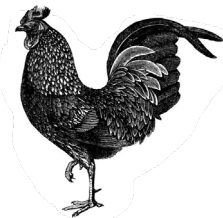


BON AP PETIT BISTRO



MENU CÉLÉBRATION DINNER

À LA CARTE OR

TWO COURSES FROM \$55

ENTREE/MAIN OR MAIN/DESSERT

THREE COURSES FROM \$73

BON AP'ERO

Marinated mount zero olives 6.

Extra bread basket 6.

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 JAMBONNEAU

ham hock & parsley terrine,
seeded mustard pickles

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

ENTREES 18.

ASSIETTE DE CHARCUTERIE

select 2 charcuteries

ESCARGOTS A LA BOURGUIGNONE

snails baked with garlic butter

6, 9 or 12 18./27./36.

CROQUETTES DU JOUR

3 croquettes of the day

SQUID GRILLE PRINTANIER

*marinated & grilled squid,
peas purée & chorizo*

This dish incurs a \$5 surcharge

SOUPE À L'OIGNON

French onion soup

COQUILLE ST JACQUES GRATINEE

*gratinated scallops, leeks
fondue, mussels velouté*

This dish incurs a \$5 surcharge

MAINS 37.

MOULES NORMANDE

*mussels, cider, shallots &
cream with frites*

POISSON DU JOUR AMANDINE

*fish of the day, Provence crust,
onion soubise, green beans &
almonds*

This dish might incur a surcharge

CANARD A L'ORANGE

*duck breast sauce à l'orange,
duck fat potatoes, spinach
coulis*

This dish incurs a \$6 surcharge

AGNEAU DE 7H, SAUCE NAVARIN

*7h saltbush lamb shoulder,
ratatouille, 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

GNOCCHI A LA PARISIENNE

*choux pastry gnocchi, kale &
garlic, butternut pumpkin
bechamel, gratinated with comte
cheese*

SIDES

11. each

FRIES & AIOLI

GRATIN DAUPHINOIS

BROCCOLINI, SHALLOTS & WALNUTS

SOFT LEAVES SALAD

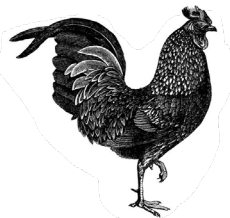


Bon Ap'

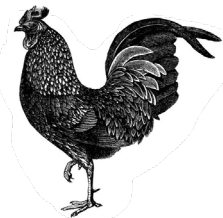
Petit Bistro



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 18.

extra vanilla ice cream 5.

OUR FAMOUS CREME BRULEE
simply delicious

TARTE BOURDALOUE
**poached pear & frangipane
tart**

MOUSSE AUX CHOCOLAT
**dark chocolate mousse &
chantilly**

DESSERT DU JOUR
dessert of the day

CHEESES

13. each or 3 for 36.

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



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 2019'
glass 90ml 20. carafe 500ml 111.
bottle 750 ml 150.

BANYULES, DOMAINE VIAL MAGNERES
GRENACHE 2022'
glass 60m 13. carafe 500ml 94.5.
bottle 750 ml 141.

DIGESTIFS

LIQUEURS

Joseph Cartron peppermint 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 8 years 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

SPICED RUM OLD
FASHIONED 22.
kraken, cinnamon honey,
orange bitter



OPEN 7 DAYS- 10AM TILL LATE - 361 DAYS

WE LOVE OUR INSTAGRAM - PLEASE POST & SHARE



@BONAPFITZROY

