sides

Skin On Fries 8

served with chipotle mayo + black garlic ketchup

- + truffle mayo and parmesan 3

Herbed Garden Salad 7

Kids

12 YEARS AND UNDER

HAM + TASTY CHEESE CROISSANT / 12

SCRAMBLED EGGS served on sourdough with tomato sauce / 13

KIDS PANCAKES 3 mini pancakes served with vanilla ice cream, berries, maple syrup / 13

CHEESEBURGER grass fed beef patty, american cheese, tomato sauce served on a milk bun with skin on fries / 14

CHICKEN BURGER fried chicken, american cheese, tomato sauce served on a milk bun with skin on fries / 14

CHOCOLATE OR VANILLA MILKSHAKE / 6.5

Add ons

- + house chilli crisp 4
- + sourdough toast (1) w/ pepe saya butter 4.5
- + free range egg fried or poached 4
- + free range eggs scrambled 8
- + potato rosti 4.5
- + wilted spinach 4.5
- + miso mushrooms 4.5
- + side of brown rice 4
- + seasoned crushed avocado 5
- + free range chicken + pork sausage patty 7
- + lucas bacon 7
- + citrus cured salmon (70g) 8.5
- + grilled salmon fillet (200g) 13
- + grilled prawns (5) 13
- + grilled halloumi (2) 6
- + grilled chicken breast (150g) 8.5

Lunch

FROM 11AM

Soup of the Day 16.5

served with a slice of sourdough toast

Luxe Green Protein Bowl 25

grilled chicken, warm quinoa and rice bowl with kale, green beans, peas, broccoli, avocado, chermoula butter, labneh, cashews, pecans, golden raisins, crispy fried onions, soft herbs, fresh lemon

Turmeric Prawn Curry 27 / GF

turmeric + coconut curry, prawns, sprouted beans, organic brown rice, fried shallots + spiced brown butter

- + house chilli crisp 4

Soy Braised Eggplant 25 / VG / GF

brown rice, cucumber, avocado, golden beetroot, toasted pecans, sesame seeds, fried shallots, house chilli crisp and soft herbs

- + grilled chicken breast (150g) 8.5
- + grilled halloumi (2) 6

Greens Broccoli Bowl 24 / V

roasted florets, spiced chickpeas, zataar roasted tomatoes, tahini dressing, toasted pecans, farro, red radish, cucumbers, golden raisins & spiced brown butter

- + grilled chicken breast (150g) 8.5
- + grilled halloumi (2) 6

Grilled Salmon Bowl 27 / GF

220gm salmon fillet grilled and served with broccoli, feta, tomatoes, avocado, gardens greens salad and lemon vinaigrette dressing

- + brown rice 4

Chicken Nourish Bowl 25 / GF

grilled chicken breast, quinoa, roasted pumpkin, avocado, feta, pickled beetroot, cucumber, cherry tomato, capsicum, leafy greens + lemon honey dressing

- + brown rice 4

Loaded Taco Bowl 24

3 loaded tacos filled with smashed avocado, pineapple salsa, pickled cabbage and chipotle mayo in a soft tortilla
choose from:

- grilled chorizo
- grilled halloumi
- garlic prawns
- grilled chicken

- + extra taco 7.5

Fried Chicken Burger 25

crispy chicken breast, charlie’s hot sauce, zucchini pickles, parmesan cheese, shredded iceberg, house mayo, warm milk bun + skin on fries

- + grilled halloumi (2) 6
- + fried egg 4

Charlie's Cheeseburger 25 / GFO

grass fed beef, swiss cheese, truffle mayo, onions, tomato, black garlic + tomato ketchup, iceberg lettuce, milk bun + skin on fries

- + beef patty 8
- + lucas bacon 7

Steak Sandwich 28 / GFO

grass fed steak, crispy fried egg, swiss cheese, iceberg, sliced tomato, tempura onion rings, green harissa, house mayo on rustic bread + skin on fries

- + seasoned crushed avocado 5
- + lucas bacon 7

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

Seafood Origin Notice - All prawns and salmon served by Charlie + Franks are imported.

Specialty Coffee

BY PABLO + RUSTY’S

espresso, macchiato, piccolo 6oz - 4.5
black single origin 5.5
white 6oz - 4.75 / 8oz - 5.25 / 12oz - 5.75
filter batch brew 12oz - 6
bottomless 9
mocha 6oz - 5.25 / 8oz - 5.75 / 12oz - 6.25
chocolate 6oz - 4.75 / 8oz - 5.25 / 12oz - 5.75
black all sizes / 5.5

Iced 12oz
black 5.5
latte 6.5
mocha 7
chocolate 6.5
chai 7
dirty chai 7.5
matcha 7
strawberry matcha 9.5
mango matcha 9.5

Specialty Drinks 6.5 12oz

GOLDEN TURMERIC MYLK BY LUCY LOCKET’S [VG] organic turmeric root, ginger root, real vanilla bean, black pepper, coconut nectar & extra virgin coconut oil
PRANA CHAI LATTE premium black tea, aromatic spice, honey
MATCHA COCONUT MYLK organic matcha green tea, honey, coconut milk

decaf, single origin, mocha, extra shot, syrups .50

macadamia milk, almond milk,
bonsoy, lactose free milk, coconut milk, oat milk .80

Loose Leaf Tea 6

ENGLISH BREAKFAST recharge
EARL GREY uplifting
GUNPOWDER green antioxidant
LEMONGRASS + GINGER anti-inflammatory
PEPPERMINT digestive

Cold Pressed Juice 9.5 VG / GF

BY CHARLIE + FRANKS

100% organic, cold pressed juice using local ingredients

IMMUNITY carrot, orange, pineapple, celery, lemon + turmeric
ANTIOX apple, raspberry, passionfruit + rhubarb
BOTANICAL apple, spinach, kale, cucumber, celery, lettuce, lemon + ginger
PURE ORANGE 100% Australian valencia oranges

Signature Smoothies 11

SUPER AÇAÍ [VG, GF] organic açai berry, banana + coconut milk
RECHARGE banana, oats, honey, almonds, yoghurt, almond milk + cinnamon
MANGO LASSI [GF] mango, greek yoghurt, lemon, maple syrup, vanilla, cardamom + pecans
IMMUNE BOOST [VG, GF] mixed berry, almonds, chia seeds, maple syrup, cinnamon + almond milk
+ organic vegan protein 3.5
+ organic matcha powder 2

Shakes 11

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 5.5
PINK LEMONADE 5.5
SOFT DRINK COKE, ZERO, SPRITE 5
STILL WATER BOTTLE 4.5
S.PELLEGRINO SPARKLING WATER 500ML 6.5
S.PELLEGRINO FRUIT FLAVOURED SPARKLING WATER 6.5

Sparkling Wine

SERENELLO prosecco
treviso italy **39 / 13**

White Wine

NAMBUCCA sav blanc
marlborough nz **34 / 12**
R.PAULAZZO pinot grigio
southern nsw **34 / 12**
BRIAR RIDGE chardonnay
hunter valley nsw **39**

Rosé

R.PAULAZZO rosé
southern nsw **34 / 12**

Red Wine

R.PAULAZZO cab sav
southern nsw **34 / 12**
PAXTON tempranillo
mclaren vale sa **39**
INGRAM ROAD pinot noir
yara valley vic **38**
MOMENTS OF CLARITY shiraz
barossa valley sa **39 / 14**

Beer

STONE + WOOD PACIFIC ALE 8.5
BYRON BAY LAGER 8.5

Need Event Catering?

CHECK OUT OUR WEBSITE OR CONTACT OUR SALES TEAM
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