

breakfast

SOUR DOUGH FRUIT LOAF (VG) **9**
w/ house made marmalade

CHOUX BOX ACAI BOWL (VG) (V) **17**
w/ seasonal fruit & house made granola

BELGIAN WAFFLES **22**
- Nutella, grilled banana, nut crumble, maple & ice cream (V)
- Crispy Bacon w/ fresh strawberries, maple syrup & icecream

EGGS ON TOAST (GFO) (V) **12**
Free range eggs- poached, scrambled or fried on your choice of toast
+ Bacon \$6
+ Honey fried halloumi \$8

BACON AND EGG ROLL (GFO) **16.5**
w/ tomato relish, rocket, cheese & avocado on a milk bun
+ Hash browns \$6

THE AVOCADO (V) (GFO) (VGO) **19**
Feta, herbs, olive oil & lemon on sourdough toast topped with house made dukkah
+ Two poached eggs \$6

EGGS BENEDICT (GFO) **24.5**
House made hollandaise, poached eggs on an English muffin w/ your choice of
- Smoked salmon
- Bangalow leg ham
- Bacon
- Mushroom & avocado (V)

SPANNER CRAB OMELETTE (GFO) **26**
Asian style spanner crab omelette with shallots, chilli, coriander & crisp vegetables with a slice of sourdough

GARLIC MUSHROOMS (GFO) (V) **24**
w/ toasted pine nuts, Parmesan, poached eggs & truffle oil on sourdough
+ Bacon \$6

NASI GORENG (GFO) (VGO) **24**
Indonesian fried rice w/ Asian vegetables and bacon topped with a fried egg

BAKED EGGS (GFO) **24**
With a smokey bean mix, chorizo, crumbled feta and Turkish bread

BREKKIE GREENS (V) (GF) **23**
Blanched greens, poached eggs, pumpkin wedge, crumbled feta & toasted sesame
+ Smoked salmon \$8

THE BIG CHOUX (GFO) **25**
Eggs your way, roast tomato, bacon, Bangalow sweet pork sausage, hash browns & toast
+ Garlic mushrooms \$6

CORN & HALLOUMI FRITTERS (V) **24**
With poached eggs, smashed avocado and beetroot relish
+ Bacon \$6

ADD ON'S

Two eggs	6
Roast tomatoes	6
Bacon	6
Hash browns	6
Garlic mushrooms	6
Avocado	6
Smokey Beans	8
Honey & herb fried halloumi	8
Tassie smoked salmon	8

*Please note that our menu items may contain allergens or have come into contact with allergens

(GFO) - Gluten free option

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(V) - Vegetarian

(VG) - Vegan

(VGO) - Vegan Option



drinks

COFFEE

Short Macchiato, Short Black	4
Long Macchiato, Long Black	4.4
Piccolo, Cappuccino, Flat White, Latte	4.4
Hot Chocolate	4.4

Chai Latte, Mocha	4.5
Dirty Chai	5.3

ICED 5.5

Iced Latte, Iced Mocha, Iced Long Black	
Iced Chai, Iced Chocolate	
+ Cream & Ice Cream \$3	

EXTRAS 1

Extra shot, caramel syrup, vanilla syrup, hazelnut syrup, mug	
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ALTERNATE MILKS 1

Bonsoy, Milk Lab Almond, Alternative Oat or Zymil Lactose Free	
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TEA

English Breakfast, Earl Grey, Chamomile Green or Peppermint	5
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Organic Masala Chai tea	5.5
- Blended or black	

KOMBUCHA 7

Remedy Passionfruit	
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CAFE FRAPPE 9.5

Blended fresh espresso with ice, milk & ice cream	
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MILKSHAKE 9.5

Chocolate, vanilla, strawberry or caramel	
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KIDS MILKSHAKE 4.5

JUICE BAR

FRESH JUICE 9.5

1. Carrot, celery, apple & ginger
2. Orange, pineapple & watermelon
3. Watermelon, pineapple & mint

FRUIT CRUSH 9.5

Fresh juice & whole fruits blended w/ ice

1. Orange, pineapple & strawberry
2. Orange, mango & banana
3. Lime, pineapple & coconut

SMOOTHIES 9.5

- Mango
- Banana
- Acai
- Green- Spinach, celery, apple, mint, banana, pineapple & coconut water

SOFT DRINKS 5.5

Coke, Coke No Sugar, Ginger Beer, Sprite, Lemon Lime Bitters	
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CHOUX BAR

Open from 10am

ON TAP

Stone & Wood Pacific Ale	9.5
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BRUNCH COCKTAILS

MIMOSA 12

Prosecco & orange juice	
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BLOODY MARY 21

Vodka, tomato juice, celery & spice	
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ESPRESSO MARTINI 21

Vittoria espresso shot, vanilla vodka & Brookies MAC	
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