

# CHARLOTTE

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**Monday- Saturday**

**6am-4pm**

**Sunday**

**6.30am-4pm**

## **Breakfast**

Served 6.30am~3pm

### **Toast \$6**

Sourdough ~ Soy and Linseed ~ Turkish ~ Rye ~ Raisin ~ Gluten Free ~  
Condiments-

House-made Mixed Berry Jam ~ Crunchy Peanut Butter ~ Vegemite~  
Marmalade~

### **Coconut Bircher (DF, VG) \$13 .5**

House made oats soaked in coconut milk, superfood goji berries,  
sultanas, served w/ lychee compote topped with fresh berries & grated  
coconut flakes

### **Egg on Toast \$10**

Free range eggs of your choice- poached, fried or scrambled eggs with  
sourdough toast

### **Smashed Avo (V) \$ 13.5**

Avocado on sourdough, shanklish, cherry tomatoes, toasted almonds  
and radish drizzled with Mama Helen's homemade dressing

### **Harrisa Scrambled (V) \$15.5**

House-made harrisa, dill & shallots mix served with grilled broccolini,  
marinated feta on chilli oil sourdough and scrambled eggs

### **The Poached Mediterranean (V) \$16.5**

Zaatar poached eggs, sliced avocado, beetroot hummus, pomegranate  
marinated field mushroom on sourdough toast

**Charlotte Benedict \$17.5**

Poached eggs, crispy bacon, baby spinach, toasted seeds, drizzled on top with hollandaise sauce & toasted sourdough

Choice of- Marinated field mushrooms ~ Gypsy leg ham or Smoked Salmon (+\$2)

**Frenchie \$16.5**

Thick cut brioche served with grilled banana, seasonal berries, raspberry coulis, rose water mascarpone and maple syrup

**Summer Squash Fritters \$17.9**

Home made corn fritters served with grilled haloumi cheese, avocado, alfalfa sprouts, jalapeño yogurt topped with a poached egg

**Charlotte's Big Sister \$22.5**

Poached, fried or scrambled eggs, thin & crispy bacon, mild spanish chorizo, marinated field mushroom, hash brown, avocado & sourdough

**Chickpea Shakshuka (V) \$15.9**

Harrisa baked free range eggs, capsicum, coriander and garlic oil served with pita bread

**Add any sides**

Wilted Spinach \$3 ~ Roast tomato \$3 ~Hash browns (2) \$3

Avocado \$4~ Bacon \$4~ Chorizo \$4~ Leg ham \$4 ~Mushroom \$4 ~

Haloumi \$4~ Smoked salmon \$5~

## **Lunch**

Served until 3pm

### **Mamas Famous Lamb Wrap \$13.9**

Marinated lamb fillet strips, homemade hummus, spiced onions, tomato, mixed salad with tahini on Lebanese bread

### **Falafel Wrap (VG) \$12.9**

Crunchy Falafel, homemade hummus, fresh tomato, onion, cucumber, mixed leaves and tahini on Lebanese bread

### **Beef and Bacon Burger \$19.5**

200g premium beef mince, thin & crispy bacon, sliced tomato, baby gem, swiss cheese, pickles, mustard, smokey bbq sauce served w/ shoe string fries

### **Buttermilk Chicken Burger \$19.5**

Chicken thigh, jack cheese, tomato, baby gem, siracha mayo served w/ shoe string fries

### **Bowl of fries \$6**

Shoestring fries w/ house blend seasoning

## **Salad bowls**

### **Dukkah Cauliflower (V) (VG) \$15.9**

Roasted chickpeas, mixed leaves, dutch carrot, pomegranate, tossed with toasted mixed seeds & tahini dressing

### **Grilled Chicken Freekah Salad \$16.9**

Zatar, pomegranate, coriander, mint, rocket and house made sweet and tangy pomegranate dressing

### **Buckwheat Bowl (VG) \$16.9**

Pan fried broccolini, crunchy kale, seeded avocado, charred sweetcorn, sweet pumpkin purée w/ olive oil dressing

### **Forest bowl (V) \$16.9**

Spiced cauliflower, broccolini, roasted pumpkin, dutch carrots, crunchy falafels w/ toasted seeds and home made garlic labne

### **Add Any Sides**

~Poached Chicken \$5~ Smoked Salmon \$5 ~ Marinated Lamb Fillet \$5~ Falafel (2) \$6 ~ Haloumi \$4

## **For the Little ones**

### **Charlotte's Little Soldier \$5**

Boiled free range egg (1) & sliced toasted sourdough

Add Egg~ \$3 ~ Bacon \$2 ~ Haloumi \$3-

### **Kiddie cakes \$8.5**

Hot cake, sliced banana, strawberries topped w/ vanilla ice cream & maple syrup

### **Kids Mac and Cheese \$8**

Triple cheese white sauce blended & chives

### **Kids cheeseburger \$10.5**

Tomato sauce, lettuce w/ side of shoestring fries

### **Kids chicken nuggets & chips \$9.50**

### **Gypsy leg ham & jack cheese toastie \$6.5**

## **TO DRINK**

CAMPOS Superior Coffee

**\*Reg-\$3.70 \*Large \$4.20**

Sweet fudgy, molasses toffee notes with a velvet mouth feel

SP9- Worlds purest filter coffee \$5 (please ask)

Espresso

Piccolo latte

Macchiato

Flat white

Latte

Cappuccino

Hot chocolate

Babycino \$1

Mocha +50c

Vanilla Chai latte +50c

Decaf +50c

Extra shot +50c

Almond milk +\$1

Coconut milk +\$1

Soy milk +50c

## **Premium tea by Origin \$4**

Pot for one

~English Breakfast ~ Earl Grey ~ Peppermint ~ Sencha Green ~

Camomile ~ Chai - Sticky Chai Brew + 50c ~ Lemongrass & Ginger ~

Peppermint ~

### **Blended Frappes \$6.5**

Coffee frappe- double shot espresso, vanilla ice cream

Mocha frappe- double shot espresso, chocolate, vanilla ice cream

Chocolate frappe- premium chocolate, vanilla ice cream

### **Fruit Frappes- Blended ice, fruit, juice (dairy free)**

Lemon& Mint ~ Mango ~ Mixed Berries ~ Pineapple & Mint

### **Originals Iced Drinks \$7 (NOT BLENDED)**

Iced coffee- double shot espresso, vanilla ice cream & whipped cream

Iced mocha- double shot espresso, chocolate, vanilla ice cream & whipped cream

Iced chocolate- premium chocolate, vanilla ice cream & whipped cream

### **Milkshakes Reg-\$6.50 Kids \$4.50**

Chocolate ~ Vanilla ~ Strawberry ~ Caramel

Thickshakes +\$2

### **Smoothies \$7.50 -Milk, fruit, Greek yoghurt & honey**

Açai~ Banana ~ Mango ~

Almond Milk +\$1 ~Coconut Milk +\$1~ Bonsoy Milk +50c

### **Freshly squeezed juice \$7**

Green machine - apple, celery, cucumber & mint

Veggie- beetroot, carrot, celery & ginger

Add-Ginger/cucumber/mint +50c

~Orange juice ~

~Apple juice~

~Pineapple juice~ **\$8**

**\*PLEASE ORDER AND PAY AT THE COUNTER WHEN YOU ARE READY\***