

# Bon Ap'

Petit Bistro

**Breakfast** til 4 pm

Poached eggs on toast, sourdough	10.5
Oeufs a la coque & "mouillettes" soft boiled eggs & soldiers with truffled butter	12.
Smashed avocado & heirloom tomatoes on toast, beetroot hummus, comté cheese & poached egg	17.
Confit pulled pork with hash brown, spicy tomato relish, poached eggs & sourdough	18.
Soft waffle, fried egg, bacon & honey mustard glaze	15.
King brown mushrooms, butter & thyme, parsnip crisp & porcini salt, poached egg, goat cheese curd	17.
Croque monsieur	14.
ham off the bone, gruyère & mustard béchamel ~ or make it a madame! (with a fried egg)	16.
Croissant or fresh baguette with butter & jam	5.
Croissant with ham off the bone & cheese	6.

## Extras

fried or poached egg 2.	smashed avocado 4.5
extra toast 2.5	hash brown 4.5
tomato relish 2.5	bacon 4.5
meredith goat cheese 5.	mushroom 4.5

## LE PETIT DEJEUNER CONTINENTAL

Tea, coffee or hot chocolate,  
Fresh orange juice,  
Croissant, baguette, gruyere, ham  
Soft boiled egg, french butter & jam

19.5.

## Sandwich & salads

take away available

Quiche of the day & green salad 10. + a small fries 4.

**Sandwich Parisien** 10. add a small fries 4.  
half baguette, ham off the bone, gruyère &  
french butter

**Sandwich Brie** 12. add a small fries 4.  
half baguette, double cream brie, cured ham,  
salsa verde

**Sandwich Provencal** 11. add a small fries +4  
half baguette, roasted capsicum, goat cheese,  
walnuts & salsa verde

**Goat cheese salad** 20.  
goat cheese baked with onions & figs chutney  
"en papillote", cherry tomatoes, walnuts,  
lardons, croutons, mix leaf & balsamic cream

**Mitraillette** 17.  
baguette, grilled rump steak, frites, herb sauce

**Lunch ~ Prix Fixe**

2 Courses \$32 / 3 Courses \$39

from 11.30am

## Entrées

Escargots - snails baked with garlic butter (6)	15.
Poireaux sauce gribiche grand-mère melting leeks, parsnip crisps, walnuts, sauce gribiche	13.
Ox tail terrine & salami with condiments	13.
Ora King salmon marinated with vermouth & dill. Baby beets, wild rocket, quark & herbs dressing, avruga caviar	e : 17. m : 25

## Mains

Fish of the day, ratatouille & Provence dressing	24.
Bavette-flank steak with gratin dauphi- nois & your choice of red wine or black pepper sauce	26.+2
Mussels & Normandy cider, frites	24.
Plat du jour - chef's choice	poa
Steak Tartare "au couteau" & frites	24

## Sides

French fries	8.
Broccolini, shallots & walnuts	9.
Soft leaves salad, french dressing	7.
Asperge sauce mousseline green asparagus, celery purée, pinenuts, mousseline sauce, shaved comté	11.

## Sweets

13.each

Crêpes suzette
Crème brûlée
Dark and white chocolate mousse

## Charcuterie & cheese

12 each / selection of 3 32 / selection of 6 58.

Parfait de foie de canard  
duck liver parfait

Rillettes de porc  
pork confit

Jambon de pays  
cured ham

Saucisson sec  
dry french style salami

Rillettes de sardine  
sardine rillettes

Terrine de fromage  
goat's cheese terrine

Roquefort  
Ewe, blue from the Languedoc

Brillat-Savarin  
cow, triple cream from  
Normandy

Comté  
cow, semi hard from Franche-  
Comté

Onetik chebris  
Goat & cheep from the Basque  
country



## Coffee

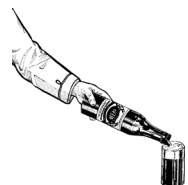
black or milk coffee 3.5. iced latte 4.  
 with Bonsoy 4. iced coffee 6.5.  
 with almond milk 4.5. iced chocolate 6.5.  
 hot chocolate 4. mocha 4.  
 chamellia fresh chai latte 4.

## Soft - Pour les petits joueurs

Hepburn sparkling water 7. 500ml  
 Orangina 5.  
 Home-made strawberry lemonade 6.  
 Home-made grapefruit limeade 6.  
 Hepburn sparkling blood orange 6.  
 Hepburn ginger beer 6.  
 Home-made Marco-Polo iced tea (red tea) 6.

## Beers & ciders

Brunswick Bitter 5.5 pot 11. pint  
 Bonza Australian Pale Ale 6 pot 12. pint  
 Bon ap pale ale 9.5.  
 1664 -Kronenbourg 9.  
 Blue moon - Belgium wheat ale 9.5.  
 Balter XPA 10.  
 Sirene farmhouse red beer 13.  
 Sirene citray sour 10.  
 Gavroche 8.5% 14.  
 Kwak amber ale 8.5% 14.  
 Schofferhofer beer 500ml 13.5.  
 James Boags light 7.5  
 Coldstream apple cider 9.5  
 Kopparberg pear cider 9.5  
 Cornouaille 25. brittany apple cider 375ml



## Wine by the glass

### Bulles

Heidsieck monopole champagne NV  
 Louis Perdrier ~ Loire Valley NV

### Vin Blanc

SAUVIGNON BLANC - SOUTH WEST  
 Alain Brumont 2015' 11 34  
 PINOT GRIS - ALSACE  
 Cave de Turckheim 2016 13 38  
 CHENIN BLANC - LOIRE VALLEY  
 Chinon Jean-Maurice Raffault 2017' 15 43  
 CHARDONNAY - BURGUNDY  
 Bouchard 'la Vignée' 2016' 15 42  
 VIOGNIER - SUTTON GRANGE  
 Fairbank 2016' 13 38  
 SAUVIGNON BLANC - SANCERRE  
 Sancerre Domaine Delaporte 2017' 19 51



18

10

500ml  
carafe

11

13

15

15

15

13

13

15

15

13

19

51

## Tea Mariage frères 5.

**French breakfast** (black tea)  
*elegant & refined full bodied blend*  
**Breakfast earl grey** (black tea)  
*marriage of Ceylon tea and bergamot*  
**Vert provence** (green tea)  
*mellow green tea rose & lavender*  
**Chai tea**  
*imperial spices, cloves, cinnamon, ginger, cardamon*  
**Milky blue** (blue tea)  
*milky texture, notes of chestnuts & cream patissière*  
**Marco polo rouge** (roobios herbal tea)  
*scented with fruits and flowers from China*  
**Dream tea** (herbal)  
*mix of chamomile, verbena, lemongrass, balm mint...*

## Cold press juices

Orange 6.  
 Carrot, orange, ginger 7.  
 Pineapple, apple, lemon 7.

## Brunchtails

Mimosa 10. orange, cointreau, sparkling  
 Provence mimosa 10. peach rinquiquin, grapefruit, sparkling  
 Bloody marie 14.

## Cocktails

Tom Collins 10. gin, lemon, soda, syrup  
 Aperol spritz 13. aperol, sparkling, soda, orange twist  
 Western Australia 14.5. westwinds gin, blueberries, mint, tonic  
 Flower Fizz 16. fair vodka, edelflower St Germain, lime, soda  
 193 16. rosemary Vedrenne gin, aperol, lime, honey, grapefruit, soda  
 Espresso Martini 18. whitelight vodka, Mr black liqueur, frangelico, coffee



### Vin Rosé

GRENACHE BLEND - PROVENCE  
 Chateau des Ferrages 16'



11

32

500ml  
carafe

### Vin Rouge

GAMAY - BEAUJOLAIS  
 Fleurie, Trenel 2016' 13 38  
 PINOT NOIR - LOIRE VALLEY  
 Coteaux du Giennois 2017' 14 40  
 GRENACHE, SYRAH - RHONE VALLEY  
 Ciboise by Chapoutier 2017' 11 34  
 MALBEC - SOUTH WEST  
 La Galope, Comté Tolosan 2015' 12 36  
 MERLOT, CABERNET - BORDEAUX  
 Chateau Meillac, Bordeaux supérieur 2012 15 42  
 SHIRAZ - BEECHWORTH  
 Ergo Sum 2013' 'Giaconda & Chapoutier' 30  
 PINOT NOIR - BURGUNDY  
 Bouchard & Fils, Coteaux de Moines 2014' 25  
 VIN DU MOMENT  
 Wine of the day poa poa

Ask you waiter if you would like to see the full  list