



Open daily 6am to 3pm. Kitchen closes at 2:30pm. All day menu.
Please order at the counter.
Sorry no substitutions/swapsies.

📷 @choubidoucafe
f Choubidou Cafe

15% Public Holiday Surcharge

Petit Dejeuner. (breakfast)

Le Toast.

house sourdough/baguette/fruit toast. w choice of jam/marmalade /vegemite/peanut butter/ honey/Nutella

Le Warm Croissant.

w choice of jam/marmalade/vegemite/peanut butter/honey/Nutella

La Fruit Salad.

Creamy Greek Yoghurt. Seasonal fresh fruit. Organic Honey. Add. gluten free house muesli. 5

Le B and E Roll.

Double Smoked bacon. Egg. cheese. Spicy tomato relish. Rocket. House BBQ. brioche bun. Add. hash browns 5

L'eggs on Toast.

2 eggs. Poached/fried/ scrambled. Served on our house sourdough. Add. Double smoked Bacon 5 grilled tomato 4 salmon 6 avocado 5 sautéed mushroom 6 feta 5 hashbrowns 5 sausage 5 (GF option available)

Fancy A Big Breakfast?

2 Eggs on sourdough. Double smoked bacon. Grilled tomato. Sautéed mushrooms. Hashbrowns. Sausage (GF option available)

L'avo on Toast.

Local farm fresh avocado. Feta mousse. Pickled cucumber. Radish. Dukkha. Sea salt. Balsamic Add. Double smoked Bacon 5 mushrooms 6 poached eggs 6 (GF option available)

L'apple Cinnamon French Toast.

Croissant French toast. Apple compote. Candied walnuts. Butterscotch. Green apple. Ice cream.

La Passion Fruit & Lemon Waffle

French waffle. Lemon curd. Brown sugar oatmeal crumble. Passion fruit coulis. meringue. Raspberry compote. Ice cream.

Le Potato Hash.

Bacon lardon and gruyere stuff croquettes. Wilted spinach. Poached eggs. House hollandaise. Avocado. Parmesan snow. Add. Double smoked Bacon 5 mushrooms 6. Smoked salmon. 6. Feta. 5

L'eggs Benedicte

all served on a toasted croissant.

La Mer. Smoked salmon. Fried capers. Local Avocado.

Wilted spinach. House hollandaise

La Ferme. Double smoked bacon. Local Avocado. Wilted spinach.

House hollandaise

Le Poulailler. Buttermilk fried chicken. local Avocado.

Wilted spinach. House hollandaise

Le Jardin. Grilled haloumi. Sautéed mushroom. cherry tomato.

Local Avocado. Wilted spinach. House hollandaise

Omelettes.

Served with sourdough toast.

Omelette Française. Parisian ham. Sautéed tomato.

Shredded cheddar. French herbs. Add. Chilli relish 5 Double smoked Bacon 5 avocado 5 mushroom 6 feta 5 hashbrowns 5 (GF option available)

Omelette Végétarienne. Sautéed tomato. Mushroom. Spanish onion.

Pumpkin. Wilted spinach. French herbs. Add. Double smoked Bacon 5 salmon 6 avocado 5 feta 5 hashbrowns 4 (GF option available)

Omelette Saumon. Smoked salmon. Sautéed tomato.

Capers. Shredded cheddar. Lemon jus. (GF option available)

Omelette Méditerranéenne. Sous vide chicken. Double smoked bacon.

Spanish onion. Wilted spinach. Olives. Aioli. (GF option available)

Omelette Marseillaise. Barbecued beef, sauteed tomato

and mushroom. Shredded cheddar. (GF option available)

Dejeuner. (lunch)

Burgers/Sandwiches.

Served with truffled fries.

La Baguette BLT.

Toasted baguette. Double smoked bacon. Fresh tomato. Lettuce. Aioli.

La Baguette Grilled Chicken.

Toasted Baguette. Seasoned grilled chicken. Onion relish. Fresh tomato. Cucumber. Lettuce. Aioli. (GF option available)

La Baguette Smoked Salmon.

Toasted baguette. Smoked salmon. Herb infused Cream cheese and crème fraiche sauce. Spanish onion. Lettuce. Fresh tomato. Cucumber.

La Baguette Steak Frites.

Scotch fillet steak. Secret five herb sauce. Truffle French fries. Served in a warm baguette. (GF option available)

Le Club Sandwich.

Toasted sourdough. Double smoked bacon. Grilled chicken. Fried egg. Lettuce. Tomato. Aioli. (GF option available)

Le Beef Burger.

Toasted brioche. French spiced beef. Double smoked bacon. Cheese. Lettuce. Tomato. Onion relish. Truffle Aioli. (GF option available)

Le Chicken Burger.

Toasted brioche. Buttermilk fried chicken. Double smoked bacon. cheese.

La Salade Niçoise.

Lettuce. Tuna. herbed Potato. Sautéed Green beans. Cherry tomato. Olives. Boiled egg. House niçoise dressing. swap tuna for smoked salmon 4 grilled chicken 4 (GF option available)

Le Steak Frites.

Scotch fillet steak. Secret five herb sauce. Truffle French fries. (GF option available)

Le Poisson Frites.

Beer battered Barramundi. House tartare. Truffle French fries

All seafood served at our venue is imported.

Les Sweet Crêpes.

Served with vanilla ice cream and Chantilly.

Lemon Sugar.

Fresh lemon juice. Caramelized sugar, lemon curd drizzle.

Classic Nutella.

Fresh strawberry and banana. Nutella drizzle.

Apple Crumble.

Apple compote. House made oatmeal crumble. Caramel sauce.

Raspberry Cheesecake.

Raspberry compote. cheesecake filling. Crushed Biscoff.

19

23

23

23

Les Savoury Crêpes.

La Parisienne

Sauteed mushroom and tomato. Parisian ham. French herbs. Shredded cheddar. Fried egg.

27

La Poulet.

Sous vide chicken. Sautéed mushroom. French herbs. Shredded cheddar. Local avocado. Crème sauce.

27

La Végétarienne.

Sauteed mushroom and tomato. Spanish onion. Wilted spinach. Roast pumpkin. Feta. Avocado.

27

La Saumon.

Smoked salmon. Herb and caper infused crème cheese and Crème fraîche sauce. Zest of lemon.

28

La Montagnarde.

Sauteed beef mince, sauteed mushroom. Spanish onion. Diced potato. Shredded cheddar. Fried egg.

28

Bon Appetit



Beverages.

Canned Cold Foams

Served on a cold brew or as an ice latte.

Topped with your choice of:

- Ferrero Rocher
- Salted caramel
- Vanilla cream.

Coffee

Espresso	4.5
Cappuccino, Latte, Flat White, Piccolo	5
Long Black, Macchiato	5
Iced latte	6
Cold brew	6
Mocha	5.5
Dirty Chai	5.5

Extra shot .50 / decaf .50 / soy milk 1 / almond milk 1
/ lactose free milk 1/ oat milk 1

Hot chocolate	5.5
---------------	-----

Matcha	6.5
--------	-----

Iced Matcha	6.5
-------------	-----

Chai Latte	5.5
------------	-----

Choubidou Parisien hot chocolate	13.5
----------------------------------	------

Thick, rich drinking chocolate, served with whipped cream and strawberries

T2 Loose Leaf Teas	5.5
--------------------	-----

English breakfast, French earl grey, lemon grass ginger, gorgeous Geisha (green), Peppermint, chai

Iced Tea	8
----------	---

Daily brewed house iced tea. Ask our staff about today's flavour!

Cold Drinks.

Juices.	8
---------	---

Berry Bliss.

strawberry, apple, lime

Tropical Bliss.

orange, mango, passionfruit, lucuma

Energise.

pineapple, spinach, cucumber, silverbeet, lime, mint

Roots.

apple, beetroot, lemon, ginger

Pure Orange.

Perrier Sparkling Water (750ml)	9
---------------------------------	---

Orangina (French Sparkling Orange)	6
------------------------------------	---

Wild One Sparkling Organics.	6
------------------------------	---

Ask our team about today's specials and seasonal favourites.



Open daily 6am to 3pm. Kitchen closes at 2:30pm. All day menu.

Please order at the counter.

Sorry no substitutions/swapsies.

📷 @choubidoucafe

📍 Choubidou Cafe

15% Public Holiday Surcharge