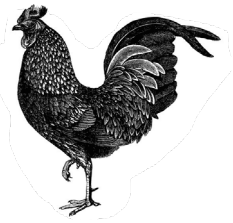




# BON AP PETIT BISTRO



## 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 22.

**CROISSANT AU FROMAGE**  
croissant with ham off the bone & emmental cheese or tomato & cheese 6.

**CROQUE MONSIEUR**  
ham off the bone, gruyère, mustard & béchamel toastie 14.  
or make it a madame!  
(with a fried egg) 16.

**QUICHE DU JOUR**  
quiche of the day & green salad 12.  
+ a small fries 4.

**LES BAGUETTES**  
add a small fries 4.

**sandwich Parisien 12.**  
half baguette, ham off the bone, gruyère & French butter

**sandwich provençal 12.**  
half baguette, roasted capsicum, goat cheese, pesto, mix leaf

**Mitraillette 19.**  
half baguette, grilled steak, French fries, pickled cucumber, aioli

**LA SALADE DE POULET**  
chicken salad, potatoes, cherry tomatoes, lettuce, hard boiled egg, gribiche dressing 17.



*Bon Ap'*  
Petit Bistro

## MENU DÉJEUNER

FROM 11.30AM

**TWO COURSES \$40**  
**THREE COURSES \$50**

### ENTREES 16.

**ASSIETTE DE CHARCUTERIE**  
country pork & pistachio terrine,  
dry pork salami

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

**SOUPE DU JOUR**  
soup of the day

**SAUMON EN GRAVLAX**  
vermouth salmon gravlax,  
fromage frais, shallots & dill

**HUITRES FRAICHE**  
freshly shucked oysters (4),  
shallots vinaigrette  
extra oysters 4.

### SIDES

**FRENCH FRIES & AIOLI 9.**

**RATATOUILLE 9.**

**PEAS, LETTUCE, SHALLOTS, LARDONS 9.**

**SOFT LEAVES SALAD 8.**

### CHEESE

12 EACH

- \* Comté Marcel Petit 18 month
- \* Tomme Basque, goat & sheep
- \* Fourme d'Ambert, blue
- \* Brillat savarin, triple cream from Burgundy



### MAINS 26.

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

**POISSON DU JOUR**  
fish of the day, mushrooms  
vinaigrette, roasted cauliflower  
puree, broccoli

**POULET PUREE**  
sous-vide chicken fillet, celeriac  
puree, seeded mustard & chicken  
sauce

**STEAK TARTARE AUX COUTEAU - SUPP. \$4.**  
raw hand-cut eye fillet,  
condiments, frites

**STEAK AUX POIVRES - SUPP. 4.**  
porterhouse steak, pepper &  
cognac sauce, frites

**TATIN AUX CHAMPIGNONS & CHEVRE**  
mushrooms, shallots & pumpkin  
tart. goat cheese & rocket

### DESSERTS 13.

**OUR FAMOUS**  
crème brûlée

**TARTE BOURDALOUE**  
poached pear & almond tart,  
crème fraîche

**FONDANT CHOCOLAT NOIR & PRALIN**  
chocolate & pralin fondant,  
chantilly

**ASSIETTE DE FROMAGE**  
select a cheese

### CHARCUTERIE

12 EACH

- \* Chicken parfait & mandarine jelly
- \* Pork & pistachio terrine, sauce ravigotte
- \* Pork shoulder & thyme rilette
- \* Salmon & dill rilette, 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 & 10% on Sunday

A credit card surcharge applies to cover bank charges



# BON AP À boire



## COFFEE

black or milk coffee 4.  
 mocha 4.  
 hot chocolate 4.  
 prana fresh chai latte 5.  
 iced latte 4.5.  
 iced coffee(ice cream) 6.5. iced  
 chocolate(ice cream) 6.5.

with Bonsoy +0.5.  
 with almond milk +0.5  
 with oat milk +0.5  
 with lactose free milk +0.5

## 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*  
 COOKIE (herbal) *black tea with  
 caramel cookie flavors*  
 PICCOLO (roobios herbal tea)  
*scented with honey & berries*  
 SWEET DREAMS (herbal) *mix  
 of chamomile, ginger & apple*  
 MINT TEA (herbal) *black tea  
 based with dry peppermint*

## JUICES

fresh Orange juice 7  
 banana, mango, passion fruit 6.  
 pineapple 6.

## BRUNCHTAILS

mimosa 12.  
*orange, cointreau, sparkling*  
 Bloody marie 16.



## COCKTAILS

tom Collins 14.  
*gin, lemon, soda, syrup*  
 aperol spritz 14.  
*aperol, soda, orange*  
 depaz agricole Mojito 20.  
 elderflower Fizz 18.  
*triple G gin, St Germain liquor,  
 soda*  
 French negroni 18.  
*generous gin, Dolin bitter,  
 Gentiane pontiane, cassis*  
 espresso Martini 18.  
*whitelight vodka, kahlua liqueur  
 frangelico, espresso*

## BEERS & CIDERS

### ON TAP

1664 lager  
 7. pot 14. pint  
 Chimay blanche 8%  
 250ml 14 pot  
 L'Authentique French apple cider  
 8 pot 16 pint

### BOTTLES

chimay amber ale 7% 14.5.  
 la chouffe blonde 8% 16.  
 white rabbit dark ale 10.5  
 stumping ground pale ale 10.5  
 stumping ground raspberry sour  
 10.5  
 schofferhofer wheat 500ml 14.5.  
 james Boags light 7.5

### BRITTANY CIDER

cornouaille 375 ml 19.

## POUR LES PETITS JOUEURS

moda sparkling water 700 ml 7.  
 orangina 5.  
 ginger beer 6.  
 homemade strawberry lemonade  
 home-made iced tea 6.  
 pink grapefruit sparkling 6.

## WINE BY THE GLASS

BULLES				VIN ROSÉ	
Heidsieck monopole champagne NV 18.				GRENACHE - LANGUEDOC	500ml
Monmousseau Brut Loire sparkling NV 12.				Jules Pays d'Oc 2020'	carafe
				12	34
VIN BLANC				GAMAY-BEAUJOLAIS	
SAUVIGNON BLANC - LOIRE				Chateau de Pizay Beaujolais village 2020'	14 42
Coteaux du Giennois 'Les Tuileries'	14	40		PINOT NOIR - BURGUNDY	
MELON DE BOURGOGNE - LOIRE				Coteaux Bourguignon, Trelnel 2018'	12 36
Muscadet sur lie, Batard Langelier 2017'	14	42		GRENACHE, SYRAH - RHONE VALLEY	
CHARDONNAY - LANGUEDOC				Ciboise by Chapoutier 2017'	11 34
Vignerons d'Argeliers 2019'	13	39		MERLOT, CAB SAV- BORDEAUX	
GRENACHE, ROUSSANE - RHONE VALLEY				Chateau Meillac superieur 2016'	14 41
Chateau Mourgues du Gres 2019'	14	42		MALBEC, SOUTH WEST	
PINOT GRIS - MT ALEXANDER, VIC				Cahors, Heritage 2018'	14 41
Jean Paul 2021'	14	42		SYRAH, LANGUEDOC	
				Cotes de Thongues, l'Arjolle 2019'	16 48

ASK FOR OUR WINE LIST FOR MORE CHOICES