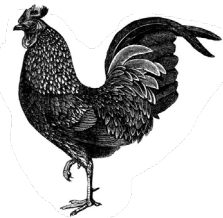


BON AP PETIT BISTRO



LE PETIT DEJEUNER CONTINENTAL

Tea, small coffee or hot chocolate,
orange juice, croissant, baguette,
gruyère cheese, ham off the bone,
soft boiled egg, french butter & jam
24.

CROISSANT AU FROMAGE
croissant with ham off the bone
& emmental cheese or tomato &
cheese 9.

CROQUE MONSIEUR & GREEN SALAD
ham off the bone, gruyère,
mustard & béchamel toastie 16.
or make it a madame!
(with a fried egg) 18.
add small fries 5.

QUICHE DU JOUR
quiche of the day & green salad 15.
add small fries 5.

LES BAGUETTES & SALAD
add small fries or small green
salad 5.

sandwich Parisien 14.
half baguette, ham off the bone,
gruyère & French butter

sandwich provençal 14.
half baguette, roasted capsicum,
goat cheese, pesto, mix leafs

Mitraillette 22.
half baguette, grilled steak, fries &
pesto, pickled cucumber, aioli

La salade de chèvre 21.
goat cheese, honey & Provence
herbs toasts, lardons, lettuce &
walnuts salad



Bon Ap'
Petit Bistro

MENU DÉJEUNER

FROM 11.30AM

TWO COURSES FROM \$48
THREE COURSES FROM \$62

ENTREES 17.

ASSIETTE DE CHARCUTERIE
ham hock & parsley terrine &
dry pork salami

ESCARGOTS A LA BOURGUIGNONE
snails baked in garlic butter
6, 9 or 12 17./25./34.

CROQUETTES DU JOUR
3 croquettes of the day

SOUPE DU JOUR
soup of the day entree
or main size +8.

SQUID GRILLE PRINTANIER
marinated & grilled squid,
peas purée & chorizo
This dish incur a \$5 surcharge

SIDES

FRIES & AIOLI 10.
BROCCOLINI, SHALLOTS & WALNUTS 10.
GRATIN DAUPHINOIS 10.
SOFT LEAVES SALAD 10.

MAINS 32.

MOULES NORMANDE
mussels, cider, shallots & cream
with frites

POISSON DU JOUR AMANDINE
fish of the day, Provence crust,
onion soubise, green beans &
almonds

This dish incur a surcharge

POULET PURÉE
sous-vide chicken breast, potato
purée, chicken & tarragon jus

STEAK TARTARE AU COUTEAU
raw hand-cut eye fillet,
condiments, frites

This dish incur a \$4 surcharge

BAVETTE A L'ÉCHALOTE
flank steak, red wine & shallots
sauce, frites

This dish incur a \$4 surcharge

GNOCCHI A LA PARISIENNE
choux pastry gnocchi, kale &
garlic, butternut pumpkin
bechamel, gratinated with
emmental cheese

DESSERTS 17.
extra vanilla ice-cream 5.

OUR FAMOUS
crème brûlée

TARTE BOURDALOUE
poached pear & frangipane tart

MOUSSE AUX CHOCOLAT
dark chocolate mousse &
chantilly

13. each or 36. for 3

FROMAGES

Today's cheeses served with quince
paste, fruit & lavoche

Ask your waiter about what is
available today



CHARCUTERIES

- * Duck parfait & port jelly
- * Ham hock & parsley terrine
- * Pork leg & thyme rilette
- * Salmon rilette, dill, blinis
- * Dry style pork salami

Due to the nature of our kitchen we are unable to guarantee that dishes are allergen free.
15% surcharge applied on public holidays, 5% on Saturday & 10% on Sunday
A credit card surcharge applies to cover bank charges



BON AP À boire



COFFEE

black or milk coffee 5.
mocha 5.
mestizo hot chocolate 5.
prana fresh chai latte 5.
iced latte 5.
iced coffee(ice cream) 7.
iced chocolate(ice cream) 7.
with bonsoy +0.7.
with almond milk +0.7
with oat milk +0.7

LUPICIA TEA 5.

GOOD MORNING (black tea)
blended African & Assam tea
BREAKFAST EARL GREY (black tea)
elegant silky blend
JASMINE MANDARINE (green tea)
scented with Jasmine flowers
CHAI TEA *imperial spices, cloves, cinnamon, ginger, cardamon*
JARDIN SAUVAGE roobios
scented with mango & citrus
SWEET DREAMS (herbal) *mix of chamomile, & elderflower*
MINT TEA (herbal) *black tea based with dry peppermint*

JUICES

fresh orange juice 7.
apple 7.
banana, mango, passion fruit 7.
Blood orange 7.

BRUNCHTAIL

mimosa 14.
orange, cointreau, sparkling

COCKTAILS

Tom Collins 16.
Gin, Lemon, Soda
Aperol Spritz 16.
Aperol, Sparkling wine, soda
Elderflower Fizz 18.
Triple G gin, St Germain, Tonic
French Negroni 18.
Triple G, Dolin bitter, Gentiane, cassis liquor
Espresso Martini 20.
Whitelight vodka, coffee liqueur
Frangelico, espresso

MOCKTAIL

Bloody Fizz 16.
Bloody shiraz gin zero, four pillar zero, lemon, grenadine, ginger

BEERS & CIDERS

ON TAP

1664 lager
7. pot 14. pint
Port Phillip Pale Ale
6. pot 13. pint
L'Authentique French apple
cider
8. pot 16. pint

BOTTLES

White Rabbit dark ale 10.5
Stumping ground IPA 11.
James Boags light 7.5
Heaps Normal non-alcoholic
lager 10.

CIDERS

Cornouaille
Brittany 375 ml 23.



POUR LES PETITS JOUEURS

moda sparkling water 700 ml 5.
orangina 6.
ginger beer 6.
homemade strawberry lemo. 6.
home-made iced tea 6.

WINE BY THE GLASS

BULLES

Heidsieck monopole champagne NV 20.
Louis Perdrier Brut Excellence sparkling NV 13.

VIN BLANC

GRENACHE BLEND, RHONE
Chapoutier blanc 2022'

CHENIN BLANC, LOIRE

Vouvray, Coteaux de la biche 2022'

CHARDONNAY - BURGUNDY

Christophe Patrice 2021'

CHARDONNAY - BURGUNDY

Chablis, Domaine Tremblay 2023

RIESLING - ALSACE

Domaine Vieil Armand 'Origine' 2022'

MELON DE BOURGOGNE - LOIRE

Muscadet, domaine des Tilleuls 2022'



500ml
carafe

14

40

17

50

17

50

29

96

16

46

15

43

VIN ROSÉ

GRENACHE - PROVENCE

Chateau des Ferrages, Cotes de Provence



15

500ml
carafe

42

VIN ROUGE

GAMAY-BEAUJOLAIS VILLAGE

Vigneron des cru du Beaujolais 2022'

17

50

PINOT NOIR, LANGUEDOC

Domaine Rouquet's 2023'

15

43

GRENACHE, SYRAH - RHONE VALLEY

Ciboise by Chapoutier 2022'

14

40

MALBEC - SOUTH WEST

Cahors, Chateau du Cedre, 'Heritage'

15

43

MERLOT - BORDEAUX

Chateau Meillac, 2020'

15

43

SYRAH, LANGUEDOC

Domaine de l'Arjolle, Cote de Thongue

20

62

MERLOT, CABERNET- BORDEAUX

Chateau l'Oiseau, 2013'

19

60

ASK FOR OUR WINE LIST FOR MORE CHOICES