



# 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 & béchamel 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

**SOUPE DU JOUR**  
soup of the day  
entree 17. main 26.

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

### SIDES

10. each

FRIES & AIOLI

BRUSSEL SPROUTS, CHESTNUT BUTTER

BROCCOLINI, SHALLOTS & WALNUTS

SOFT LEAVES SALAD

### MAINS 35.

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

**POISSON DU JOUR & HARICOTS BLANC**  
fish of the day, braised white  
beans, celery, radicchio, lemon  
This dish incurs a surcharge

**POULET SAUTÉ CHASSEUR**  
sous-vide chicken breast,  
button mushrooms, tarragon &  
chicken jus

**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

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

**DESSERTS 17.**  
extra vanilla ice-cream 5.

OUR FAMOUS  
crème brûlée

**TARTE FRANGIPANE RHUBARB**  
warm rhubarb frangipane tart

**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		500ml			
GRENACHE BLEND, RHONE		carafe			
<i>Chapoutier blanc 2023'</i>	14	40	VIN ROUGE		
CHENIN BLANC, LOIRE			GAMAY-BEAUJOLAIS		
<i>Vouvray, Coteaux de la biche 2022'</i>	17	50	Patriache Père & fils, Pisse Dru'	16	46
CHARDONNAY - BURGUNDY			PINOT NOIR - LANGUEDOC		
<i>Christophe Patrice 2023'</i>	17	50	<i>Domaine Rouquet's 2023'</i>	15	43
CHARDONNAY - CHABLIS			GRENACHE, SYRAH - RHONE VALLEY		
Chablis, Laroche, Les Chanoines 2024'	28	88	<i>Ciboise by Chapoutier 2022'</i>	14	40
MELON DE BOURGOGNE - LOIRE			MERLOT - BORDEAUX		
<i>Muscadet, Domaine Bretonniere 2022'</i>	16	46	<i>Chateau Meillac, 2020'</i>	15	43
PINOT GRIS - GOULBURN VALLEY - VIC			MALBEC - SOUTH WEST		
<i>Jean Paul 2024'</i>	15	42	<i>Cahors, Chateau du Cedre, 'Heritage'</i>	16	48
			SYRAH, LANGUEDOC		
			<i>Domaine de l'Arjolle, IGP des Côtes de Thongue 2024'</i>	20	62

ASK FOR OUR WINE LIST FOR MORE CHOICES