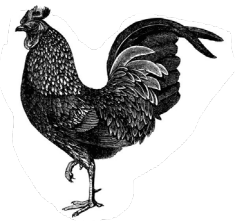


BON AP PETIT BISTRO



BON AP'ERO

Marinated mount zero olives 6.
Green olives & anchovies tapenade,
with croutons 8.
Marinated white anchovies 8.
Butter paysan Breton 1.

CHARCUTERIE / CHEESE

13. each or 3 for 36.

HOME-MADE CHARCUTERIES WITH BREAD

PARFAIT DE CANARD
duck parfait & port jelly

TERRINE DE CAMPAGNE
country style terrine (pork &
pistachio), seeded mustard

RILLETTE DE PORC
pork leg & thyme rilette

RILLETTE DE SAUMON
salmon rilette, dill, blinis

SAUCISSON SEC
dry style pork salami

CHEESES



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

*Ask your waiter about what is
available today



MENU

CÉLÉBRATION DINNER

TWO COURSES FROM \$55

ENTREE/MAIN OR MAIN/DESSERT

THREE COURSES FROM \$73

ENTREES

ASSIETTE DE CHARCUTERIE
select 2 charcuteries

ESCARGOTS A LA BOURGUIGNONE (6)
snails baked with garlic butter

CROQUETTES DU JOUR
3 croquettes of the day

ENCORNET GRILLE, SAUCE VIERGE
*marinated & grilled squid,
virgin sauce, piquillos purée*

PANISSE MARSEILLAISE
*chickpea chips, confit cherry
tomatoes & eggplant caviar*

POÛÉE DE COQUILLE ST JACQUES
*sautéed scallops, cauliflower
purée & parsley sauce*
This dish incurs a \$5 surcharge

MAINS

MOULES NORMANDE
*mussels, cider, shallots &
cream with frites*

POISSON DU JOUR
*fish of the day, grilled
zucchini, fennel purée, sauce
Grenobloise*
This dish might incur a surcharge

POITRINE DE PORC
*Confit pork belly, Provence
herbs crust, sweet potatoes,
pig & thyme jus*

AGNEAU DE 7H
*7h lamb shoulder, potato
Anna, sauce navarin*

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

STEAK AUX POIVRES
*eye fillet steak, pepper &
cognac sauce, frites*
This dish incurs a \$5 surcharge

TARTE TATIN DE LEGUMES
*summer vegetables tart tatin,
burrata, rocket & herbs pesto*

SIDES

1l. each

FRIES & AIOLI*

RATATOUILLE

PEAS, SHALLOTS, LETTUCE, LARDONS

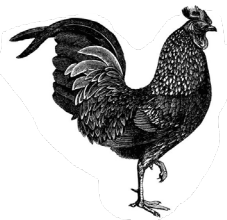
SOFT LEAVES SALAD

DESSERTS AT THE BACK

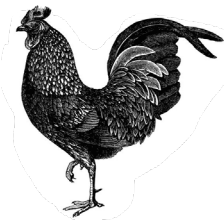


Bon Ap'
Petit Bistro

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 Saturdays & 10% on Sundays
A credit card surcharge applies to cover bank charges



BON AP PETIT BISTRO



DESSERTS

OUR FAMOUS CREME BRULEE
simply delicious

TARTE AUX CITRON
lemony lemon tart, meringue

GATEAU PISTACHE, CREMEUX FRAMBOISE
**pistachio cake, white
chocolate fondant, raspberry
custard**

CHEESES

13. each or 3 for 36.

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

*Ask your waiter about what is
available today



DESSERT WINES

COTEAUX DU LAYON, BEAUMARD 2019'
glass 90m 13. carafe 500ml 65.
bottle 750 ml 98.

MUSCAT BEAUMES DE VENISE DOMAINE
DE LA PIGEADE 2017'
glass 90m 16. carafe 500ml 66
bottle 750ml 99.

CERONS, CHATEAU CALVIMONT 2011'
glass 90ml 17. carafe 500ml 94.
bottle 750 ml 130.

SAUTERNES TERTRE DU LYS D'OR 2018'
glass 90ml 20. carafe 500ml 111.
bottle 750 ml 150.

MASAMIEL MAURY FORTIFIED,
GRENACHE 2014'
glass 60m 14. carafe 500ml 65.
bottle 750 ml 98.

DIGESTIFS

LIQUEURS

Joseph Cartron peppermint 12.
Jacoulot Mandarin 12.

ABSINTHE
grande absente (fountain) 13.5.
YOU HAVE TO TRY THIS!

CALVADOS
domfrontais 2009 12.5.
le Pere Jule Pays d'Auge 20 years 23.

EAU DE VIE
massenez poire william 14.
bertrand vieille prune (aged in oak) 15.5.
bertrand mirabelle (yellow plum) 15.5.

ARMAGNAC
darroze bas armagnac VSOP 12.
delord bas armagnac 1996 15.
delord bas armagnac 1983 16.5.
delord bas armagnac 1979 19.

COGNAC
Vaudon, fins bois VS 13.
Jean Fillioux XO 25-30 years 20.

YOU NEED TO KNOW

JOIN OUR MAILING LIST!
by signing up directly from
our website
www.bonap.com.au
you will be the first to know
about our wines & spirits
masterclass, regional dinner,
meet the winemaker dinner...

EVENTS

THE LITTLE PARIS ROOM & OUR LOVELY
COURTYARD AT THE BACK ARE PERFECT
FOR PRIVATE EVENTS

- . SEATS 30 guests
- . COCKTAIL STYLE 40 guests

from private dinners and
cocktail parties to corporate
events and conferencing, we can
tailor to any exclusive occasion.

VOUCHERS

are available from our website
a beautiful gift for any
Gourmand



COCKTAILS DU SOIR



AMARETTO SOUR 18.
amaretto, lemon, sugar, egg
white, dash of angostura

ESPRESSO MARTINI 20.
white light vodka, frangelico,
coffee liqueur, espresso

OLD FASHIONED 20.
Delord armagnac,
honey & bitter

OPEN 7 DAYS- 10AM TILL LATE - 361 DAYS

WE LOVE OUR INSTAGRAM - PLEASE POST & SHARE



@BONAPFITZROY

