

## 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

15% Surcharge on public holidays

**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.