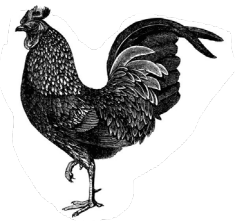


# BON AP PETIT BISTRO



## BON AP'ERO

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

## CHARCUTERIE / CHEESE PLATTER \$32 FOR 3

## 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

MOUSSE DE SAUMON  
salmon mousse, goat curd & chives

SAUCISSON SEC  
dry style pork salami

## CHEESE SELECTION WITH FIG PASTE & CRACKERS

COMTÉ 18 MONTH  
cow milk, nutty flavour

TOMME BASQUE  
goat & sheep milk, semy hard

FOURME D'AMBERT  
blue cheese from Auvergne, cow's  
milk

ARTISAN EXTRAVAGANT  
triple cream from Victoria

## MENU

# CÉLÉBRATION DINNER

**TWO COURSES \$50**

ENTREE/MAIN OR MAIN/DESSERT

**THREE COURSES \$65**

### ENTREES

ASSIETTE DE CHARCUTERIE  
*select 2 charcuteries*

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

POIREAUX VINAIGRETTE  
*confit leeks, xeres vinaigrette,  
balsamic glaze*

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

SOUPE A L'OIGNON  
*French onion soup*

COQUILLE SAINT-JACQUES  
*scallops gratinated,  
mushrooms, leeks fondue,  
mussels velouté - extra \$4*

### MAINS

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

POISSON DU JOUR  
*fish of the day, zucchini "en  
persillade" bisque & saffron  
sauce*

MAGRET DE CANARD A L'ORANGE  
*duck breast, roasted kipfler  
potatoes & spring onions,  
sauce à l'orange - extra \$9*

AGNEAU DE 7H  
*7h lamb shoulder, potato  
purée, sauce navarin*

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

STEAK AUX POIVRES  
*eye fillet steak, pepper &  
cognac sauce, frites - extra \$5*

TATIN AUX ENDIVES & AU BLEU  
*witlof & Fourme d'Ambert blue  
cheese tart, walnuts & apple*

### SIDES

10. each

FRIES & AIOLI\*

RATATOUILLE

PEAS, SHALLOTS, LETTUCE, LARDONS

SOFT LEAVES SALAD

\* Due to the current potato shortage the quality  
of our fries might vary from time to time. We  
apologise for this.

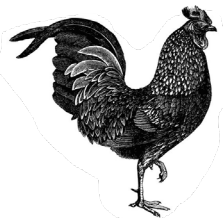
### DESSERTS AT THE BACK



*Bon Ap'*

Petit Bistro

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 AUX FRAISES  
**strawberry tart, crème  
pâtissière**

MOUSSE AU CHOCOLAT  
**dark chocolate mousse,  
nougatine, chantilly**

## CHEESE PLATTER CHOOSE 3 CHEESES FOR 32

COMTÉ 18 MONTH  
**cow milk, nutty flavour**

TOMME BASQUE  
**goat & sheep milk, semy hard**

FOURME D'AMBERT  
**blue, cows from Auvergne**

ARTISAN EXTRAVAGANT  
**triple cream from Victoria**



## 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

## 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](http://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



**OPEN 7 DAYS- 10AM TILL LATE - 361 DAYS**

WE LOVE OUR INSTAGRAM - PLEASE POST & SHARE



@BONAPFITZROY

