

# TIME TO CELEBRATE

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193  
Brunswick st,  
Fitzroy, 3065



*Bon Ap'*  
Petit Bistro

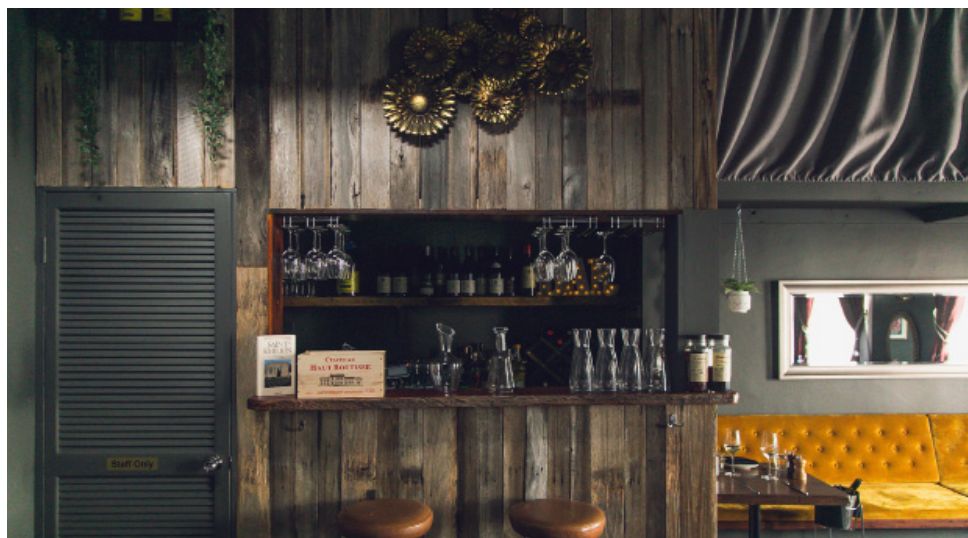
9415 9450  
[info@bonap.com.au](mailto:info@bonap.com.au)

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## FUNCTIONS WITH STYLE

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# 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 32
- . 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 36
- . standing 50



## *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

# Le Grand Festin (EAT TOGETHER)

2 COURSES - Entrées & Mains OR Mains & Desserts \$62

3 COURSES - Entrées / Mains / Desserts \$72

4 COURSES - Entrées / Mains / Cheeses / Desserts \$82

\* 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** - Chicken breast cooked sous-vide, chicken & thyme jus

- **Poisson du jour** - Fish of the day, sauce bouillabaisse (a recipe from Marseille made with a base of fish, saffron, tomato & pastis )

- **Cochon Provencale** - Confit pork belly, Provence herbs crust pig & thyme 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

## CHÈSES

*To share*

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

## DESSERTS

*To share - choose 2*

- **Dark chocolate mousse** & nougatine

- **Our famous crème brûlée**

- **Crêpes suzettes**

## ADD ON

- **Escargot a la Bourguignone** (6) \$18

- **Oyster, sauce mignonette** \$5 per person

- **Scallops** served in there shell with a cauliflower puree & parsley sauce \$9 per person

# Three courses 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*

CROQUETTES DU JOUR

*3 croquettes of the day*

ENCORNET GRILLE, SAUCE VIERGE

*marinated & grilled squid, virgin sauce, piquillos purée*

POELEE DE St JACQUES

*sautéed scallops, cauliflower puree, parsley sauce*

*This dish incurs a \$5 surcharge*

## Mains

POISSON DU JOUR

*fish of the day, zucchini 'en persillade', sauce marinère*

POITRINE DE COCHON

*confit pork belly, Provence herbs crust, sweet potatoes, pig & thyme jus*

AGNEAU DE 7H

*7h lamb shoulder, potato Anna, tomato Provencale sauce navarin*

STEAK AUX POIVRES

*eye fillet steak, pepper & cognac sauce, frites*

*This dish incurs a \$5 surcharge*

TARTE TATIN DE LEGUMES

*summer vegetables tarte tatin, burrata, rocket & herbs pesto*

## Desserts

CREME BRULEE

*delicious!*

TARTE AU FRAISE

*strawberry tart, crème diplomate, strawberry coulis*

FONDANT AU CHOCOLAT

*chocolate fondant, crème anglaise*



# 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.**

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**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](mailto: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.