

TIME TO CELEBRATE

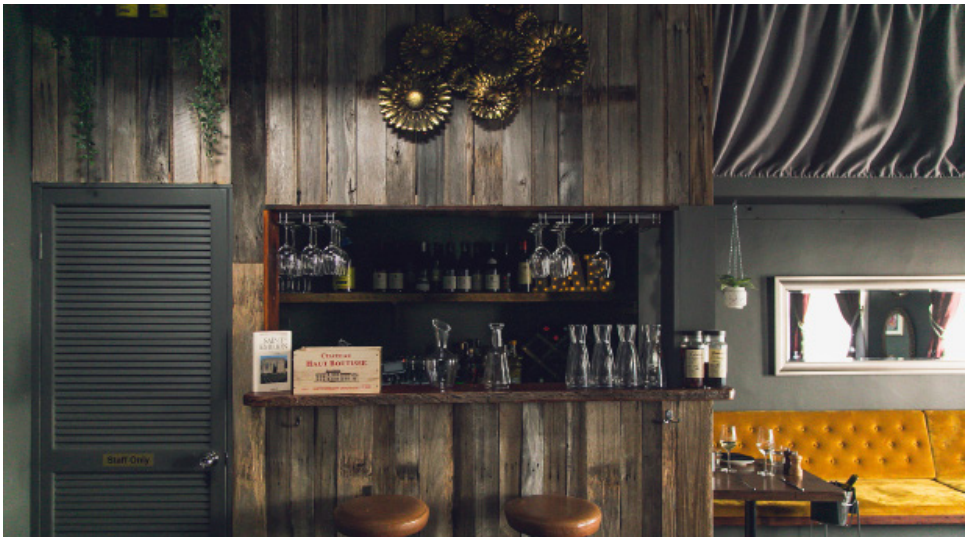
193
Brunswick st,
Fitzroy, 3065

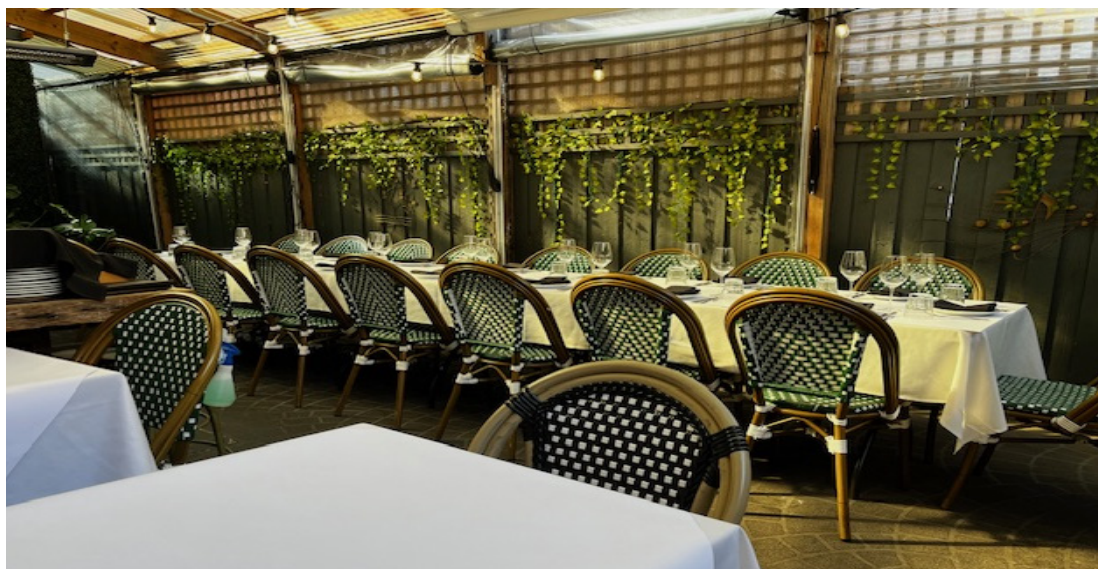


9415 9450
info@bonap.com.au

FUNCTIONS WITH STYLE







PRIVATE ROOMS



THE LITTLE PARIS

This opulent room features dramatic dark tones and linen tables which emphasize the elegant wooden bar. Beautifully ambient at night, this room is perfectly suited for many type of events.

- . seats 32
- . standing 40



THE COURTYARD

This winter proof space feature elegant wooden tables and colours from the south of France. Versatile, it can be open to the elements or be fully enclosed.

- . seats 36
- . standing 50



THE DINING ROOM

This is the main part from Bon Ap'. It combines the elegance of an old world cafe with the casual nature of a neighborhood eatery. Perfect for any special occasion.

- . standing 60



Le Grand Festin (Sharing menu)

2 COURSES - Entrées & Mains OR Mains & Desserts \$65

3 COURSES - Entrées & Mains & Desserts \$75

4 COURSES - Entrées & Mains & Cheeses & Desserts \$85

** Dietary requirements will be look after with individual dishes when necessary.*

ENTRÉES

*includes all
three entrées*

- **Croquette du jour** - Golden, crisp & delicate cheesy croquette
- **Home-made charcuterie** A selection of house terrines & cured meats with sourdough baguette.
 - * Pork & pistachio terrine*
 - * Duck parfait, port jelly*
 - * Pork & thyme rillettes*
 - * Dry French salami*
 - * Salmon rillettes, dill*
- **Marinated & charred squid**, Espelette peppers, peas purée & chorizo

MAINS

To share - choose 2

*Includes a selection
of sides*

- **Gnocchi à la Parisienne** - choux pastry gnocchi, kale & garlic, butternut pumpkin, bechamel, gratinated with comté cheese
- **Fillet de poulet** - Chicken breast cooked sous-vide, chicken & tarragon jus, Joel Robushon mash potatoes
- **Poisson du jour amandine** Fish of the day, onion soubise, green beans & almonds
- **Cochon Provencale** - Confit pork belly, Provence herbs crust pig & thyme jus, fennel salad
- **Agneau de 7h** - 7h saltbush lamb shouler, sauce Navarin, ratatouille Provencale
- **Chateaubriand steak** (top part of the eye fillet), Kampot pepper & cognac sauce, mushrooms persillade -plus \$8pp
- **Canard à l'orange** - pan-fried and roasted duck breast, classic sauce à l'orange, confit potatoes -plus \$9pp

CHÈSES

To share

- **Selection of French cheeses** with crackers & condiments

DESSERTS

To share - choose 2

- **Dark chocolate mousse** & nougatine
- **Our famous crème brûlée**
- **Profiterole** choux filled with pistachio crème patissière & chocolate topping

ADD ON

- **Escargot a la Bourguignone** (6) \$18
- **Oyster, sauce mignonette** \$6 per person
- **Scallops** served in there shell with a leeks & mussels velouté \$10 per person

Three courses individual menu

\$75 pp

Choice menu, with sides

Available up to 25 guests

Please select two entrees, two mains & two desserts

Set alternating menu

Please select two entrees, two mains and two desserts

Mains will be served with a selection of sides

Freshly baked baguette will be serve with the meal

Entrées

ASSIETTE DE CHARCUTERIE

homemade pork & pistachio terrine & dry cured salami

ESCARGOTS A LA BOURGUIGNONE (6)

snails baked with garlic butter

CROQUETTES DU JOUR

3 croquettes of the day

SQUID GRILLE PRINTANIER

*marinated & grilled squid, Espelette peppers,
peas purée & chorizo*

This dish incurs a \$5 surcharge

ST JACQUES GRATINÉE

scallops gratinated with a leeks & mussels velouté

This dish incurs a \$5 surcharge

Mains

POISSON DU JOUR AMANDINE

fish of the day, onion soubise, green beans & almonds

CANARD À L'ORANGE

duck breast, duck fat potatoes, garlic coulis, sauce a l'orange

This dish incurs a \$6 surcharge

AGNEAU DE 7H

7h saltbush lamb shoulder, ratatouille & sauce navarin

STEAK AUX POIVRES

eye fillet steak, pepper & cognac sauce, frites

This dish incurs a \$5 surcharge

GNOCCHI A LA PARISIENNE

*choux pastry gnocchi, kale & garlic, butternut bechamel,
gratinated with emmental cheese*

Desserts

CREME BRULEE

delicious!

TARTE BOURDALOUE

poached pear & almond tart, crème anglaise

MOUSSE AU CHOCOLAT

dark chocolate mousse, chantilly



MEETING & CONFERENCES

Our first floor private rooms have ample natural light and ideally suited to a broad range of uses including conferences, presentations, seminars, product launches and annual general meetings.

We offer tailored room set ups and ensure the timing of service matches your itinerary. Our goal is to ensure your event is a success.

Please contact us to discuss your options.



MEETING - room hire \$300

add morning tea and afternoon tea for \$20pp

Morning tea - freshly baked croissant with butter & jam, madeleine cake

Afternoon tea - cherry clafoutis & chocolate brownie

Drinks

available on consumption

Dining options

catering can be arranged in your room or in our main restaurant

FACILITIES

Projector & large screen

Wireless connectivity

Ipod unit

music





TERMS & CONDITIONS

General

- Bon Ap Petit Bistro is dedicated to the health and safety of all staff and patrons and thanks you in advance for your cooperation, understanding, and support.
- If you need to cancel or make any changes to your reservation, please contact us directly on 03 9415 9450 or email us at info@bonap.com.au.
- By providing your credit card details to Bon Ap Petit Bistro you hereby agree to these terms and conditions.

Attendance

- Final numbers of guests are required 24 hours prior to the event for catering purposes.
- Any additional guests will be subject to restaurant availability.

Securing Your Reservation

- To secure your reservation we require credit card details within 48 hours of booking.
- For last minute reservations (less than 48 hours' notice) we require credit card details at time of booking.
- Bookings are considered tentative until we receive credit card details.
- If credit card details are not received within the allocated time, management reserves the right to cancel the booking and reallocate the space without notice.

Set Menus

- All guests are considered 'dining guests' and will contribute to the total party size.
- All parties of 11 guests or more will be required to dine from a set menu.

Cake

- You are welcome to bring your own cake. There is a \$5pp cakeage fee, however this is waived should the party dine from a 3 courses set menu.

TERMS & CONDITIONS

Dietary

- Dietary requirements are required 24 hours prior to your reservation to ensure they can be catered for.
- Bon Ap Petit Bistro can cater to most mainstream dietary requirements. Please contact the restaurant directly to ensure your needs can be met.
- Whilst Bon Ap abides by strict food handling procedures, we cannot guarantee of cross contamination however we will do our utmost to separate food items where possible.

Service Charges

- A 5% surcharge is applied to all food and beverage on Saturday and 10% surcharge on Sunday. A 15% surcharge apply on public holidays.
- Surcharges for credit & debit cards are as follows:
VISA/MasterCard debit – 0.46% VISA Credit – 1.12% MasterCard Credit – 1.10% EFTPOS – 0.14%
UnionPay Debit – 0.80% UnionPay Credit – 1.81% AMEX/JCB/Diners Club – 2%
- Please be aware that these rates are subject to change without notice.

Cancellation Policy

- Bon Ap Petit Bistro requires notification of cancelation 1 week in advance, for any reason.