

BREAKFAST

6.00AM - 12NOON

SOURDOUGH FRUIT LOAF 8.5 w/ house made marmalade	STICKY PORK BELLY 24 w/ fried eggs, crispy potatoes & kimchi
SEASONAL FRUIT BOWL 15 w/ sweet nut crumble & yoghurt	PAN TOSSED HALOUMI 19 w/ fresh tomato & avocado, two poached eggs & sourdough toast <i>add bacon + \$5</i>
HOUSE MADE GRANOLA 15 w/ seasonal fruit, coconut yoghurt & local honey	SWEET POTATO FRITTERS 19 w/ two poached eggs, bacon & house made tomato relish <i>add avocado + \$5</i>
BELGIAN WAFFLES 18.5 nutella, nut crumble, strawberries & grilled banana w/ maple syrup & ice cream OR crispy bacon w/ maple syrup & ice cream	NASI GORENG 19 Indonesian fried rice w/ Asian veg & bacon topped with a fried egg
EGGS ON TOAST 10 Free range eggs- poached, scrambled or fried on your choice of toast <i>add bacon + \$5</i>	GARLIC MUSHROOMS 19 Pan tossed in butter w/ roasted pine nuts, parmesan, fresh parsley & truffle oil w/ two poached eggs <i>add bacon + \$5</i>
BACON AND EGG ROLL 15.5 w/ tomato relish, rocket, cheese & avo on a milk bun	CHOUX VEGO PLATE 20 poached eggs, garlic mushrooms, roast tomato, feta, house made beetroot hummus & dukkah on a pumpkin wedge <i>add honey fried haloumi + \$6</i>
THE AVOCADO 16.5 feta, herbs, olive oil & lemon on sourdough toast topped with house made dukkah <i>add two poached eggs + \$5</i>	THE BIG CHOUX 22 eggs your way, roast tomato, bacon, Bangalow sweet pork sausage, hash browns & toast <i>add garlic mushrooms + \$5</i>
EGGS BENEDICT 18.5 house made hollandaise, poached eggs, toasted turkish w/ a choice of smoked salmon OR bangalow leg ham OR bacon OR mushroom & avo	SOMETHING EXTRA Two eggs OR roast tomatoes 5 OR hash browns OR Bacon or garlic mushrooms OR avocado
SPANNER CRAB OMELETTE 23 Asian style spanner crab omelette with shallots, chilli, coriander & crisp veg	Toast w spread 5.5
POTATO GNOCCHI 24 w/ Prosciutto, mushrooms, spinach, parmesan & poached egg	Honey & herb fried haloumi 6
	Tassie smoked salmon OR sticky pork belly 7

15% Surcharge on public holidays

COFFEE

SHORT MACCHIATO, 3.8
SHORT BLACK

LONG MACCHIATO, 4
LONG BLACK, PICCOLO

CAPPUCCINO, FLAT 4.2
WHITE, LATTE, HOT
CHOCOLATE, ICED
LATTE

CHAI LATTE 4.5
MOCHA

EXTRAS 0.8
Mug, extra shot, soy milk, almond
milk, zymil milk, oat milk, caramel,
hazelnut, vanilla syrup

TEA

ENGLISH BREAKFAST, 5
EARL GREY, PEPPERMINT,
GREEN

ORGANIC MASALA CHAI 5.5
BLENDED OR BLACK

SWEET STUFF

ALL CAKES BAKED FRESH,
DAILY ON PREMISES. CHECK
OUT OUR CABINET!

COLD DRINKS

ICED 8
iced chocolate or iced coffee w/
whipped cream & ice cream

CAFÉ FRAPPE 8
blended coffee with ice & ice cream

MILKSHAKES
chocolate, vanilla, strawberry,
caramel

kids 4.5
large tin 8

CHOUX JUICE BAR

FRESH SQUEEZED JUICES 8.5

1. carrot, celery, apple & ginger
2. orange, pineapple & watermelon
3. watermelon, pineapple & mint

FRUIT CRUSHES 8.5

fresh juice & whole fruits blended w/ ice

1. orange, pineapple & strawberry
2. orange, mango & banana
3. lime, pineapple & coconut

SMOOTHIES 8.5

mango **or** banana & honey

or mixed berry

or green - spinach, celery, apple, mint,
banana, pineapple & coconut water

LICENCED FROM 10AM

BEER ON TAP

SCHOONER

Stone & Wood pacific ale 8.5

BRUNCH COCKTAILS

MIMOSA 12

Italian prosecco & freshly squeezed
orange juice

BLOODY MARY 17

Vodka, tomato juice, celery & spice

ESPRESSO MARTINI 17

Vittoria espresso shot, vanilla vodka &
kahula

ESTABLISHED IN 1993, CHOUX BOX
HAS BEEN A KINGSCLIFF INSTITUTION
FOR 29 YEARS. STILL FAMILY OWNED &
OPERATED. FATHER/DAUGHTER DUO
BRETT AND CENZA RUN THE FRONT
OF HOUSE WHILE, HEAD CHEF TONY
CLARKE (WITH US FOR 20 YEARS) RUNS
BACK OF HOUSE. THANK YOU FOR
BEING A PART OF OUR FAMILY.

LUNCH

FROM 12 NOON

chouxbox
ESPRESSO • BAR

CHOUX SALADS

ROAST VEGETABLE SALAD 19.5

w/ quinoa, Danish feta and mixed greens

CRISPY FRIED HALOUMI 19.5

W/ avocado, cherry tomato, pomegranate & mixed leaves

COCONUT POACHED CHICKEN 19.5

Fresh Asian herbs, cashews, vermicelli noodles & namjim dressing

CHOUX SIGNATURES

NACHOS 18

Bean mix, guacamole & sour cream on toasted corn chips
add shredded beef brisket + \$4

NASI GORENG 21

Indonesian fried rice w/ veg, bacon, fried egg & chicken satay skewer

STICKY KOREAN CHICKEN 21

Shredded lettuce, kimchi, toasted sesame on steamed rice

CHILLI & LIME SQUID 25.5

Lightly fried w/ Asian style green mango salad & house chilli jam

STONE & WOOD BATTERED FISH 26

Local fresh fish of the day, thick cut chips, salad & house tartare

CAULIFLOWER TACOS 19.5

Crispy fried cauliflower, red cabbage, corn salsa & avo

SPRING ROLLS 21

House made pork & prawn spring rolls, Asian salad and sweet chilli

BEEF BURGER 21

Grain-fed Angus patty, bacon, American cheese, pickles, greens, house made burger sauce w/ fries
add extra patty + \$5

KARAAGE CHICKEN BURGER 21

Cos lettuce, carrot, pickled ginger, Japanese mayo & fries
add avo + \$5

LAMB MEZZE PLATE 27

Grilled lamb skewers, buba ganoush, rocket, olives, labna & toasted Turkish

SEAFOOD SPAGHETTI 32

Prawns, mussels and squid w white wine & saffron

CAJUN FISH TACOS 25.5

Spiced local fresh fish, pickled pineapple, sweet corn salsa & avocado

BRUSCHETTA 19.5

Tomato, basil, torn mozzarella and balsamic on olive ciabatta

SOMETHING EXTRA

Bowl of chips **9**

Bowl of sweet potato fries **10**

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BEERS ON TAP

STONE & WOOD 8.5
 PACIFIC ALE
 GREEN COAST LAGER

BOTTLES

ASAHI 8
 CORONA 8
 PERONI 8
 PERONI LEGGERA (MID) 7.5

MONTEITH'S CRUSHED 8
 APPLE CIDER

MATSO'S GINGER BEER 9

CHOUX COLDS

FRESH SQUEEZED JUICES 8.5
 1. carrot, celery, apple & ginger
 2. orange, pineapple & watermelon
 3. watermelon, pineapple & mint

FRUIT CRUSHES 8.5
 fresh juice & whole fruits blended w/ ice
 1. orange, pineapple & strawberry
 2. orange, mango & banana
 3. lime, pineapple & coconut

SMOOTHIES 8.5
 mango **or** banana & honey
or mixed berry
or green - spinach, celery, apple, mint, banana, pineapple & coconut water

WINES

SPARKLING & WHITE
 NV Villa sandi **prosecco**, Veneto, Italy
 \$9/\$40

NV Varichon & Clerc **French sparkling**,
 Louire Valley \$9.5/42

2021 Endless summer, **Pinot Grigo**,
 Adelaide Hills \$9/\$39

2020 Bladen, **Sauvignon Blanc**,
 Marlborough, NZ \$9/\$40

2019 Astrolabe Province, **Pinot Gris**,
 Marlborough, NZ \$9.5/\$45

2020 Flame tree **Chardonnay**,
 Margaret River, WA \$11.5/\$49

ROSE & REDS
 2019 La Tonnelle **rose**, Alpes De Daute
 Provence, France \$9.5/\$46

2019 Capa Libre, **tempranillo**, Castilla,
 Spain \$8.5/\$37

2019 First drop 'Mothers Milk' **shiraz**,
 Barossa, SA \$10/\$48

SOFT DRINKS

Coke, coke no sugar, cascade ginger
 beer, sprite, lift, lemon lime bitter 5.5

San Vittoria sparkling mineral water 5.5

San Vittoria still mineral water 4

CHOUX COCKTAILS

PINK INK 17
 Husk ink gin, fresh lime, popped
 blueberries, lychee liqueur. AMEN
 SISTA!

ESPRESSO MARTINI 17
 Choux Bar signature!! A shot of our
 perfectly crafted Vittoria espresso,
 vanilla vodka and kahlua, shaken w ice

LEMON MARGARITA 17
 Espolon blanco, Cointreau and
 lemon... will put a zing in your step

APEROL SPRITZ 14
 Aperol served on ice w Prosecco, soda
 and orange.