

BREAKFAST

6.00AM - 12NOON

SOUR DOUGH FRUIT LOAF 8.5

w/ house made marmalade

CHOUX BOX ACAI BOWL 17

w/ seasonal fruit & house made granola

BELGIAN WAFFLES 19

nutella, nut crumble, strawberries & grilled banana w/ maple syrup & ice cream

OR

crispy bacon w/ maple syrup & ice cream

EGGS ON TOAST 12

Free range eggs- poached, scrambled or fried on your choice of toast

add bacon + \$5

BACON AND EGG ROLL 15.5

w/ tomato relish, rocket, cheese & avo on a milk bun

THE AVOCADO 17

feta, herbs, olive oil & lemon on sourdough toast topped with house made dukkah

add two poached eggs + \$5

EGGS BENEDICT 19.5

house made hollandaise, poached eggs, toasted turkish w/ a choice of smoked salmon OR Bangalow leg ham OR bacon OR mushroom & avo

SPANNER CRAB OMELETTE 23

Asian style spanner crab omelette with shallots, chilli, coriander & crisp veg

BREKKIE GNOCCHI 25

w/ Prosciutto, mushrooms, spinach, parmesan & poached egg

STICKY PORK BELLY 24

w/ fried eggs, crispy potatoes & kimchi

PAN TOSSED HALOUMI 20

w/ fresh tomato & avocado, two poached eggs & sourdough toast
add bacon + \$5

SWEET POTATO FRITTERS 19.5

w/ two poached eggs, bacon & house made tomato relish
add avocado + \$5

NASI GORENG 20

Indonesian fried rice w/ Asian veg & bacon topped with a fried egg

GARLIC MUSHROOMS 20

Pan tossed in butter w/ roasted pine nuts, parmesan, fresh parsley & truffle oil w/ two poached eggs
add bacon + \$5

CHOUX VEGO PLATE 21

poached eggs, garlic mushrooms, roast tomato, feta, house made beetroot hummus & dukkah on a pumpkin wedge
add honey fried haloumi + \$7

THE BIG CHOUX 23

eggs your way, roast tomato, bacon, Bangalow sweet pork sausage, hash browns & toast
add garlic mushrooms + \$5

SOMETHING EXTRA

Two eggs **OR** roast tomatoes

OR hash browns **OR** Bacon or garlic mushrooms **OR** avocado **ALL 5 EACH**

Toast w spread 5.5

Honey & herb fried **haloumi**

Tassie smoked **salmon OR** sticky **pork belly ALL 7 EACH**

chouxbox
ESPRESSO • BAR

15% Surcharge on public holidays

DRINKS

COFFEE

Short macchiato, Short Black	4
Long macchiato, Long Black Piccolo	4.2
Cappuccino, flat white, latte, hot choc	4.4
Chai latte	4.5
Mocha	4.5
Dirty chai	5.3
Iced latte	4.4

ALTERNATE MILKS .80

soy, almond, oat, lactose free

EXTRAS .80

extra shot, caramel syrup, vanilla
syrup, hazelnut syrup

TEA

ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, GREEN, CHAMOMILE	5
ORGANIC MASALA CHAI <i>BLENDED OR BLACK</i>	5.5

COLD DRINKS

KOMBUCHA	7.5
bucha Byron - tropical	
CAFE FRAPPE	8
blended fresh espresso w ice, milk & ice cream	
ICED	8
coffee OR chocolate w milk & ice cream	
MILKSHAKE	
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 acai

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

LICENCED FROM 10AM

BEER ON TAP

SCHOONER

Stone & Wood pacific ale	8.5
Little Dragon Ginger beer	9.5

BRUNCH COCKTAILS

MIMOSA 12

Italian prosecco & orange juice

BLOODY MARY 17

Vodka, tomato juice, celery & spice

ESPRESSO MARTINI 17

Vittoria espresso shot, vanilla vodka &
kahlua

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.

15% Surcharge on public holidays

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 20

House bean mix, guacamole & sour cream on toasted corn chips
add shredded beef brisket + \$6

NASI GORENG 23

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

STICKY KOREAN CHICKEN 23

Shredded lettuce, kimchi, toasted sesame on steamed rice

CHILLI & LIME SQUID 26

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

STONE & WOOD BATTERED FISH 28

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

CAULIFLOWER TACOS 21

Crispy fried cauliflower, red cabbage, corn salsa & avo

SPRING ROLLS 23

Our famous house made pork & prawn spring rolls, Asian salad & sweet chilli

ULTIMATE STEAK SANGA 29.5

eye fillet w/ caramelised onion, cheddar, salad greens & fries

BEEF BURGER 21

Grain-fed Angus beef 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 avocado +\$5

LAMB MEZZE PLATE 29

Grilled lamb skewers, buba ghanoush, rocket, olives, labna & toasted turkish

PRAWN SPAGHETTI 32

w/ preserved lemon, cherry tomato, chilli & rocket

CAJUN FISH TACOS 25.5

Spiced local grilled fish, pickled pineapple, sweet corn salsa & avo

PRAWN & SALMON FRITTERS 28

w/ summer mango salsa

SOMETHING EXTRA

Bowl of chips 9

Bowl of sweet potato fries 10

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BEERS ON TAP

SCHOONER

Stone & Wood Pacific Ale 8.5
Little Dragon - alcoholic ginger beer 9.5

BOTTLES

Asahi - Japan 8
Peroni - Italy 8
Corona - Mexico 8
Peroni Leggara - Italy (mid strength) 7.5
Monteith's crushed apple cider 8

WINES

SPARKLING & WHITE

NV Villa sandi **prosecco**, Veneto, Italy **9.5/45**

Edmond thery blanc de blanc **sparkling**,
France **10.5/48**

Endless summer, **Pinot Grigo**, Adelaide Hills
9/42

Astrolabe, **Sauvignon Blanc**, Marlborough, NZ
10.5/49

Astrolabe Province, **Pinot Gris**, Marlborough,
NZ **10/48**

Howard Park **Chardonnay**, Margaret River, WA
11.5/52

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

Banana, Mango, Green or Acai

SOFT DRINKS 5.5

coke, coke no sugar, ginger beer, sprite,
lemon lime bitters

San vittoria sparkling mineral water **5.5**

Kombucha - bucha byron 'tropical' **7**

ROSE & REDS

Villa AIX **rose**, Coteaux D'aix en Provence,
France **11.5/52**

Mr Mick, tempranillo, South Aus **8.5/38**

First drop 'Mothers Milk' shiraz, Barossa, SA
11.5/52

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 17

Aperol served on ice w Prosecco, soda
and orange.

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

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1. carrot, celery, apple & ginger
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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.

BEERS ON TAP

STONE & WOOD PACIFIC ALE 8.5

CHOUX BOX LAGER 7.5

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

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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**, Loire Valley \$9.5/42

2018 El Desperado, **Pinot Grigo**, Adelaide Hills \$9/\$39

2018 Bladen, **Sauvignon Blanc**, Marlborough, NZ \$9/\$40

2015 Astrolabe Province, **Pinot Gris**, Marlborough, NZ \$9.5/\$45

2016 Flame tree **Chardonnay**, Margaret River, WA \$11.5/\$49

ROSE & REDS

2017 Vins Breban Villa AIX **rose**, Conteaux d'Aix Provence, France \$9.5/\$46

2017 Flor del Montgo, **tempranillo**, Valencia, Spain \$8.5/\$37

2016 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

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

COCO MARGARITA 17

1800 coconut tequila, Cointreau, lime and coconut water... will take you to paradise

GINJA NINJA 17

Pineapple juice shaken w vodka, pine infused rum, fresh ginger slices and mint leaves topped w ginger beer

APEROL SPRITZ 14

Aperol served on ice w Prosecco, soda and orange.

15% Surcharge on public holidays