

Menu célébration

A menu celebrating our favourite dishes.

TWO COURSES \$45

THREE COURSES \$60

EXTRA SIDES \$10

Entrées

Assiette de charcuterie maison

your choice of 2 :

country style terrine, salmon rilette,
cured salami, pork rilette,
duck liver parfait or cured ham

≈

Croquettes du jour

croquettes of the day (3)

≈

Escargots à la Bourguignonne

snails baked with garlic butter (6)

≈

Poules marinés Provence

marinated octopus, potatoes
“à l’huile”, confit tomatoes,
asparagus, capsicum, spring onions

≈

Huîtres (4)

freshly shucked oysters,
shallot vinaigrette

≈

Oeufs mimosa

beetroot’s deviled eggs,
black garlic, salmon caviar,
persillade sauce

Plats de résistance

Poisson du jour

fish of the day, zucchini
“persillade”, mango & herbs
dressing

≈

Moules aux cidres

mussels, shallots, cream &
Normandy cider, French fries

≈

Steak frites +3

O’connor eye fillet steak with
French fries,
Kampot pepper & cognac sauce
or cafe de paris butter

≈

Steak Tartare “au couteau”

raw hand-cut eye-fillet, condiments,
salad & toasts

≈

Agneau de prés salés

7 hours saltbush lamb shoulder,
roasted eggplant, pickled fennel,
roasted capsicum, Provence sauce

≈

Poulet roti au jus

sous-vide roasted chicken breast,
rosemary & chicken jus,
Basque piperade

≈

Gnocchi Provencale

homemade Parisienne gnocchi,
green asparagus, dry tomatoes, black
olives, goat’s cheese, pine nuts

À côté!

French fries
& aioli

≈

Petit pois à la Francaise
peas, braised lettuce & lardons
(veg option available)

≈

Ratatouille

goat cheese & pine-nuts

≈

Soft leaves salad,
french dressing

Desserts & fromages

Our famous crème brulée

Tarte Bourdaloue

Poached pear & almond tart,
crème Anglaise

Dessert of the day

Mousse au chocolat

dark & rich chocolate mousse

Assiette de fromages

Selection of two French cheeses
“Ask us about what is available”



Bon Ap'
Petit Bistro

Merci to our fantastic customers