

breakfast

BREAD SOCIAL SOUR DOUGH (VG) **9.5**
FRUIT LOAF

w/ house made marmalade

CHOUX BOX ACAI BOWL (VG) (V) **17**

w/ seasonal fruit & house made granola
 + Peanut Butter \$2

BELGIAN WAFFLES **19.9**

- Coconut curd, chocolate sauce,
 fresh berries & ice cream (V)
 - Grilled banana, bacon & ice cream

EGGS ON TOAST (GFO) (V) **12**

Free range eggs- poached, scrambled or fried
 on your choice of toast
 + Bacon \$7
 + Honey fried halloumi \$9

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 served on
 sourdough topped with house made dukkah
 + Two poached eggs \$7
 + Bacon \$7

EGGS BENEDICT (GFO) **25.5**

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

SMOKED SALMON OMELETTE (GFO) **27**

w/ Avocado and gruyere served with
 Bread Social Sourdough

THE CHOUXROOMS (GFO) (V) **25.5**

w/ Poached eggs, whipped feta, whole
 mushroom, wilted spinach & salsa verde
 served on Bread Social Sourdough
 + Bacon \$7

NASI GORENG (GFO) (VGO) **25.5**

Indonesian fried rice w/ Asian vegetables and
 bacon topped with a fried egg

VEGAN BREKKIE BOWL (V) (GF) **23.5**

Broccolini, kale, quinoa, cherry tomatoes,
 avocado and toasted seeds
 + Two poached eggs \$7
 + Honey & herb fried halloumi \$7

THE BIG CHOUX (GFO) **28**

Eggs your way, roast tomato, bacon, Bangalow
 sweet pork sausage, hash browns & toast
 + Garlic mushrooms \$7

CORN & HALLOUMI FRITTERS **24.5**

w/ Bacon, poached eggs, dukkah and house
 tomato relish
 + Avocado \$7

ADD ON'S

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|-----------------------------|----------|
| One Egg | 4 |
| Two eggs | 7 |
| Roast tomatoes | 6 |
| Bacon | 7 |
| Hash browns | 6 |
| Whole mushroom | 7 |
| Avocado | 6 |
| Sausages | 7 |
| Honey & herb fried halloumi | 9 |
| Tassie smoked salmon | 9 |

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

(GFO) - Gluten free option

(GF) - Gluten free

(V) - Vegetarian

(VG) - Vegan

(VGO) - Vegan Option



drinks

COFFEE

| | |
|--|-----|
| Short Macchiato, Short Black | 4.2 |
| Long Macchiato, Long Black | 4.6 |
| Piccolo, Cappuccino, Flat White, Latte | 4.6 |
| Hot Chocolate | 4.6 |

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|-------------------|-----|
| Chai Latte, Mocha | 4.8 |
| Dirty Chai | 4.8 |

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| ICED | 5.6 |
| Iced Latte, Iced Mocha, Iced Long Black | |
| Iced Chai, Iced Chocolate | |
| + Cream & Ice Cream \$3 | |

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| 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 Milk Lab Lactose Free | |

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| TEA | 5.2 |
| English Breakfast, Earl Grey, Chamomile, Green or Peppermint | |

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|-------------------------|-----|
| Organic Masala Chai tea | 5.5 |
| - Blended or black | |

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| KOMBUCHA | 8 |
| Remedy Passionfruit | |

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|---|------------|
| CAFE FRAPPE | 9.9 |
| Blended fresh espresso with ice, milk & ice cream | |

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| MILKSHAKE | 9.9 |
| Chocolate, vanilla, strawberry or caramel | |

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| KIDS MILKSHAKE | 5.5 |
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JUICE BAR

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| FRESH JUICE | 9.9 |
| 1. Carrot, celery, apple & ginger | |
| 2. Orange, pineapple & watermelon | |
| 3. Watermelon, pineapple & mint | |

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|---|------------|
| FRUIT CRUSH | 9.9 |
| Fresh juice & whole fruits blended w/ ice | |
| 1. Orange, pineapple & strawberry | |
| 2. Orange, mango & banana | |
| 3. Lime, pineapple & coconut | |

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|---|------------|
| SMOOTHIES | 9.9 |
| - Mango | |
| - Banana | |
| - Acai | |
| - Green (Spinach, celery, apple, mint, banana, pineapple & coconut water) | |

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| SOFT DRINKS | |
| Coke, Coke No Sugar, Sprite | 5.5 |
| Lemon Lime Bitters, Ginger Beer | 5.5 |
| Kombucha - Remedy Passion fruit | 8 |
| San Vittoria Sparkling Mineral Water | 5.5 |

CHOUX BAR

Open from 10am

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| ON TAP | |
| Great Northern Original | 9.5 |

BRUNCH COCKTAILS

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| MIMOSA | 12 |
| Prosecco & orange juice | |

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| BLOODY MARY | 21 |
| Vodka, tomato juice, celery & spice | |

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| ESPRESSO MARTINI | 22 |
| Vittoria espresso shot, vanilla vodka & Brookies MAC | |

lunch

FROM 12 NOON

STARTERS

BURRATA (GF) (V) **\$20**
w/ cherry tomatoes, grapes, basil & olive oil

WHIPPED FETA & CONFIT GARLIC DIP **\$18**
w/ Bread Social Sourdough (V)

CHOUX SALADS

CRISPY FRIED HALLOUMI (GF) (V) **24**
w/ avocado, cherry tomato, pomegranate & mixed leaves

THAI BEEF SALAD **27.5**
Warm marinated eye fillet, vermicelli noodles, Asian greens, cashews, coriander and chilli

CHOUX BOX BUDDHA BOWL (VG) (GF) **24**
Broccolini, kale, quinoa, slaw, avocado & seasonal roast veg

CHOUX SIGNATURES

NACHOS (VGO) (GF) (V) **24**
House bean mix, guacamole & sour cream on toasted corn chips
+ Shredded beef brisket \$6

NASI GORENG (VGO) (GFO) **28**
Indonesian fried rice w/ vegetables, bacon, fried egg & chicken satay skewer

CHILLI & LIME SQUID **29.5**
Lightly fried squid w/ Asian style green mango salad & house chilli jam

FISH OF THE DAY (GFO) **32**
Battered or grilled fresh fish, chips, slaw & house made tartare

FISH TACOS (GFO) **29.9**
Spiced local grilled fish with pickled pineapple, sweet corn salsa & avocado

SPRING ROLLS **29**
Our famous house made pork & prawn spring rolls w/ Asian salad & sweet chilli
+ Add an extra spring roll \$5

GRILLED LAMB CUTLETS (GFO) **32**
w/ Greek salad, minted yoghurt and toasted Turkish bread

BEEF BURGER (GFO) **25**
Grain-fed Angus beef patty, bacon, American cheese, pickles, greens & burger sauce served with fries
+ Extra patty \$5

SOUTHERN FRIED CHICKEN BURGER **25**
w/ slaw, cheddar & jalapeno mayo served with fries

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

BOWL OF FRIES **10**



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15% Surcharge on public holidays

drinks

BEER

ON TAP

Great Northern Original **9.5**

BOTTLED BEER

ASAHI *Japan* **9.5**

PERONI *Italy* **9.5**

CORONA *Mexico* **9.5**

PERONI LEGGARA *Italy (mid strength)* **9.5**

Monteith's Crushed Apple Cider **9.5**

Little Dragon Ginger beer **10**

WINE

SPARKLING & WHITE

Pinocchio Prosecco **10/45**
Murray Darling, VIC

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

Endless Summer Pinot Grigio **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

Heartland Spice Trader Shiraz **11.5/52**
Langhorne Creek, South Australia

CHOUX COLDS

FRESH JUICE

9.9

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

FRUIT CRUSH

9.9

Fresh juice & whole fruits blended w/ ice

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

SMOOTHIES

9.9

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**

Santa Vittoria Sparkling Mineral Water **5.5**

Kombucha - Remedy Passion fruit **8**

COCKTAILS

PINK INK

22

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

ESPRESSO MARTINI

22

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

APEROL SPRITZ

17

Aperol served on ice w prosecco, soda &
dried orange

COCONUT MARGI

22

1800 Coconut Tequila, cointreau & lime

LEMON MARGARITA

22

Staff favourite! Rooster Rojo Tequila,
Cointreau and lemon

BEER

ON TAP

Great Northern Original **9.5**

BOTTLED BEER

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PERONI *Italy* **9.5**

CORONA *Mexico* **9.5**

PERONI LEGGARA *Italy (mid strength)* **9.5**

Monteith's Crushed Apple Cider **9.5**

Little Dragon Ginger beer **10**

COCKTAILS

PINK INK **22**

Husk Ink Gin, fresh lime, popped blueberries, lychee liqueur.

ESPRESSO MARTINI **22**

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

APEROL SPRITZ **17**

Aperol served on ice w prosecco, soda & dried orange

COCONUT MARGI **22**

1800 Coconut Tequila, Cointreau & lime

LEMON MARGARITA **22**

Staff favourite! Rooster Rojo Tequila, Cointreau and lemon

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