

ALL DAY BREKKIE

- THE AVOCADO** (V) (GFO) (VGO) **19**
Feta, herbs, olive oil & lemon served on sourdough topped with house made dukkah
- BACON AND EGG ROLL** (GFO) **16.5**
w/ Tomato relish, rocket, cheese & avocado on a ciabatta bun
- ACAI BOWL** (VG) (V) **17**
w/ seasonal fruit & house made granola

CHOUX SALADS

- CRISPY FRIED HALLOUMI** (GF) (V) **24**
w/ avocado, cherry tomato, pomegranate & mixed leaves
- THAI BEEF SALAD** (GF) **27.5**
Warm marinated eye fillet, vermicelli noodles, Asian greens, cashews, coriander and chilli
- BUDDHA BOWL** (VG) (GF) **24**
Broccolini, kale, quinoa, slaw, avocado & seasonal roast veg

CHOUX SIGNATURES

- NACHOS** (VGO) (GF) (V) **24**
House bean mix, guacamole & sour cream on toasted corn chips
+ Shredded beef brisket \$6
- NASI GORENG** (VGO) (GFO) **28**
Indonesian fried rice w/ vegetables, bacon, fried egg & chicken satay skewer

- CHILLI & LIME SQUID** **29.5**
Lightly fried squid w/ Asian style green mango salad & house chilli jam

- FISH TACOS** (GFO) **29.9**
Spiced local grilled fish with pickled pineapple, sweet corn salsa & avocado

- SPRING ROLLS** **29**
Our famous house made pork & prawn spring rolls w/ Asian salad & sweet chilli
+ Add an extra spring roll \$5

- BEEF BURGER** (GFO) **25**
Grain-fed Angus beef patty, bacon, American cheese, pickles, greens & burger sauce on a ciabatta bun served with fries
+ Extra patty \$5

- FISH OF THE DAY** (GFO) **32**
Grilled fresh fish, chips, garden salad & tartare sauce

*Please note that our menu items may contain allergens or have come into contact with allergens

(GFO) - Gluten free option

(GF) - Gluten free

(V) - Vegetarian

(VG) - Vegan

(VGO) - Vegan Option



drinks

BEER

BOTTLED BEER

ASAHI <i>Japan</i>	9.5
PERONI <i>Italy</i>	9.5
CORONA <i>Mexico</i>	9.5
PERONI LEGGARA <i>Italy (mid strength)</i>	9.5
Pure Blonde Crisp Apple Cider	9.5
Little Dragon Ginger beer	10

WINE

SPARKLING & WHITE

Pinocchio Prosecco **10/45**
Murray Darling, VIC

Edmond Thery Blanc de Blancs Sparkling **11.5/52**
France

Endless Summer Pinot Grigio **10/45**
Adelaide Hills

Astrolabe Sauvignon Blanc **11/48**
Marlborough, NZ

Astrolabe Province Pinot Gris **11/48**
Marlborough, NZ

Howard Park Chardonnay **11.5/49**
Margaret River, WA

ROSE & RED

Villa AIX Rose **12.5/54**
Coteaux D'aix en Provence, France

Heartland Spice Trader Shiraz **11.5/52**
Langhorne Creek, South Australia

CHOUX COLD

FRESH JUICE

9.9

1. Carrot, celery, apple & ginger
2. Orange, pineapple & watermelon
3. Watermelon, pineapple & mint

FRUIT CRUSH

9.9

- Fresh juice & whole fruits blended w/ ice
1. Orange, pineapple & strawberry
 2. Orange, mango & banana
 3. Lime, pineapple & coconut

SMOOTHIES

9.9

- Mango, icecream, honey & milk
- Banana, icecream honey & milk
- Acai
- Green: Spinach, celery, apple, mint, banana, pineapple & coconut water

SOFT DRINKS

- Coke, Coke No Sugar, Sprite **5.5**
Lemon Lime Bitters, Ginger Beer **5.5**

COCKTAILS

PINK INK

22

Husk ink gin, fresh lime, popped blueberries, lychee liqueur.

ESPRESSO MARTINI

22

Choux Bar signature!! A shot of our perfectly crafted Vittoria espresso, vanilla vodka and Brookies MAC, shaken w/ ice

APEROL SPRITZ

17

Aperol served on ice w prosecco, soda & dried orange

COCONUT MARGI

22

1800 Coconut Tequila, cointreau & lime

LEMON MARGARITA

22

Staff favourite! Rooster Rojo Tequila, Cointreau and lemon