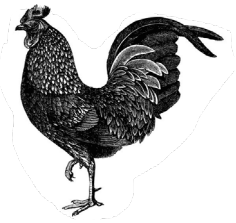




BON AP PETIT BISTRO



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 14.
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 leafs

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

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



Bon Ap'
Petit Bistro

MENU DÉJEUNER

FROM 11.30AM

TWO COURSES FROM \$44
THREE COURSES FROM \$58

ENTREES 16.

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

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

POIREAUX SAUCE GRIBICHE
leeks fondant & classic sauce gribiche

PANISSE MARSEILLAISE
chickpea chips, confit cherry tomatoes & eggplant caviar

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

SIDES

FRIES & AIOLI 9.

RATATOUILLE 9.

PEAS, LETTUCE, SHALLOTS, LARDONS 9.

SOFT LEAVES SALAD 8.

MAINS 30.

MOULES NORMANDE
mussels, cider, shallots & cream with frites

POISSON DU JOUR
fish of the day, green asparagus, fennel purée, sauce Grenobloise

This dish incur a surcharge

POULET BASQUAISE
chicken leg, piperade stew, kipfler potatoes

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

GNOCCHI A LA PARISIENNE
Homemade choux pastry gnocchi, spinach, goat curd & capsicums

DESSERTS 16.

OUR FAMOUS
crème brulée

SABLÉ BRETON, PISTACHE & ABRICOTS
Britanny biscuit, caramelised apricot, pistachio praline

MOUSSE AUX CHOCOLAT NOIR
dark chocolate mousse, praline chantilly, hazelnut tuile

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.

BRUNCHTAIL

mimosa 14.
orange, cointreau, sparkling

PIQUETTE

pique season 1
naturally fermented grape skins.
Light, spritzzy & low in alcohol
330ml 15.

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 liqueur
Espresso Martini 20.
Whitelight vodka, coffee liqueur
Frangelico, espresso

MOCKTAIL

Tropical Punch Zero 16.
Caleno dark & spicy zero rum, tropical fruits juice, grenadine

BEERS & CIDERS

ON TAP

1664 lager
7. pot 14. pint
Bon Ap Pale Ale
6. pot 13. pint
L'Authentique French apple cider
8. pot 16 .pint



BOTTLES

Schofferhofer wheat beer 14.5
White Rabbit dark ale 10.5
Bonza Australian ale 11.
Stumping ground IPA 11.
James Boags light 7.5
Heaps Normal non-alcoholic lager 10.

CIDERS

Cornouaille Brittany 375 ml 23.
Huet Normandy 750ml 44.

POUR LES PETITS JOUEURS


moda sparkling water 700 ml 5.
orangina 6.
ginger beer 6.
homemade strawberry lemo. 6.
home-made iced tea 6.
pink grapefruit sparkling 6.

WINE BY THE GLASS

BULLES

Heidsieck monopole champagne NV 20.
Louis Perdrier Brut Excellence sparkling NV 12.

VIN BLANC

GRENACHE BLEND, RHONE <i>Cotes du Rhone, Chapoutier 2021'</i>		500ml carafe	12	36
CHENIN BLANC, LOIRE <i>Vouvray, Coteaux de la biche 2022'</i>			17	50
CHARDONNAY - BEAUJOLAIS <i>Domaine de Thulon 2022'</i>			17	50
MELON DE BOURGOGNE - LOIRE <i>Muscadet, Batard Langelier 2023'</i>			16	46
PINOT GRIS - MOUNT ALEXANDER <i>Jean Paul 2023'</i>			14	42

VIN ROSÉ

GRENACHE - PROVENCE <i>Chateau des Ferrages, Cotes de Provence</i>		500ml carafe	15	42
<i>Alcohol Free, L'Arjolle, Languedoc</i>			12	36

VIN ROUGE

GAMAY-BEAUJOLAIS <i>Fleurie Bernard Metrat 2020'</i>			17	50
PINOT NOIR, LOIRE <i>Domaine Berthier 2023'</i>			15	42
GRENACHE, SYRAH - RHONE VALLEY <i>Ciboise by Chapoutier 2022'</i>			12	36
MALBEC - SOUTH-WEST <i>Cahors, Clos la coutale, 2021'</i>			15	43
MERLOT, CABERNET- BORDEAUX <i>Chateau Meillac, 2020'</i>			15	42
SYRAH - LANGUEDOC <i>Domaine de l'Arjolle, 2022'</i>			18	52

ASK FOR OUR WINE LIST FOR MORE CHOICES