

BREAKFAST

chouxbox
ESPRESSO • BAR

6.00AM - 12NOON

SOURDOUGH FRUIT LOAF 8.5 w/ house made marmalade	STICKY PORK BELLY 23.5 w/ chilli scrambled eggs, toasted sour dough & fresh herbs
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 fresh peach, raspberry & coconut 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 with tomato relish, rocket, cheese & avo on a house baked milk bun	CHOUX VEGO PLATE 19.5 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, cherry tomatoes, herbs, olive oil & lemon on sourdough toast topped with house made dukkah add two poached eggs + \$5	THE BIG CHOUX 22 two 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 OR hash browns OR Bacon or garlic mushrooms OR avocado
SPANNER CRAB OMLETTE 23 Asian style spanner crab omelette with shallots, chilli, coriander & crisp veg	Toast w spread 5.5 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, coconut
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

Choux Box lager 7.5

BRUNCH COCKTAILS

MIMOSA

Italian prosecco & freshly squeezed 12

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 26 YEARS. STILL FAMILY OWNED &
OPERATED. OUR HEAD CHEF TONY
CLARKE HAS BEEN WITH US FOR 18
YEARS. THANK YOU FOR BEING PART
OF IT.

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 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.