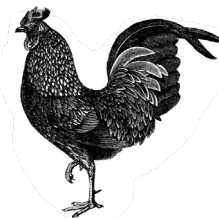


# BON AP PETIT BISTRO



## 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 15.  
add small fries 5.

**LES BAGUETTES & SALAD**  
add small fries 5.

**sandwich Parisien 14.**  
half baguette, ham off the bone, gruyère & French butter

**sandwich provençal 14.**  
half baguette, roasted capsicum, goat cheese, pesto, mix leaves

**Mitraillette 22.**  
half baguette, grilled steak, fries & pesto, pickled cucumber, aioli

**La salade de chèvre 19.**  
goat cheese, honey & Provence herbs aumoniere, lardons, lettuce & confit balsamic onions



*Bon Ap'*  
Petit Bistro

## MENU DÉJEUNER

FROM 11.30AM

**TWO COURSES FROM \$48**  
**THREE COURSES FROM \$62**

### ENTREES 17.

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

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

**CROQUETTES DU JOUR**  
3 croquettes of the day

**OEUF MIMOSA & BETTERAVE**  
deviled eggs, beetroot pickles, cos lettuce, garlic & rosemary crumbs

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

### SIDES

**FRIES & AIOLI 10.**

**RATATOUILLE 10.**

**PEAS, LETTUCE. SHALLOTS, LARDONS 10.**

**SOFT LEAVES SALAD 10.**

### MAINS 32.

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

**POISSON DU JOUR**  
fish of the day, zucchini en persillade, marinère sauce  
This dish incur a surcharge

**POULET FONDANT**  
sous-vide chicken breast, tomato Provencale, potato Anna, chicken & thyme jus

**STEAK TARTARE AU COUTEAU**  
raw hand-cut eye fillet, condiments, frites  
This dish incur a \$4 surcharge

**BAVETTE A L'ÉCHALOTE**  
flank steak, red wine & shallots sauce, frites  
This dish incur a \$4 surcharge

**TARTE TATIN DE LEGUMES**  
summer vegetables tarte tatin, burrata, rocket & vegetables pesto

### DESSERTS 17.

**OUR FAMOUS**  
crème brûlée

**TARTE AU FRAISE**  
strawberry tart, crème Diplomate, strawberry coulis

**MOELLEUX AU CHOCOLAT**  
chocolate fondant, crème anglaise

13. each or 36. 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
- \* 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 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*  
COOKIE (herbal) *black tea with caramel cookie flavors*  
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.  
Watermelon & berry 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, Dolin bitter, Gentiane, cassis liquor*  
Espresso Martini 20.  
*Whitelight vodka, coffee liqueur Frangelico, espresso*

## MOCKTAIL

Tropical Punch Zero 16.  
*Lyre's dark & spicy zero rum, tropical fruits juice, grenadine*

## BEERS & CIDERS

ON TAP  
1664 lager  
7. pot 14. pint  
Port Phillip Pale Ale  
6. pot 13. pint  
L'Authentique French apple cider  
8. pot 16 .pint

## BOTTLES

White Rabbit dark ale 10.5  
Stumping ground IPA 11.  
James Boags light 7.5  
Heaps Normal non-alcoholic lager 10.

## CIDERS

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 12. |    |        |  |       |        |
| VIN BLANC                                       |    | 500ml  |  |       |        |
| GRENACHE BLEND, RHONE                           |    | carafe |  |       |        |
| Cotes du Rhone, Chapoutier 2021'                | 12 | 36     |  |       |        |
| CHENIN BLANC, LOIRE                             |    |        |  |       |        |
| Vouvray, Coteaux de la biche 2022'              | 17 | 50     |  |       |        |
| CHARDONNAY - BURGUNDY                           |    |        |  |       |        |
| Christophe Patrice 2021'                        | 17 | 50     |  |       |        |
| MELON DE BOURGOGNE - LOIRE                      |    |        |  |       |        |
| Muscadet, Batard Langelier 2023'                | 16 | 46     |  |       |        |
| PINOT GRIS - MOUNT ALEXANDER                    |    |        |  |       |        |
| Jean Paul 2023'                                 | 14 | 42     |  |       |        |
| ALCOHOL FREE VIOGNIER, SAUVIGNON                |    |        |  |       |        |
| L'Arjolle, Equilibre, ZERO                      | 15 | 43     |  |       |        |
| VIN ROSÉ  |    |        |  |       |        |
| GRENACHE - PROVENCE                             |    |        |  |       |        |
| Chateau des Ferrages, Cotes de Provence         | 15 | 42     |  | 500ml | carafe |
| VIN ROUGE                                       |    |        |  |       |        |
| GAMAY-BEAUJOLAIS VILLAGE                        |    |        |  |       |        |
| Vigneron des cru du Beaujolais 2022'            | 17 | 50     |  |       |        |
| PINOT NOIR, LOIRE                               |    |        |  |       |        |
| Domaine Berthier 2023'                          | 15 | 42     |  |       |        |
| GRENACHE, SYRAH - RHONE VALLEY                  |    |        |  |       |        |
| Ciboise by Chapoutier 2022'                     | 13 | 38     |  |       |        |
| MALBEC - SOUTH-WEST                             |    |        |  |       |        |
| Cahors, Chateau du Cèdre 2020'                  | 15 | 43     |  |       |        |
| MERLOT, CABERNET- BORDEAUX                      |    |        |  |       |        |
| Chateau Meillac, 2020'                          | 15 | 42     |  |       |        |
| SYRAH, MERLOT - PROVENCE                        |    |        |  |       |        |
| Domaine Gavoty, cuvee cigale                    | 14 | 40     |  |       |        |

ASK FOR OUR WINE LIST FOR MORE CHOICES