

# Son of Frank

## **Breakfast**

*until 11am*

Toast from thoroughbread bakery w spreads or house preserve 6.5

*gluten free available +2*

Toast served w homemade ricotta, local honey and poached fruit 12

House crunchy granola, persimmon, coconut yoghurt, local honeycomb 17

Warm rice pudding, poached pear & rhubarb, cinnamon wafer, marigolds 16

Bread & butter waffle, lemon mascarpone, macadamia, seasonal berries, maple 18

Eggs on toast - scrambled - soft boiled - fried in olive oil - son of frank 12

*add any three sides 23*

SOF eggs, prosciutto, roast tomato, melanzane puree, 21

crumbed mozzarella, sourdough

Toasted croissant, chilli scrambled eggs, house made ricotta, 22

heirloom cherry tomatoes, harissa

*add nduja 4*

kale pesto - roast tomato - cannellini hummus 4.5

fried mozzarella - goats curd - avocado - field mushrooms

sauteed greens - nduja - mortadella - prosciutto - bacon 5

salmon crudo 7

## **All Day Brunch**

12-hour mushrooms, almond puree, roasted tomato, spanish onion, toast 19

lightly cured salmon served two ways, beetroot yoghurt, pickled cucumber,  
soft boiled egg, toast 22

heirloom tomatoes & avocado, whipped feta, cannellini hummus, olive salt, pitta 19

## **Paninis**

*served with side salad and pickles 18*

*add triple cooked chips 5*

rue- bene w mortadella, sopressa salami, provolone, cabbage, reuben sauce

rae- bene w eggplant, tomato, provolone, cabbage, reuben sauce

poached chicken, slow cooked mushroom, pesto, alfalfa sprout

roast pumpkin, homemade ricotta, spinach, harissa, onion jam

## **Lunch**

hand cut, triple cooked chips w basil salt, garlic mayo 7

seasonal soup served with toast 16

grazing plate of toast, mortadella, nduja, goat's curd, house pickles, 18

mixed bitter leaves, grissini

mixed roast vegetable salad, kale & quinoa, pomegranate, lemon dressing, crunchy seeds 18

*add chicken supreme 7*

warm seasonal greens, homemade ricotta, lentils, soft herbs, puffed rice, lemon vin 17

*add chicken supreme 7*

crispy skin salmon, triple cooked chips, raddichio, lemon vin, pickles 25

chefs selection of fresh pasta, gluten free available 22

# Son of Frank

## **Coffee**

*Roasted by Mecca Coffee, Alexandria*

espresso **3.0**

long black **4.0**

regular **3.5**

large **4.0**

cold brew **6.0**

filter **6.0**

'oatly' oat milk, 'milk lab' almond **+ .5**

## **Chai**

*Hand blended by Prana, Melbourne*

masala chai pot **4.0**

brewed fresh with cinnamon

with oat, almond **+ .5**

## **Tea 4.0**

*Hand blended by Mayde Tea, Byron Bay*

english breakfast / black tea / earl grey

black tea / bergamont / serenity

chamomile / lavender / passionflower / green

sencha / jasmine flower / rose / cacao spice

cacao / cinnamon / ginger / rooibos chai

cinnamon / clove / cardamon / fresh mint

## **Cold-Pressed Juice 7.0**

*Seasonally pressed by Rainylane (270ml)*

The Howie / orange

The Jasper / green apple, ginger, lime

The Cure / carrot, apple, ginger, turmeric, lemon

The Ken / red apple, rhubarb, lime

## **Milkshakes 6.5**

banana / chocolate / caramel

vanilla / strawberry

make it thick **+3**

add malt **+ .5**

## **Smoothies 9.0**

mango / banana

blueberry / oats / cinnamon

green w spinach / avo / celery / apple

strawberry / mango / kiwi / pineapple