



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 26.

CROISSANT AU FROMAGE
croissant with ham off the bone & emmental cheese or tomato & cheese 12.

CROQUE MONSIEUR & GREEN SALAD
ham off the bone, gruyère, mustard & bèchamel toastie 17.
or make it a madame!
(with a fried egg) 20.
add small fries 5.

QUICHE DU JOUR
quiche of the day & green salad 16.
add small fries 5

LES BAGUETTES & SALAD
add small fries or small green salad 5.

sandwich Parisien 15.
half baguette, ham off the bone, gruyère & French butter

sandwich provençal 15.
half baguette, roasted capsicum, goat cheese, pesto, mix leaf

Mitraillette 23.
half baguette, grilled steak, fries & pesto, pickled cucumber, aioli

La salade de chèvre 23.
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, sardines rilette, 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

ROASTED CARROTS, CONFIT GARLIC, DIJON DRESSING

SOFT LEAVES SALAD

FROMAGES

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

Ask your waiter about what is available today



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 brulée

TARTE FRANGIPANE RHUBARB
warm rhubarb frangipane tart

MOUSSE AUX CHOCOLAT
dark chocolate mousse & chantilly

14. each or 39. for 3

CHARCUTERIES

- * Duck parfait & port jelly
- * Pork & pistachio terrine
- * Pork leg & thyme rilette
- * Salmon rilette, dill, blinis
- * Sardine rilette
- * 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 8.
- DAYLESFORD & HEPBURN
apple 8.
- banana, mango & passion fruit 8.*

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

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 8.
- ginger beer 8.
- homemade strawberry lemo. 8.
- home-made iced tea 8.
- blood orange sparkling 8.

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			
CHENIN BLANC, LOIRE					
<i>Vouvray, Coteaux de la biche 2022'</i>	17	50			
CHARDONNAY - BURGUNDY					
<i>Christophe Patrice 2023'</i>	17	50			
CHARDONNAY - CHABLIS					
<i>Chablis, Laroche, Les Chanoines 2024'</i>	28	88			
MELON DE BOURGOGNE - LOIRE					
<i>Muscadet, Domaine Bretonniere 2022'</i>	16	46			
PINOT GRIS - GOULBURN VALLEY - VIC					
<i>Jean Paul 2024'</i>	15	42			
VIN ROSÉ					
GRENACHE - LANGUEDOC					
<i>Côtes de Provence, Domaine Jules 2023'</i>	15	42		500ml	carafe
VIN ROUGE					
GAMAY-BEAUJOLAIS VILLAGE					
<i>Domaine de la Beche 2024'</i>	16	46			
PINOT NOIR - LANGUEDOC					
<i>Domaine Rouquet's 2023'</i>	15	43			
GRENACHE, SYRAH - RHONE VALLEY					
<i>Ciboise by Chapoutier 2022'</i>	14	40			
MERLOT - BORDEAUX					
<i>Chateau Meillac, 2020'</i>	15	43			
MALBEC - SOUTH WEST					
<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