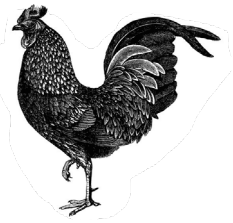




BON AP PETIT BISTRO



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
ham off the bone, gruyère, mustard & béchamel toastie 16.
or make it a madame!
(with a fried egg) 18.

QUICHE DU JOUR
quiche of the day & green salad 13.
add small fries 4.

LES BAGUETTES
add small fries 4.

sandwich Parisien 13.
half baguette, ham off the bone, gruyère & French butter

sandwich provençal 13.
half baguette, roasted capsicum, goat cheese, pesto, mix leafs

Mitraillette 21.
half baguette, grilled steak, fries & pesto, pickled cucumber, aioli

La salade de chèvre 17.
goat cheese, honey & Provence herbs au moniere, lardons, lettuce & confit balsamic onions



Bon Ap'
Petit Bistro

MENU DÉJEUNER

FROM 11.30AM

TWO COURSES FROM \$40
THREE COURSES FROM \$54

ENTREES 15.

ASSIETTE DE CHARCUTERIE
Country style terrine (pork & pistachio) & dry pork salami

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

ASPERGE SAUCE MOUSSELINE
green asparagus, sauce mousseline, pine nuts

HUITRES
4 oysters sauce mignonette
This dish incur a \$4 surcharge

ENCORNET GRILLE, SAUCE VIERGE
marinated & grilled squid,
virgin sauce, piquillos puree

SIDES

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, crayfish bisque,
braised fennel & puree

This dish incur a surcharge

POULET PUREE
sous-vide chicken fillet,
pilaf rice, Basque piperade

STEAK TARTARE AU COUTEAU
raw hand-cut eye fillet,
condiments, frites

This dish incur a \$4 surcharge

BAVETTE STEAK
flank steak, red wine & shallots
sauce, frites

This dish incur a \$4 surcharge

TARTE TATIN TOMATES & BURRATA
cherry tomatoes & eggplant tart
tatin, burrata

DESSERTS 15.

OUR FAMOUS
crème brûlée

TARTE CITRON
lemony lemon tart & meringue

1000 FEUILLES CHOCOLAT & FRAMBOISE
chocolate & raspberry pastry
layered with puff pastry,
creme anglaise

13. each or 36. for 3

FROMAGES

Today's cheeses served with pear & pistachio paste, fruit & lavoche

Ask your waiter about what is available today



CHARCUTERIES

- * Chicken parfait & mandarine jelly
- * Country style terrine (pork & pistachio), seeded mustard
- * 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 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

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*
- JARDIN SAUVAGE roobios *scented with mango & citrus*
- SWEET DREAMS (herbal) *mix of chamomile, ginger & apple*
- MINT TEA (herbal) *black tea based with dry peppermint*

JUICES

- fresh orange juice 7
- apple 6.
- banana, mango, passion fruit 6.

BRUNCHTAIL

- mimosa 12.
- orange, cointreau, sparkling

PIQUETTE

- pique season 1
- naturally fermented grape skins.*
- Light, spritzzy & low in alcohol*
- 330ml 15.

COCKTAILS

- Tom Collins 16.
- Gin, Lemon, Soda*
- Aperol Spritz 16.
- Aperol, Sparkling wine, soda*
- Dark & Stormy 20.
- Spiced rum, lime, ginger beer, bitter*
- Elderflower Fizz 18.
- Triple G gin, St Germain, Tonic*
- French Negroni 18.
- Triple G, Dolin bitter, Gentiane, cassis liquor*
- Espresso Martini 20.
- Whitelight vodka, coffee liqueur*
- Frangelico, espresso

BEERS & CIDERS

ON TAP

- 1664 lager 7. pot 14. pint
- Coopers XPA 6. pot 13. pint
- L'Authentique French apple cider 8. pot 16 .pint



BOTTLES

- Chimay blue 9% 17.
- White Rabbit dark ale 10.5
- stumping ground pale ale 10.5
- stumping ground IPA 11.
- stumping ground raspberry sour 10.5
- James Boags light 7.5
- Heaps Normal non-alcoholic lager 10.

CIDERS

- Cornouaille Brittany 375 ml 23.
- Huet Normandy 750ml 44.

POUR LES PETITS JOUEURS

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

WINE BY THE GLASS

BULLES					
Heidsieck monopole champagne NV 20.					
Louis Perdrier Brut Excellence sparkling NV 12.					
VIN BLANC					
SAUVIGNON, BORDEAUX					
Chateau Fontoy, entre deux mers 2021'	13	40			
MELON DE BOURGOGNE, LOIRE					
Muscadet, Batard Langelier, 2022'	15	44			
CHARDONNAY - BEAUJOLAIS					
Domaine de Thulon 2021'	17	50			
PINOT GRIS					
Jean Paul, 2022' Mt Alexander VIC	14	42			
GRENACHE BLEND - RHONE					
Cotes du Rhone, Chapoutier	12	34			
Belleruche 2021'					
VIN ROSÉ					
GRENACHE - MEDITERANEE					
Jules Rose sec 2021'	12	34			
VIN ROUGE					
GAMAY-BEAUJOLAIS					
Marcel Joubert 2022'	17	50			
PINOT NOIR, LOIRE					
Domaine Berthier 2021'	15	42			
GRENACHE, SYRAH - RHONE VALLEY					
Ciboise by Chapoutier 2019'	12	36			
MALBEC, SOUTH WEST					
Cahors, Clos la Coutale 2021'	15	43			
MERLOT, CABERNET - BORDEAUX					
Meillac, Canton de fronsac 2019'	14	42			
SYRAH - LANGUEDOC					
Cotes de Thongues, l'Arjolle 2020'	18	52			

ASK FOR OUR WINE LIST FOR MORE CHOICES