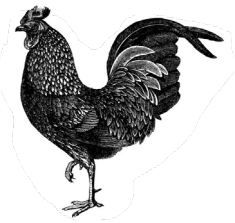


BON AP PETIT BISTRO



BON AP'ERO

- French crisps 6.
- Marinated mt zero olives 6.
- Oyster & mignonette 5.
- Green olives & anchovies tapenade, with croutons 8.
- Marinated white anchovies 8.
- Butter paysan Breton 1.

CHARCUTERIE / CHEESE

13. each or 3 for 36.

HOME-MADE CHARCUTERIES WITH BREAD

PARFAIT DE VOLAILLE & MANDARINE
chicken parfait & mandarine jelly

TERRINE DE CAMPAGNE
country style terrine (pork & pistachio), seeded mustard

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 pear & pistachio paste, fruit & lavoche

*Ask your waiter about what is available today



MENU

CÉLÉBRATION DINNER

TWO COURSES FROM \$50

ENTREE/MAIN OR MAIN/DESSERT

THREE COURSES FROM \$65

ENTREES

ASSIETTE DE CHARCUTERIE
select 2 charcuteries

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

ASPERGE SAUCE MOUSSELINE
green asparagus, sauce mousseline, pine nuts

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

HUITRES AUX CHAMPAGNE
4 freshly shucked oysters in champagne jelly
This dish incur a \$4 surcharge add oyster \$5

COQUILLE SAINT-JACQUES
scallops gratinated, mushrooms, leeks fondue, mussels velouté
This dish incur a \$4 surcharge

MAINS

MOULES NORMANDE
mussels, cider, shallots & cream with frites

POISSON DU JOUR
fish of the day, crayfish bisque, braised fennel & puree

MAGRET DE CANARD A L'ORANGE
duck breast, roasted kipfler potatoes & white asparagus, sauce à l'orange
This dish incur a \$9 surcharge

NAVARIN D'AGNEAU
7h lamb shoulder sauce navarin, spring vegetables

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

STEAK AUX POIVRES
eye fillet steak, pepper & cognac sauce, frites
This dish incur a \$5 surcharge

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

SIDES

10. each

FRIES & AIOLI*

RATATOUILLE

PEAS, SHALLOTS, LETTUCE, LARDONS

SOFT LEAVES SALAD



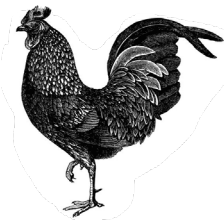
Bon Ap'
Petit Bistro

DESSERTS AT THE BACK

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

OUR FAMOUS CREME BRULEE
simply delicious

TARTE CITRON
lemony lemon tart & meringue

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

CHEESES

13. each or 3 for 36.

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

*Ask your waiter about what is
available today



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.

SAUTERNES TERTRE DU LYS D'OR 2018'
glass 90ml 18. carafe 500ml 95.
bottle 750 ml 135.

MASAMIEL MAURY FORTIFIED,
GRENACHE 2014'
glass 60m 14. carafe 500ml 65.
bottle 750 ml 98.

DIGESTIFS

GENEPI & CHARTREUSE
Dolin coeur de genepi 12.
Chartreuse green 13.5.

ABSINTHE
grande absente (fountain) 13.5.
YOU HAVE TO TRY THIS!

CALVADOS
domfrontais 2005 12.5.
le Pere Jule Pays d'Auge 20 years 16.5.

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 VSOP 12.
delord bas armagnac 1996 15.
delord bas armagnac 1983 16.5.
delord bas armagnac 1979 19.

COGNAC
Courvoisier VSOP gold 12.
Frederic Mestreau VS 15.
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

OLD FASHIONED 20.
Delord armagnac,
honey & bitter

OPEN 7 DAYS- 10AM TILL LATE - 361 DAYS

WE LOVE OUR INSTAGRAM - PLEASE POST & SHARE



@BONAPFITZROY

