

STARTERS

BURRATA (GF) (V) **\$20**
w/ cherry tomatoes, grapes, basil & olive oil

WHIPPED FETA & CONFIT GARLIC DIP **\$18**
w/ Bread Social Sourdough (V)

CHOUX SALADS

CRISPY FRIED HALLOUMI (GF) (V) **24**
w/ avocado, cherry tomato, pomegranate & mixed leaves

THAI BEEF SALAD **27.5**
Warm marinated eye fillet, vermicelli noodles, Asian greens, cashews, coriander and chilli

CHOUX BOX 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 OF THE DAY (GFO) **32**
Battered or grilled fresh fish, chips, slaw & house made tartare

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

GRILLED LAMB CUTLETS (GFO) **32**
w/ Greek salad, minted yoghurt and toasted Turkish bread

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

SOUTHERN FRIED CHICKEN BURGER **25**
w/ slaw, cheddar & jalapeno mayo served with fries

ULTIMATE STEAK SANGA (GFO) **32**
200g eye fillet w/ caramelised onion, English cheddar, horseradish cream & rocket served with fries

BOWL OF FRIES **10**



(GFO) - Gluten free option

(GF) - Gluten free

(V) - Vegetarian

(VG) - Vegan

(VGO) - Vegan Option

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

drinks

BEER

ON TAP

Great Northern Original **9.5**

BOTTLED BEER

ASAHI *Japan* **9.5**

PERONI *Italy* **9.5**

CORONA *Mexico* **9.5**

PERONI LEGGARA *Italy (mid strength)* **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
France **11.5/52**

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 COLDS

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, Banana, Acai OR
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**

Santa Vittoria Sparkling Mineral Water **5.5**

Kombucha - Remedy Passion fruit **8**

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