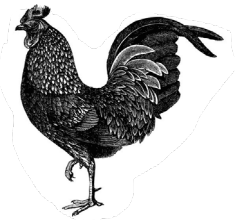




BON AP PETIT BISTRO



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 & GREEN SALAD
ham off the bone, gruyère, mustard & béchamel toastie 16.
or make it a madame!
(with a fried egg) 18.
add small fries 5.

QUICHE DU JOUR
quiche of the day & green salad 15.
add small fries 5.

LES BAGUETTES & SALAD
add small fries or small green salad 5.

sandwich Parisien 14.
half baguette, ham off the bone, gruyère & French butter

sandwich provençal 14.
half baguette, roasted capsicum, goat cheese, pesto, mix leaves

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

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



Bon Ap
Petit Bistro

MENU DÉJEUNER

FROM 11.30AM

TWO COURSES FROM \$48
THREE COURSES FROM \$62

ENTREES 17.

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

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

CROQUETTES DU JOUR
3 croquettes of the day

OEUF MIMOSA & BETTERAVE
deviled eggs, beetroot pickles, cos lettuce, garlic & rosemary crumbs

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

SIDES

FRIES & AIOLI 10.

RATATOUILLE 10.

PEAS, LETTUCE, SHALLOTS, LARDONS 10.

SOFT LEAVES SALAD 10.

MAINS 32.

MOULES NORMANDE
mussels, cider, shallots & cream with frites

POISSON DU JOUR
fish of the day, sauce bouillabaisse, fennel purée & braised

This dish incur a surcharge

POULET FONDANT
sous-vide chicken breast, parsnip purée, chicken & thyme jus

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

VOL-AU-VENT
chanterelle & portobello mushroom velouté in a vol-au-vent puff pastry, petite salad

DESSERTS 17.

OUR FAMOUS
crème brulée

TARTE TATIN
pear tarte tatin, crème fraîche

MOELLEUX AU CHOCOLAT
chocolate fondant, crème anglaise

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.
Watermelon & berry 7.

BRUNCHTAIL

mimosa 14.
orange, cointreau, sparkling

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

MOCKTAIL

Bloody Fizz 16.
Bloody shiraz gin zero, four pillar zero, lemon, grenadine, egg white

BEERS & CIDERS

ON TAP

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

BOTTLES

White Rabbit dark ale 10.5
Stumping ground IPA 11.
James Boags light 7.5
Heaps Normal non-alcoholic lager 10.

CIDERS



Cornouaille Brittany 375 ml 23.

POUR LES PETITS JOUEURS

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



WINE BY THE GLASS

BULLES			VIN ROSÉ		500ml carafe
Heidsieck monopole champagne NV 20.			GRENACHE - PROVENCE		
Louis Perdrier Brut Excellence sparkling NV 12.			Chateau des Ferrages, Cotes de Provence	15	42
VIN BLANC		500ml carafe	VIN ROUGE		
GRENACHE BLEND, RHONE			GAMAY-BEAUJOLAIS VILLAGE		
Cotes du Rhone, Chapoutier 2021'	12	36	Vigneron des cru du Beaujolais 2022'	17	50
CHENIN BLANC, LOIRE			PINOT NOIR, LOIRE		
Vouvray, Coteaux de la biche 2022'	17	50	Domaine Berthier 2023'	15	42
CHARDONNAY - BURGUNDY			GRENACHE, SYRAH - RHONE VALLEY		
Christophe Patrice 2021'	17	50	Ciboise by Chapoutier 2022'	13	38
MELON DE BOURGOGNE - LOIRE			MALBEC - SOUTH-WEST		
Muscadet, Batard Langelier 2023'	16	46	Cahors, Chateau du Cèdre 2020'	15	43
PINOT GRIS - MOUNT ALEXANDER			MERLOT, CABERNET- BORDEAUX		
Jean Paul 2023'	14	42	Chateau Meillac, 2020'	15	42
ALCOHOL FREE VIOGNIER, SAUVIGNON			SYRAH, MERLOT - PROVENCE		
L'Arjolle, Equilibre, ZERO	15	43	Domaine Gavoty, cuvee cigale	14	40

ASK FOR OUR WINE LIST FOR MORE CHOICES