

Ché Bon

RESTAURANT

FRENCH CUISINE BY CHEF RODOLPHE

Pascale (front of house) and Rodolphe (chef) come from the Roman city of Lyon situated in east-central France. World renowned for gastronomy, the couple owned a restaurant there for five years. They were recognized for their achievements when voted Best Family Own restaurant given by Jean-Francois Mesplede who is the chef editor of the Michelin since 2005 and Paul Bocuse.

While travelling around Australia they fell in love with the Northern Rivers region and bought the Old Church Restaurant in Tintenbar which they reopened as Ché Bon in 2006.

Serving authentic French country cooking with Australian ingredient fusion, Ché Bon is a delightful oasis... a place to dine well in relaxed surroundings.

Bon Appetit

Tony Keys

Ché Bon

DRINKS MENU

APERITIFS

<u>Hibiscus Bliss</u>	\$13
French sparkling rose with hibiscus flower	
<u>Kir</u>	\$9
Crisp white wine from the Macon region with a dash of Dijon blackcurrant liqueur	
<u>Kir Communard</u>	\$9
French red wine with blackcurrant liqueur Crème de Cassis.	
<u>Kir Royal</u>	\$12
Dry French sparkling wine, a hint of sweetness provided by Dijon Crème de Cassis.	
<u>Champagne Cocktail</u>	\$13
French sparkling wine , Cointreau , sugar infused in angostura	
<u>Barbotage</u>	\$13
French sparkling wine with orange juice and cognac	

Non-Alcoholic

<u>Lemon lime and bitter</u>	\$6
House made with soda water, lemon juice and cordial and angostura	
<u>Pineapple sunrise</u>	\$6
100% Australian pineapple juice, soda water and grenadine cordial	

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WINE LIST

	Glass	Bottle
<u>Rose Wine</u>		
Chateau de Sours 2015 (Appellation Bordeaux Controlee) Red berry fruits aromas, full and rich with long dry finish.	\$9	\$29
<u>Sparkling wine and Champagne</u>		
Louis Bouillot Perle de Vigne “Grand Reserve” \$13 Crément de Bourgogne: Very clean and crisp gentle flavours that enhance the appetite.		\$48
Chateau de Sours Sparkling rose (Appellation Bordeaux controlee) Delicate raspberry flavours, beautifully balanced and refreshing.	\$11	\$39
French Champagne (depending on arrivals) \$16 French AOC Champagne from Champagne area.		\$59
Champomy Non-alcoholic Champagne with apple flavours!		\$17

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WINE LIST

	Glass	Bottle	½ bottle
Red wines			
<i>Rhone valley</i>			
Cote du Rhone Guigal 2012 AOC		\$45	\$27
One of the Rhone's greatest producers made from Syrah (Shiraz). It shows less fruit than our Shiraz but makes up for that with greater texture.			
Crozes Hermitage Guigal 2012 AOC		\$55	
Slight blackcurrant on the nose, firm in the mouth and a wonderful accompaniment to richer meats.			
<i>Beaujolais</i>			
Chiroubles G.Duboeuf 2012 AOC		\$37	
The lightest and most perfumed of the ten Cru Beaujolais. Very refreshing and satisfying.			
<i>Bourgogne</i>			
Bourgogne Faiveley 2013 AOC		\$55	\$31
100% Pinot Noir grape. Low in tannin and subtle in berries flavour.			
<i>Bordeaux</i>			
Chateaux de Sours 2011 (Appellation Bordeaux Controlee)	\$9	\$35	
85% Merlot, low in tannin with juicy red fruits tone.			
Chateau L'Escart 2014 AOC	\$12	\$45	
Cabernet Sauvignon grape with a touch of toasty oak. Rich and complex			

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WINE LIST

	Glass	Bottle
White Wines		
<i>Rhone valley</i>		
Muscat Beaumes de Venise Chapoutier 2012 AOC	\$9	\$33
Abundant floral and fruit aromas carry through to the palate with concentrated flavours of honey, peaches and apricots. Served chilled, the Muscat of Domaine de Coyeux is an ideal apéritif or dessert wine.		
<i>Bourgogne</i>		
Bourgogne Chardonnay Bertrand 2014 AOC	\$11	\$41
Made from 100% Chardonnay, notes of citrus and ripe apple. Aging in barrels brings out toasty notes.		
<i>Loire Valley</i>		
Sancerre Jolivet 2014 AOC	\$12	\$45
100% Sauvignon blanc . Vibrant citrus and passionfruit flavors. Crisp and elegant.		
<i>Alsace</i>		
Pinot Blanc Hugel et Fils 2012 AOC	\$11	\$39
Most common grape in Alsace, dry and delicate.		

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SUPPLIERS

At Ché Bon, we strive to use the freshest local produce. Listed below are some of these local suppliers we are proud to call our friends.

Meat: Troy from Daley's gourmet meat, Ballina

Fish: Robert from Northern river seafood, Ballina

Honey: Jenifer and Mark

Salad: Peter from Booyong Farm, Booyong

Vegetables: Lombardo

Coffee and macadamia nuts: John from Byron BOP, Fernleigh

Pottery: Doug Young at Art Studio, Nashua Road, Fernleigh

Water: Caroline and Kyle from Fernleigh spring, Fernleigh