

*TIME TO CELEBRATE*

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193  
Brunswick st,  
Fitzroy, 3065



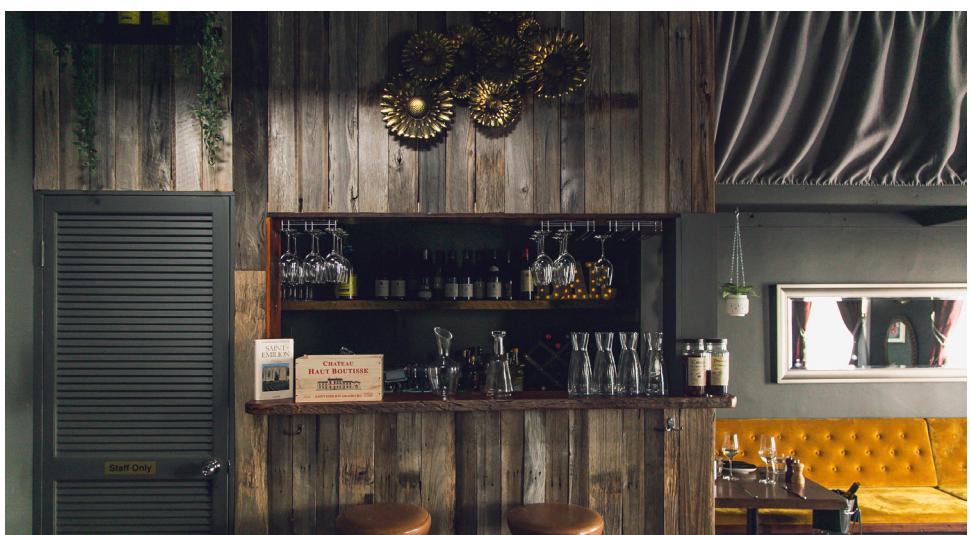
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FUNCTIONS WITH STYLE

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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 35

. 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.

. seats 50

. standing 90

# LE GRAND FESTIN

## Mangeons ensemble (EAT TOGETHER)

**2 COURSES** - Entrées / Mains or Mains / desserts \$50

**3 COURSES** - Entrées / Mains / Desserts \$60

**4 COURSES** - Entrées /Mains / Cheeses / Desserts \$70



## ENTREES

### To share

Croquette of the day & salsa

**Home-made charcuterie** A selection of house terrines & cured meats with sourdough baguette. Such as :

- |                         |                                     |
|-------------------------|-------------------------------------|
| * Country style terrine | * Chicken liver parfait, port jelly |
| * Dry French salami     | * Goat cheese terrine               |
| * Duck rillette         | * Cured ham                         |

**Ora King salmon** marinated with vermouth & dill.

Baby beets, wild rocket, quark & avruga caviar



## MAINS

### To share - choose 2

**Poulet fondant sauce gribiche** - chicken fillet cooked with fresh herbs, sauce gribiche (capers, tarragon & parsley emulsion sauce)

**Poisson du jour** - Fish of the day, watercress & garlic sauce, fennel

**Cochon Provencale** - Confit pork belly, rosemary & thyme crust, pig & thyme jus

**Agneau de pré salé** - 7 hours saltbush lamb shoulder, lamb & tomato jus

**Roasted chateaubriand steak** (top part of the eye fillet), Kampot pepper & cognac sauce - \$8pp

### Sides - select 2

- \* kipfler potatoes "en persillade"
- \* French fries & aioli
- \* Peas a la Parisienne - peas, braised lettuce
- \* mix leaf salad & dijon mustard dressing

## CHEESES

### To share

Selection of cheeses with crackers & condiments

## DESSERTS

### Served alternately - choose 2

Crème Brûlée

Apple tarte tatin, caramel sauce, cream

Profiterole - "craquelin choux pastry, cream, vanilla ice-cream, 67%dark chocolate sauce



# CAKE

Looking to make your event extra special!  
Our pastry chef can organise a delicious Fraisier.  
The most classic French cake made with a genoise sponge, strawberries & vanilla cream, strawberry jelly.



22cm - \$80

28cm - \$95

1 week notice

*More cakes coming soon*

# CANAPES

*20 pieces per platter  
(can be adjusted to your needs)*

## Savouries

- \* Prawns "en persillade" rosemary & paprika crumbs \$80
- \* Freshly shucked oysters, shallot mignonette \$80
- \* Croquette of the day, aioli \$80
- \* Polenta & fontina chips, aioli \$75
- \* Mushroom, spinach, cream, sunflower seeds & balsamic glazed \$75
- \* Gougere au bleu (choux pastry & creamy roquefort cheese) \$65
- \* Salmon rillette, crostini, avruga caviar \$70
- \* Provence omelette (ratatouille & goat cheese) \$65
- \* Anchovies toast & black olive tapenade \$65
- \* Cordon bleu (fondant chicken schnitzel with cheese & ham) \$80
- \* 7 hours saltbush lamb shoulder pie \$80
- \* Confit Pork belly, pickled cucumber, sauce gribiche \$80
- \* Duck sausage roll, sauce a l'orange \$75
- \* Beef or chicken skewer, kampot pepper sauce \$75

## Optional grazing table

\$25 / person - chef's selection

including house-made terrine, pickles & bread

Ora king salmon lightly marinated with vermouth & dill

French cheese table, figs & walnuts paste, sourdough bread

## Sweets

- \* Profiteroles, home-made vanilla ice cream, chocolate sauce \$70
- \* Minute apple tart, compote, salted caramel \$65
- \* Crème brûlée \$65
- \* Dark & white chocolate mousse, nougatine crunch \$65

# 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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**FULL DAY MEETING** - room hire \$300

**HALF DAY MEETING** - room hire \$180

**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 our main restaurant

## FACILITIES

Projector & large screen  
Wireless connectivity  
Ipod unit  
music

