

# SET MENUS

## BRUNCH SET MENU

\$45 per person

### ON ARRIVAL

glass sparkling wine

### BREKKIE SMOOTHIE

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

### YOGHURT & MUESLI CUP

topped with fresh berries & edible flowers

### MINI SWEETS

muffin, gf friands, tarts

### BRIOCHE BURGER SLIDER

crispy bacon & fried egg bbq sauce

fried egg, grilled halloumi spinach aioli

### BLINI

smoked salmon dill cream fraiche'

### BAGEL BITES

ham, cheese, tomato, rocket, relish

smashed avocado, fresh tomato, feta, rocket salad

### BRUSHETTA

chargrilled eggplant, avocado, tomato & mint micro herbs v

tea & coffee

## SPIT ROAST SET MENU

\$69 per person

### ON ARRIVAL

#### antipasto

selections of cold meats, smoked salmon, cherry tomatoes, olives, sourdough crackers, baby gherkins, chargrilled veggies

### MAIN

#### spit roast (lamb & pork)

slow cooked for 5 hours on location meat served in a soft brioche roll with slaw salad & a selection of sauces

*(available on request vegan & vegetarian options)  
falafel hummus pickle*

#### salad bar

chicken pesto pasta salad

vegan super green salad

creamy potato salad

traditional greek salad

### DESSERT

#### sweet bar

fruit, cheese & brownie platters

tea & coffee

**50 pax minimum**

## PREMIUM SET MENU

\$55 pp 2 course / \$69 pp 3 course / \$85 pp 4 Course

### TO START

#### cocktail

please select one from our selection

### ON ARRIVAL

#### antipasto platters

selections of cold meats, cherry vine tomatoes, olives, crisp sourdough crackers, baby gherkins, chargrilled veggies, tzatziki dip with homemade flat bread, arancini romesco sauce

### ENTREE

#### salt & pepper calamari

served with rocket, salad greens & baked garlic aioli

#### eggplant in xo sauce

grilled baby eggplant, house xo sauce, polenta, roasted pecan, radish,

### MAIN

#### lamb & tzatziki flatbread

pasture raised lamb shoulder, sumac spiced chickpea, fennel & coriander salad, tzatziki dressing served on homemade bread

#### salmon fillet

grilled salmon fillet with thai style lentil, grape & almond salad **gf**

#### 3 king prawns

butterflied king prawns garlic butter

### DESSERT

#### salted caramel chocolate tart

salty, sweet caramel, covered in gorgeous ganache, topped with golden macaron, edible flower & vanilla bean ice cream

#### cheese plate

brie, roast pecans, berries, quince paste, crisp crackers

tea & coffee

**Each course is served alternatively**

# COCKTAIL EVENTS

## CANAPÉ MENU

**2 hour event** / (minimum of 4 hot and 4 cold options)

**3 hour event** / (minimum of 6 hot and 6 cold options)

### SERVED HOT

korean fried chicken sesame seed hot sauce / 4.50 ea  
three cheese arancini ball with capsicum relish **v** / 3 ea  
american style mini hot dogs mustard, cheese, fried onions / 6 ea  
slow cooked lamb brioche sliders / 6 ea  
fish & chips with tartare sauce / 6.5 ea  
assorted cocktail meat pies / 3 ea  
satay chicken skewers tzatiki sauce / 5 ea  
green pea fritters whipped ricotta lemon parmesan / 4 ea  
chargrilled butterflied prawns skewer with garlic butter sauce / 8 ea  
halloumi chips with yoghurt dipping sauce **v** / 3.5 ea  
mac & cheese croquettes with aioli & sweet chilli sauce **v** / 3 ea  
pumpkin arancini ball romesco sauce **vg** / 2.50 ea

### SERVED COLD

smoked salmon dill cream fraiche' pomegranate blini / 3.5 ea  
rockmelon, prosciutto, mozzarella kebabs / 5.5 ea  
prawn rice paper rolls with sweet chill dipping sauce / 4.50 ea  
bocconcini tomato basil skewers **v** / 4.50 ea  
assorted sushi with pickled ginger & wasabi / 2.95 ea  
chicken pesto pasta with vine tomatoes / 5.50 ea  
shredded chicken on seeded charcoal brioche sliders / 6 ea  
chargrilled eggplant, avocado, tomato & mint bruschetta **v** / 4.50 ea  
fresh oysters served with a mignonette sauce (tbc)

### SWEET

cocktail ricotta & berry tart / 3.5 ea  
chocolate fudge brownie / 4.5 ea  
mini berry banana bites topped with edible flower / 3.5 ea  
lemon meringue tarts / 6 ea  
mini donuts (golden gaytime, jam, salted caramel, nutella) / 3.5 ea  
little secrets high tea cakes (assorted) / 5.5 ea

tea & coffee / 6.5 p/p unlimited



### C&F TERMS & CONDITIONS

- minimum of 20 guests are required to be on a set menu (spit roast 50pax)
- private events - our venue is available for exclusive use (minimum spend applies)
- maximum 4 hour event - all events must conclude by 10.00pm
- set up time available from 4.00pm
- exclusive use - am/pm events - monday to thursday - min spend \$2500 prepaid
- exclusive use - am/pm events - friday to sunday - min spend \$3000 prepaid
- \$500 deposit is required to secure the date/space within 48hrs of confirming your date
- final numbers to be confirmed and paid 7 days prior to the event
- all additional charges i.e alcohol etc must be finalised on the evening with credit card
- details provided on booking.
- december events table bon bons + \$4.5p/p
- our maximum capacity for an alcoholic private event is strictly 50 guests.
- charlie & franks alcoholic beverages are charged on consumption for all events.
- we do not offer byo food or beverage

### EXTRAS

- beverage - alcohol
- photo booth
- florals
- balloon arrangements
- event cake
- music requests
- audio visual equipments
- cakeage \$2 per person (present, cut and serve the cake with vanilla ice cream)

### OPTIONAL PLATTERS

- fruit platters (10 people) / \$89
- premium sweets platters (approx 30 pieces) \$110
- cocktail savoury quiche & pies platters (24 piece) \$70
- cheese platters (10 people) \$135
- crudites platters (10 people) \$110
- antipasto platters (10 people) \$99
- regular trade hours - charlie & franks st leonards
  - mon - fri breakfast / lunch 6am - 4pm
  - sat -sun breakfast / lunch 7am - 2pm
  - thur, fri sat tapas 3pm - 8pm
  - p/holidays closed

### FACILITIES & OPTIONS

- air conditioning
- disability/wheelchair access to venue
- outdoor area/space
- near public transport
- street parking
- open plan space
- internal bathrooms
- private dining rooms - not available
- available for all age birthday parties, christenings, confirmations, anniversaries etc
- diy theming
- we accommodate a wide range of dietary requirements. please specify requirements.
- bar tab
- table menus
- liquor licence 10.00am until 10.00pm daily