

TIME TO CELEBRATE

193
Brunswick st,
Fitzroy, 3065

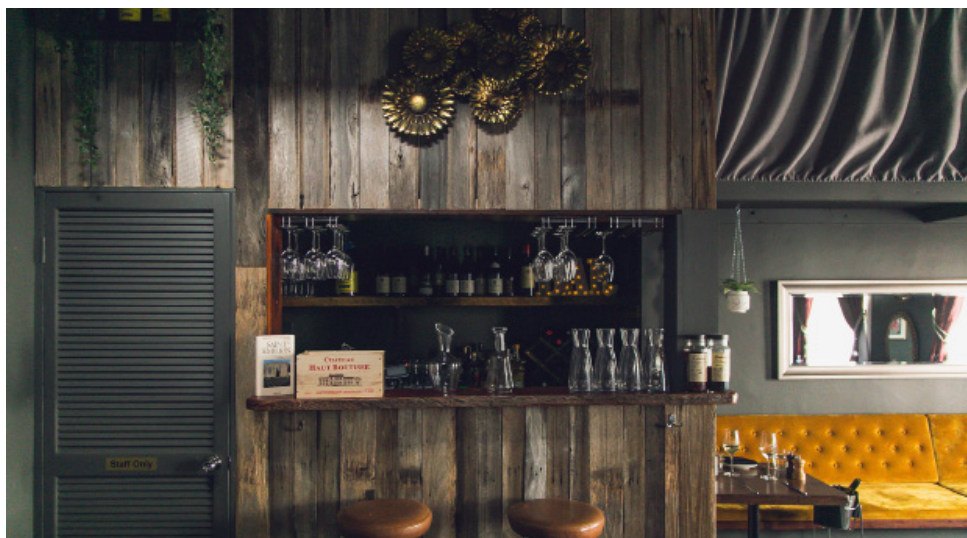


Bon Ap'
Petit Bistro

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 30
- . 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 35
- . standing 40



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

Mangeons ensemble (EAT TOGETHER)

2 COURSES - Entrées & Mains OR Mains & Desserts \$60

3 COURSES - Entrées / Mains / Desserts \$70

4 COURSES - Entrées / Mains / Cheeses / Desserts \$80

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

ENTRÉES

To share

- **Provence black olives tapenade**
- **Home-made charcuterie** A selection of house terrines & cured meats with sourdough baguette.
 - * *Pork & pistachio terrine*
 - * *Duck parfait, port jelly*
 - * *Pork & thyme rilette*
 - * *Dry French salami*
 - * *Salmon rilette, dill*
- **Marinated & charred Provence squid**, virgin sauce & piquillos puree

MAINS

To share - choose 2

- **fillet de poulet Basque** - Chicken breast cooked sous-vide. Chicken, thyme & rosemary jus
- **Poisson du jour** - Fish of the day, sauce Grenobloise (brown butter, capers, lemons & croutons)
- **Fillet mignon** - pork fillet & sage ballotine with mustard, sage & pork jus
- **Navarin d'Agneau** - 7h lamb shoulder, sauce Navarin (lamb & wine jus)
- **Roasted chateaubriand steak** (top part of the eye fillet), Kampot pepper & cognac sauce - \$8pp
- **Canard à l'orange** - pan-fried and roasted duck breast served pink, sauce à l'orange- \$9pp

SIDES

To share - choose 2

- **kipfler potatoes** "en persillade"
- **French fries** & aioli
- **Peas a la Francaise** (lettuce, shallots & butter)
- **Mix leaf salad** & dijon mustard dressing

CHEESES

To share

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

DESSERTS

To share - choose 2

- **Dark chocolate mousse** & nougatine
- **Our famous crème brûlée**
- **Crêpes Suzette**

ADD ON

- **Escargot a la Bourguignone** (6) \$17
- **Oyster, sauce mignonette** \$5 per person
- **Scallops a l'armoricaine** served in there shell with a rich cognac, shallots & tomato sauce (\$10 per person)

Three course menu

\$75 pp

Choice menu, with sides

Available up to 20 guests

Set alternating menu - Please select two entrees, two mains and two desserts

or

Pre-order 48h in advance

Not available Friday evening or Saturday evening

Mains will be served with a selection of sides
Freshly baked baguette will be served with the meal

Entrées

ASSIETTE DE CHARCUTERIE

homemade pork & pistachio terrine & dry cured salami

ESCARGOTS A LA BOURGUIGNONE (6)

snails baked with garlic butter

POIREAUX SAUCE GRIBICHE

leeks fondant & classic sauce gribiche

ENCORNET GRILLE, SAUCE VIERGE

marinated & grilled squid, virgin sauce, piquillos purée

SOUPE DE POISSON BRETONNE

fish, tomato & saffron soup with rouille, gruyere & croutons

Mains

POISSON DU JOUR

humpty doo barramundi, green asparagus, fennel purée, sauce Grenobloise

CONFIT DE CANARD

confit duck leg, cannellini beans ragout, honey and balsamic dressing

AGNEAU DE 7H

7h lamb shoulder, spring vegetables, sauce navarin

STEAK AUX POIVRES

eye fillet steak, pepper & cognac sauce, frites

This dish incurs a \$5 surcharge

GNOCCHI A LA PARISIENNE

Homemade choux pastry gnocchi, spinach, goat curd & capsicums

Desserts

CREME BRULEE

delicious!

MOUSSE AU CHOCOLAT

dark chocolate mousse, praline chantilly, hazelnut tuile

TARTE AU CITRON

lemony lemon tart, meringue



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 arrange in your room or in or 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.