

CHOUX SALADS

- CRISPY FRIED HALLOUMI** (GF) (V) **22**
w/ avocado, cherry tomato, pomegranate & mixed leaves
- THAI BEEF SALAD** (GFO) **26**
Warm marinated eye fillet, vermicelli noodles, Asian greens, coriander and chilli

CHOUX SIGNATURES

- NACHOS** (VGO) (GF) (V) **22**
House bean mix, guacamole & sour cream on toasted corn chips
+ Shredded beef brisket \$6
- NASI GORENG** (VGO) (GFO) **26**
Indonesian fried rice w/ vegetables, bacon, fried egg & chicken satay skewer
- CHILLI & LIME SQUID** **29**
Lightly fried squid w/ Asian style green mango salad & house chilli jam
- FISH OF THE DAY** (GFO) **32**
Battered or grilled fresh fish, chips, salad & house tartare
- FISH TACOS** (GFO) **29**
Spiced local grilled fish with pickled pineapple, sweet corn salsa & avocado
- CAULIFLOWER TACOS** (VG) (GFO) **29**
Crispy fried cauliflower with red cabbage, corn salsa & avocado
- SPRING ROLLS** **27**
Our famous house made pork & prawn spring rolls w/ a Asian salad & sweet chilli
+ Add an extra spring roll \$5

- TEMPURA BUG ROLL** **28**
With shredded cos lettuce, pickled ginger and Japanese mayonnaise

- GRILLED LAMB CUTLETS** (GFO) **32**
Greek salad, tabbouleh, minted yoghurt and Turkish bread

- BEEF BURGER** (GFO) **24**
Grain-fed Angus beef patty, bacon, American cheese, pickles, greens & house made burger sauce served with fries
+ Extra patty \$5

- KETUT'S BALI BURGER** **24**
Grilled chicken, Asian greens and house satay sauce served with fries

- ULTIMATE STEAK SANGA** (GFO) **32**
200g eye fillet w/ caramelised onion, English cheddar, horseradish cream & rocket served with fries

- SEAFOOD MARINARA** **34**
Preserved lemon, chilli and white wine

- BOWL OF FRIES** **9**



(GFO) - Gluten free option

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(V) - Vegetarian

(VG) - Vegan

(VGO) - Vegan Option

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

drinks

BEER

ON TAP

Stone & Wood Pacific Ale **9.5**

BOTTLED BEER

ASAHI *Japan* **9**

PERONI *Italy* **9**

CORONA *Mexico* **9**

PERONI LEGGARA *Italy (mid strength)* **9**

Monteith's Crushed Apple Cider **9**

Little Dragon Ginger beer **9**

WINE

SPARKLING & WHITE

Pinoccio Prosecco **10/45**

Murray Darling, VIC

Edmond Thery Blanc de Blanc Sparkling
France **11.5/52**

Endless Summer Pinot Grigo **10/45**

Adelaide Hills

Astrolabe Sauvignon Blanc **11/48**

Marlborough, NZ

Astrolabe Province Pinot Gris **11/48**

Marlborough, NZ

Howard Park Chardonnay **11.5/49**

Margaret River, WA

ROSE & RED

Villa AIX Rose **12.5/54**

Coteaux D'aix en Provence, France

First Drop 'Mothers Milk' Shiraz **10.5/46**

Barossa, South Australia

CHOUX COLDS

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 OR

Green (spinach, celery, apple, mint, banana, pineapple & coconut water)

SOFT DRINKS

Coke, Coke No Sugar, Sprite **5.5**

Lemon Lime Bitters, Ginger Beer **5.5**

San Vittoria sparkling mineral water **5.5**

Kombucha - Remedy Passion fruit **7**

COCKTAILS

PINK INK

21

Husk ink gin, fresh lime, popped blueberries, lychee liqueur.

ESPRESSO MARTINI

21

Choux Bar signature!! A shot of our perfectly crafted Vittoria espresso, vanilla vodka and Brookies MAC, shaken w/ ice

APEROL SPRITZ

16.5

Aperol served on ice w prosecco, soda & dried orange

COCONUT MARGI

21

1800 Coconut Tequila, cointreau & lime

LEMON MARGARITA

21

Staff favourite! Espolon blanco, Cointreau and lemon.