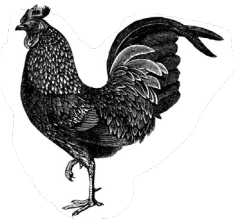




BON AP PETIT BISTRO



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 CHEVRE 17.
goat cheese, honey & Provence herbs au moniere, lardons, lettuce & confit balsamic onions



Bon Ap'
Petit Bistro

MENU DÉJEUNER

FROM 11.30AM

TWO COURSES \$40
THREE COURSES \$54

ENTREES 15.

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

OEUF MIMOSA
hard boiled eggs, mayonaise,
avruga caviar

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.

MAINS 28.

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

BAVETTE STEAK- SUPP. 4.
flank steak, red wine & shallots
sauce, frites

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

DESSERTS 15.

OUR FAMOUS
crème brulée

TARTE BOURDALOUE
poached pear & almond tart,
crème fraîche

FONDANT CHOCOLAT NOIR & PRALIN
chocolate & pralin fondant,
chantilly

ASSIETTE DE FROMAGE
select a cheese

CHEESE
12 EACH

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



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 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 16.
gin, lemon, soda, syrup
- aperol spritz 14.
aperol, soda, orange
- dark & stormy
spiced rum, lime, ginger beer 20.
- elderflower Fizz 18.
triple G gin, St Germain liquor, soda
- French negroni 18.
generous gin, Dolin bitter, Gentiane, cassis liquor
- espresso Martini 20.
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 IPA 11.
- 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 lemo. 6.
- home-made iced tea 6.

WINE BY THE GLASS

BULLES		VIN ROSÉ			500ml
Heidsieck monopole champagne NV 18.		GRENACHE - LANGUEDOC			carafe
Louis Perdrier Brut Excellence sparkling NV 11.		Jules Pays d'Oc 2020'		12	34
VIN BLANC		GAMAY-BEAUJOLAIS			
CHENIN BLANC - LANGUEDOC		Chateau de Pizay Beaujolais village 2020'		14	42
Les Volets 2020'	14	42	PINOT NOIR - BURGUNDY		
MARSANNE, ROUSSANNE, VIOGNIER		Coteaux Bourguignon, Trelnel 2018'		12	36
Cotes du Rhone Domaine laFlorane 2020"	14	41	GRENACHE, SYRAH - RHONE VALLEY		
CHARDONNAY - LANGUEDOC		Ciboise by Chapoutier 2019'		11	34
Vignerons d'Argeliers 2019'	13	39	MERLOT, CAB SAV- BORDEAUX		
VERMENTINO, ROUSSANNE - LANGUEDOC		Chateau Meillac superieur 2016'		14	41
Clos Bagatelle, aux 4 vents 2019'	15	43	MALBEC, SOUTH WEST		
PINOT GRIS - MT ALEXANDER, VIC		Cahors, Clos la Coutale 2019'		15	43
Jean Paul 2021'	14	42	SYRAH, LANGUEDOC		
			Cotes de Thongues, l'Arjolle 2020'		16 48

ASK FOR OUR WINE LIST FOR MORE CHOICES