

PRIVATE DINING, THE FRENCH WAY



Bon Ap'
Petit Bistro

Celebrate with generous food, great wine, and a warm lively atmosphere

Just like in Paris

THE ART OF FRENCH HOSPITALITY

Inspired by the timeless bistros of Paris, Bon Ap Petit Bistro brings the warmth, charm, and convivial atmosphere of the French capital to Fitzroy.

At Bon Ap, we celebrate the French way — with generous food, flowing wine, and memorable moments shared around the table.

From intimate birthdays and engagement dinners to corporate events and lively long lunches, our team makes every celebration effortless with:

*Elegant private dining spaces
Seasonal menus tailored for group dining
Flexible event and beverage packages
Relaxed, attentive French hospitality*







THE LITTLE PARIS PRIVATE ROOM

An intimate private dining room full of Parisian charm — perfect for birthdays, corporate dinners, and special celebrations with great food, wine & atmosphere.

*. seats 32
. standing 40*



LE JARDIN D'HIVER

FULLY ENCLOSED & HEATED COURTYARD

Relaxed, lively, and full of character — our all-weather courtyard captures the atmosphere of a hidden terrace in the South of France. Perfect for long lunches, celebrations & larger group gatherings.

- . seats 36*
- . standing 40*



LES MENUS PARISIEN

Our event menus at Bon Ap are inspired by the relaxed elegance of the French bistro — generous food, beautiful flavours, and shared moments around the table.

Designed for celebrations both large and small, our curated menus showcase classic French cuisine.

From intimate dinners to larger celebrations in our private spaces, our team will work with you to tailor the perfect event.

We are happy to accommodate most dietary requirements. Please check with your guests and let us know in advance so our kitchen can prepare accordingly.



Le Grand Festin

Our Signature Sharing Experience

Designed for groups. Generous, social, and perfect for celebrations.

We serve everything down the middle so everyone can try a bit of everything.

2 COURSES - Entrées & Mains OR Mains & Desserts \$69

3 COURSES - Entrées & Mains & Desserts \$80

4 COURSES - Entrées & Mains & Cheeses & Desserts \$89

* Dietary requirements will be look after with individual dishes when necessary.

ENTREES - Croquette du jour - Golden, crisp & delicate cheesy croquette

includes all with three entrées - Home-made charcuterie A selection of house terrines & cured meats
sourdough baguette.

*Pork & pistachio terrine *Duck parfait, port jelly *Pork & thyme rillette
*Dry French salami *Salmon rillette, dill

- Marinated & charred squid, Espelette peppers, tomato coulis, sauce vierge

MAINS - Fillet de poulet - Chicken breast cooked sous-vide, button mushrooms, tarragon & chicken jus
To share - choose 2

Includes a selection of sides - Poisson du jour Fish of the day, braised white beans, celery, radicchio, lemon

- Cochon Provencale - Confit pork belly, Provence herbs crust pig & thyme jus, fennel salad

- Agneau de 7h - 7h saltbush lamb shouler, sauce Navarin, root vegetables glacé

- Chateaubriand steak (top part of the eye fillet), Kampot pepper & cognac sauce, mushrooms persillade -plus \$8pp

- Canard à l'orange - pan-fried and roasted duck breast, classic sauce à l'orange, confit potatoes -plus \$9pp

CHEESES - Selection of French cheeses with crackers & condiments
To share

DESSERTS - Dark chocolate mousse & nougatine
To share - choose 2 - Our famous crème brûlée
- Clafoutis cerise - cherry clafoutis flan cooked à la minute, sauce anglaise

ADD ON - Escargots a la Bourguignone (6) \$18
- Oyster, sauce mignonette \$6 per person



Three courses individual menu

\$82 pp

Select 3 entrees, 3 mains, 3 desserts
Mains will be served with a selection of sides
Freshly baked baguette will be served with the meal

Choice Of Entrées

ASSIETTE DE CHARCUTERIE
homemade pork & pistachio terrine & dry cured salami

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

CROQUETTES DU JOUR
3 croquettes of the day

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

SOUPE A L'OIGNON
French onion soup

Choice Of Mains

POISSON DU JOUR
fish of the day, braised white beans, celery, radicchio, lemon

CANARD Á L'ORANGE
duck breast, duck fat potatoes, garlic coulis, sauce a l'orange
This dish incurs a \$6 surcharge

AGNEAU DE 7H SAUCE NAVARIN
7h saltbush lamb shoulder, root vegetables glacés & sauce navarin

STEAK AUX POIVRES
eye fillet steak, pepper & cognac sauce, frites
This dish incurs a \$7 surcharge

KNEPFLE AUX CHAMPIGNONS
*Alsacian pasta, leeks fondue, mixed mushrooms ragu,
shaved comté cheese*

Choice Of Desserts

CREME BRULEE
delicious!

TARTE FRANGIPANE RHUBARBE
warm rhubarb frangipane tart

MOUSSE AU CHOCOLAT
dark chocolate mousse, chantilly



LES BOISSONS

To make your event effortless, we offer a 2-hour beverage package for \$48 per person, including:

Louis Perdrier, Sparkling Brut, France

Michel Chapoutier, La Ciboise, Rhone Valley, white grenache 2023'

Michel Chapoutier, La Ciboise, Rhone Valley, red grenache & syrah 2023'

Jules, Cotes de Provence Rose, 2025'

On Tap - 1664 lager & Port Phillip Pale Ale

Soft drinks, sparkling water, Coffee & tea

Additional beverage service can be added for \$20 per person, per extra hour.

For a more tailored experience, guests are also welcome to pre-select wines from our wine list and either: open a bar tab, or have beverages charged on consumption throughout the event.

Our team will happily help you create the perfect drinks selection for your celebration.



TERMS & CONDITIONS

General

- Bon Ap Petit Bistro is dedicated to the health and safety of all staff and patrons and thanks you in advance for your cooperation, understanding, and support.
- If you need to cancel or make any changes to your reservation, please contact us directly on 03 9415 9450 or email us at info@bonap.com.au.
- By providing your credit card details to Bon Ap Petit Bistro you hereby agree to these terms and conditions.

Attendance

- Final numbers of guests are required 24 hours prior to the event for catering purposes.
- Any additional guests will be subject to restaurant availability.

Securing Your Reservation

- To secure your reservation we require credit card details within 48 hours of booking.
- For last minute reservations (less than 48 hours' notice) we require credit card details at time of booking.
- Bookings are considered tentative until we receive credit card details.
- If credit card details are not received within the allocated time, management reserves the right to cancel the booking and reallocate the space without notice.

Cake

- You are welcome to bring your own cake. There is a \$5pp cakeage fee, however this is waived should the party dine from a 3 courses set menu.

Dietary

- Dietary requirements are required 24 hours prior to your reservation to ensure they can be catered for.
- Bon Ap Petit Bistro can cater to most mainstream dietary requirements. Please contact the restaurant directly to ensure your needs can be met.
- Whilst Bon Ap abides by strict food handling procedures, we cannot guarantee of cross contamination however we will do our utmost to separate food items where possible.

Service Charges

- A 5% surcharge is applied to all food and beverage on Saturday and 10% surcharge on Sunday. A 15% surcharge apply on public holidays.
- Surcharges for credit & debit cards are as follows:
VISA/MasterCard debit – 0.46% VISA Credit – 1.12% MasterCard Credit – 1.10% EFTPOS – 0.14%
UnionPay Debit – 0.80% UnionPay Credit – 1.81% AMEX/JCB/Diners Club – 2%
- Please be aware that these rates are subject to change without notice.

Cancellation Policy

- Bon Ap Petit Bistro requires notification of cancellation 1 week in advance, for any reason.



MERCI BEAUCOUP

*Merci for considering Bon Ap Petit Bistro for
your celebration.*

*We would love to help you create a memorable French
dining experience for you and your guests.*

*For bookings, enquiries, or to start planning your event,
please get in touch with our team via our
our contact form or:*

03 9415 9450

info@bonap.com.au

*We look forward to welcoming you to Bon Ap.
À bientôt!*

