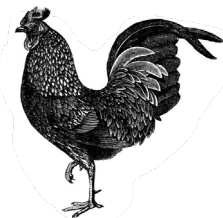


BON AP PETIT BISTRO



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 & bœchamel 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 leaf

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 \$50
THREE COURSES \$65

ENTREES 17.

ASSIETTE DE CHARCUTERIE
country pork & pistachio terrine,
dry pork salami, pickles, butter

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

CROQUETTES DU JOUR
3 croquettes of the day

TOMATES DE SAISON
heirloom tomatoes, pumpkin
seeds emulsion, red onions &
basil

SQUID GRILLE
marinated & grilled squid,
tomato coulis & sauce vierge
This dish incurs a \$5 surcharge

SIDES

10. each

FRIES & AIOLI

PEA, SHALLOTS, LETTUCE, LARDONS

BROCCOLINI, SHALLOTS & WALNUTS

SOFT LEAVES SALAD

MAINS 35.

MOULES NORMANDE

mussels, cider, shallots & cream
with frites

POISSON DU JOUR & GARNITURE D'ÉTÉ
fish of the day, mango & herbs
salsa, zucchini ribbons
This dish incurs a surcharge

POULET BASQUE

sous-vide chicken breast,
capsicum, Espelette pepper &
walnut puree, chicken jus gras

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

This dish incurs a \$5 surcharge

BAVETTE A L'ECHALOTTE

flank steak, red wine & shallots
sauce, frites

This dish incurs a \$5 surcharge

TARTE TOMATES & BURRATA

cherry tomatoes & silverbeet tart
with burrata, rocket & pesto

DESSERTS 17.

extra vanilla ice-cream 5.

OUR FAMOUS

crème brûlée

SABAYON LILLET & FRUITS ROUGE

summer berries macerated with
lillet, lightly torched sabayon
cream

MOUSSE AUX CHOCOLAT

dark chocolate mousse &
chantilly

14. each or 39. 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
- * Pork & pistachio 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 gin, Dolin bitter, Gentiane, cassis
espresso Martini 20.
whitelight vodka, coffee liqueur
frangelico, espresso

MOCKTAIL

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

BEERS & CIDERS

ON TAP

1664 lager
7. pot 14. pint
Port Phillip pot ale
7. pot 14. pint
L'Authentique French apple
cider
8. pot 16.pint

BOTTLES

white rabbit dark ale 10.5
stumping ground pale IPA 11.
james Boags light 7.5
Heaps Normal non-alcoholic
lager 10.

CIDER

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 <i>Chapoutier blanc 2023'</i>	14	40
CHENIN BLANC, LOIRE <i>Vouvray, Coteaux de la biche 2022'</i>	17	50
CHARDONNAY - BURGUNDY <i>Christophe Patrice 2023'</i>	17	50
ALIGOTE - BURGUNDY <i>Domaine Jean-Marie Bouzereaux 2022'</i>	17	50
MELON DE BOURGOGNE - LOIRE <i>Muscadet, Domaine Bretonniere 2022'</i>	16	46
PINOT GRIS - GOULBURN VALLEY - VIC <i>Jean Paul 2024'</i>	15	42



500ml
carafe

VIN ROSÉ

GRENACHE - LANGUEDOC
Côtes de Provence, Domaine Jules 2023'



15

500ml
carafe

42

VIN ROUGE

GAMAY-BEAUJOLAIS & BURGUNDY <i>Coteaux Bourguignons, Trenel 2023'</i>	15	43
PINOT NOIR - BURGUNDY <i>Domaine Rouquet's 2023'</i>	15	43
GRENACHE, SYRAH - RHONE VALLEY <i>Ciboise by Chapoutier 2022'</i>	14	40
MERLOT - BORDEAUX <i>Chateau Meillac, 2020'</i>	15	43
MALBEC - SOUTH WEST <i>Cahors, Chateau du Cedre, 'Heritage'</i>	15	43
SYRAH, LANGUEDOC <i>Domaine de l'Arjolle, IGP des Côtes de Thongue 2024'</i>	20	62

ASK FOR OUR WINE LIST FOR MORE CHOICES