

Bon Ap'

Petit Bistro

Breakfast til 4 pm

Poached eggs on toast, sourdough	10.5
Oeufs a la coque & “mouillettes” soft boiled eggs & soldiers with truffled butter	12.
Smashed avocado, soft waffle, confit tomatoes, balsamic onions, goat’s cheese & poached egg	17.
Confit duck à l’orange with hash brown, poached egg, orange sauce, shallots & orange marmelade	19.
Peas “a la Parisienne”, poached egg, hash brown, hollandaise sauce, crispy bacon	18.
King brown mushrooms, butter & thyme, parsnip crisp & porcini salt, poached egg, goat cheese curd	17.
Croque monsieur ham off the bone, gruyère & mustard béchamel toastie	14.
~ or make it a madame! (with a fried egg)	16.
Croissant or fresh baguette with butter & jam	5.
Croissant with ham off the bone & cheese	6.

Extras

fried or poached egg 2.	smashed avocado 4.5
extra toast 2.5	hash brown 4.5
bacon 4.5	mushroom 4.5
meredith goat cheese 5.	

LE PETIT DEJEUNER CONTINENTAL

Tea, coffee or hot chocolate,
Fresh orange juice,
Croissant, baguette, gruyere, ham
Soft boiled egg, french butter & jam
19.5.

Sandwich & salads

take away available

Quiche of the day & green salad 10. + a small fries 4.

Sandwich Parisien 10. add a small fries 4.
half baguette, ham off the bone, gruyère &
french butter

Sandwich Brie 12. add a small fries 4.
half baguette, double cream brie, cured ham,
salsa verde

Sandwich Provencal 11. add a small fries +4
half baguette, roasted capsicum, goat cheese,
walnuts & salsa verde

Goat cheese salad 20.
goat cheese baked with onions & figs chutney
“en papillote”, cherry tomatoes, walnuts,
bacon, croutons, mix leaf & balsamic cream

Mitraillette 17.
baguette, grilled rump steak, frites, herb sauce

Lunch ~ Prix Fixe

2 Courses \$33 / 3 Courses \$40
from 11.30am

Entrées

Escargots - snails baked with garlic butter (6)	15.
Huitres - oysters with shallots vinaigrette (3)	12.
Asperges glacés Green asparagus, sauce mousseline, pinenuts & chives	13.
Chicken parfait & salami with condiments	13.
Brandade de morue - Salt cod & potatoes emulsion served with garlic toast	15.
Ora King salmon marinated with vermouth & dill. Baby beets, wild rocket, quark & herbs dressing, avruga caviar	e : 17. m : 25

Mains

Fish of the day, fennel braised with thyme, served with watercress & garlic sauce	24.
Porterhouse- with potatoes “en persillade”, your choice of beurre maitre d’hotel or black pepper & cognac sauce	26.+2
Mussels & Normandy cider, frites	24.
Plat du jour - chef’s choice	poa
Steak Tartare “au couteau” & frites	24.

Sides

French fries	8.
Broccolini, shallots & walnuts	9.
Soft leaves salad, french dressing	7.

Sweets

13.each

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

Crème brûlée

Tarte Tatin, caramelised apple tart cooked
upside down, caramel sauce, cream

Charcuterie & cheese

served with sourdough baguette

12 each / selection of 3 32. / selection of 6 58.

Parfait de foie de volaille
chicken liver parfait

Rillettes de canard
duck confit with armagnac
& spices

Jambon de pays
cured ham

Saucisson sec
dry french style salami

Terrine de campagne
pork & chicken terrine

Roquefort
Ewe, blue from the Languedoc

Brillat-Savarin
cow, triple cream from
Normandy

Comté
cow, semi hard from Franche-
Comté

Onetik chebris
Goat & sheep from the Basque
country

Open 7 days- 10am till late- 361 days
10% surcharge on Public Holiday
A credit card surcharge apply to cover bank charges



Coffee

black or milk coffee 3.5. iced latte 4.
with Bonsoy 4. iced coffee 6.5.
with almond milk 4.5. iced chocolate 6.5.
hot chocolate 4. mocha 4.
chamellia fresh chai latte 4.

Soft - Pour les petits joueurs

Hepburn sparkling water 7. 500ml
Orangina 5.
Home-made strawberry lemonade 6.
Home-made pear lemonade 6.
Hepburn sparkling blood orange 6.
Hepburn ginger beer 6.
Home-made Marco-Polo iced tea (red tea) 6.

Beers & ciders

Frenchies Pale Ale 6.5 pot 13. pint
1664 lager 7 pot 13.5. pint
Bon ap pale ale 9.5.
White rabbit dark ale 10.5
Balter XPA 10.
375ml Sirene farmhouse red beer 13.
375ml Sirene praline stout 14.
Sirene citray sour 10.
Gavroche French red ale 8.5% 14.
Kwak Belgium amber ale 8% 14.
Bellerose blonde 6.5% 14.
Trumer pilsner 10.
James Boags light 7.5
Coldstream apple cider 9.5
Cornouaille 19. brittany apple cider 375ml



Wine by the glass

Bulles

Heidsieck monopole champagne NV
Louis Perdrier ~ Burgundy NV

Vin Blanc

SAUVIGNON BLANC - SOUTH WEST
Alain Brumont 2015' 11 34
PINOT GRIS- ALSACE
Cave de Turckheim 2016' 13 38
CHARDONNAY - BURGUNDY
Bouchard 'la Vignée" 2016' 15 42
VERMENTINO, VIOGNIER BLEND - LANGUEDOC
Saint Chinian - aux 4 vents 2017' 15 42
SAUVIGNON BLANC - SANCERRE
Sancerre Domaine Delaporte 2017' 19 51



18

10

Tea Mariage frères 5.

French breakfast (black tea)
flamboyant black tea with citrus notes
Earl grey French blue (black tea)
elegant silky blend & blue flowers
Vert provence (green tea)
mellow green tea rose & lavender
Chai tea
imperial spices, cloves, cinnamon, ginger, cardamon
Milky blue (blue tea)
milky texture, notes of chestnuts & cream patissière
Marco polo rouge (roobios herbal tea)
scented with fruits and flowers from China
Dream tea (herbal)
mix of chamomile, verbenas, lemongrass, balm mint...
Peppermint (herbal)
artisan herbal tea

Cold press juices

Orange 6.
Carrot, orange, ginger 7.
Pineapple, apple 7.

Brunchtails

Mimosa 10. orange, cointreau, sparkling
Bon Ap' mimosa 12. pear puree, pear spirit, sparkling
Bloody marie 14.

Cocktails

Tom Collins 10. gin, lemon, soda, syrup
Aperol spritz 14. aperol, sparkling, soda, orange twist
Spiced Rhum Mojito 17. Kraken mojito
Ginger lips 16. white light vodka, ginger, strawberry, lemon
Elderflower Fizz 18. Triple G gin, St Germain, tonic, cucumber
French negroni 18. Le Gin, Dolin bitter, Gentiane pontiane, cassis
Espresso Martini 18. whitelight vodka, kahlua liqueur, frangelico, coffee



Vin Rosé

GRENACHE BLEND - PROVENCE
Chateau des Ferrages 2018 18'



11

32

500ml
carafe

Vin Rouge

GAMAY-BEAUJOLAIS
Chateau Pizay 2017 13 38
PINOT NOIR - BEECHWORTH
Indigo 2017' 14 40
GRENACHE, SYRAH - RHONE VALLEY
Ciboise by Chapoutier 2017' 11 34
GRENACHE, SYRAH, CARIGNAN - LANGUEDOC
Faugeres, Domaine Les Serrals 2016 17 52
SYRAH, CARIGNAN, GRENACHE - LANGUEDOC
Corbieres, Chateau Grand Moulin 2017' 15 42
MALBEC - SOUTH WEST
La Galope, Comté Tolosan 2015' 12 36
MERLOT, CABERNET - BORDEAUX
Chateau Meillac, Bordeaux supérieur 2012' 15 42

500ml
carafe

Ask you waiter if you would like to see the full  list