

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 APPLE CIDER 8

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.