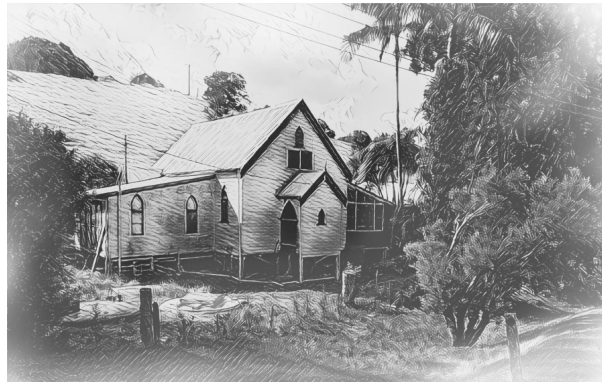


# Ché Bon

## 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 traveling 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 Appétit

*in Memory of Tony Keys*  
*01.01.2018*

**\$49**



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<b>Soup of the day</b> with bread	(V ) (see opposite)
<b>Vegetarian entrée of the day</b>	(V ) (see opposite)
<b>Duck liver pate</b> Prunes and red wine reduction, bread and salad	(ask for GF)
<b>Marcelle's tripes</b> white wine jus, vegetables and pickles	(DF) (GF )
<b>French snails in garlic and parsley butter</b> with bread	(ask for GF)
<b>Popa's seasoned salmon</b> with truffle oil and guerande salt, cauliflower puree	(DF) (ask for GF)
<b>Beef Tartare</b> with salad and bread	(ask for GF)



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<b>Seafood Pho</b> Sea scallops, prawns and fish Rice vermicelli, Thai basil, coriander and soya beans	(GF) (DF)
<b>Roasted Quail stuffed with duck and shitake</b> Potato mash and meat jus	(GF)
<b>Fresh fish of the day</b>	(GF) (see opposite)
<b>Vegetarian main of the day</b>	(GF) (see opposite)
<b>Troy's legendary beef eye fillet</b> with choice of sauce and side dish	(GF)
<b>Duck breast fillet</b> with choice of sauce and side dish	(GF)
<b>Side dish</b> salad / vegetables / potato mash	
<b>Sauce</b> meat jus / creamy mushroom / blue cheese	



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<b>Lemon curd</b> with lemoncello and meringue	(GF)
<b>Vanilla crème brûlée</b>	(GF)
<b>Fresh fruit sabayon</b> with vanilla ice cream	(ask for DF)(GF)
<b>Chocolate and cardamom panacotta</b> with chantilly	(GF)
<b>Blue cheese, mascarpone and dried fruits coated in chia seeds</b> with bread	(ask for GF)

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**SIDES**

<b>Handmade potato fries</b>	Small / Large	\$5 / \$7
<b>Green salad</b>	Small / Large	\$5 / \$7
<b>Garlic bread</b>	Small / Large	\$5 / \$7

*Ché Bon*  
DRINKS MENU



APERITIFS

<b>Hibiscus Bliss</b>		
	French sparkling rose with hibiscus flower	\$13
<b>Kir</b>		
	Crisp white wine with a dash of Dijon blackcurrant liqueur	\$9
<b>Brookie's</b>		
	Local Brookie's Gin, Martini, Campari, soda water	\$11
<b>Kir Royal</b>		
	Dry French sparkling wine, a hint of sweetness provided by Dijon Crème de Cassis	\$13
<b>Champagne Cocktail</b>		
	French sparkling wine, Cointreau, sugar infused in angostura	\$13
<b>French Spritz</b>		
	Aperol, french sparkling, soda water	\$11

BEERS

<b>French Lager 1664</b>	\$7	<b>Hahn Light</b>	\$7
<b>Coopers Pale Ale</b>	\$7	<b>Cooper Mild Ale 3.5%</b>	\$7
<b>Corona</b>	\$7	<b>Pear or Apple Cider</b>	\$7
<b>Peroni</b>	\$7	<b>Stone and Wood Pacific Ale</b>	\$9
<b>XXXX Gold</b>	\$7		

SPIRITS

<b>Vodka</b>	\$9	<b>Whiskey</b>	\$9
<b>Gin</b>	\$9	<b>Rum</b>	\$9
<b>Bourbon</b>	\$9	<b>Glenfiddich aged 10 years</b>	\$10
<b>Cognac VS Hennessy</b>	\$10		

LIQUEURS

<b>Lemoncello</b>	\$9	<b>Port</b>	\$9
<b>Baileys</b>	\$9	<b>Chartreuse</b>	\$9

NON-ALCOHOLICS

<b>House made Lemon Lime and Bitter</b>	\$6	<b>Lemonade</b>	\$5
<b>Pineapple sunrise Mocktail</b>	\$6	<b>Coca-Cola</b>	\$5
<b>Orangina</b>	\$6	<b>Ginger beer</b>	\$5
		<b>Orange/ Apple/ Pineapple Juice</b>	\$5
	(French unique sparkling drink with fresh orange pulp )		

# Ché Bon WINE LIST



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## ROSE WINE

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	Glass	Bottle
<b>Cotes de Provence Domaine des Feraud 2016</b> "Cuvee Prestige" . Subtle and elegant 100% organic.	\$9	\$39

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## SPARKLING WINE

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	Glass	Bottle
<b>Louis Bouillon Perle de Vigne "Grand Reserve"</b> Crément de Bourgogne: Very clean and crisp gentle flavours that enhance the appetite.	\$13	\$48
<b>Chateau de Sours Sparkling rose</b> (Appellation Bordeaux Controlee ) Delicate raspberry flavours, beautifully balanced and refreshing.	\$11	\$41

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## CHAMPAGNE

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	Glass	Bottle
<b>French Champagne</b> (depending on arrivals) French AOC Champagne, from Champagne area	\$16	\$59
<b>Mumm Champagne</b> Brightly sparkling, light yellow liquid with an abundance of fine and elegant bubbles		\$69
<b>Champomy</b> Non-alcoholic Champagne with apple flavours!		\$17



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## CHEERS

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**French** SANTÉ *sahn-tay*  
GAN BAY *gahn-bay* **Chinese**  
PROST *pro-h-st* **German**  
**Italian** SALUTE *saw-lu-tay*  
KANPAI *kan-pie* **Japanese**  
**Korean** GUN NAE *guh-n-abe*  
BUDEM ZDOROVI *na-zdorovie* **Russian**  
**Spanish** SALUD *sah-lude*  
SKAL *sk-aw-l* **Swedish**

# Ché Bon WINE LIST



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## WHITE WINES

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	Glass	Bottle	1/2 Bottle
Rhone valley			
<b>Muscat Beaumes de Venise Coyeux 2009 AOC</b>			
Abundant floral and fruit aromas carry through to the palate with concentrated flavours of honey, peaches and apricots.	\$12		\$39
Bourgogne			
<b>Macon-Villages Drouhin 2016 AOC</b>			
Made from 100% Chardonnay, notes of citrus and ripe apple. Aging in barrels brings out toasty notes.	\$12	\$45	
<b>Chablis Drouhin 2015 AOC</b>			
Dry with lemon and grapefruit notes. Long aftertaste.		\$59	
Loire valley			
<b>Sancerre Jolivet 2015 AOC</b>			
100% Sauvignon blanc. Vibrant citrus and passionfruit flavours. Crisp and elegant.	\$12	\$47	
<b>Pouilly Fume Jolivet 2016 AOC</b>			
100% Sauvignon Blanc. Crisp and mineral. Medium body with subtle palate.		\$59	\$29
Alsace			
<b>Pinot Blanc Hugel et Fils 2012 AOC</b>			
Most common grape in Alsace, dry and delicate.	\$11	\$41	

# *Ché Bon* WINE LIST



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## RED WINES

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	<b>Glass</b>	<b>Bottle</b>	<b>1/2 Bottle</b>
Rhone valley			
<b>Cote du Rhone Guigual 2013 AOC</b> One of the Rhone's greatest producers made from Syrah (Shiraz). Great texture.	\$12	\$47	
<b>Crozes Hermitage Guigual 2014 AOC</b> Slight blackcurrant on the nose, firm in the mouth and a wonderful accompaniment to richer meats.		\$59	
<b>Saint Joseph J.Louis Chave 2014 AOC Offerus</b> 100% Shiraz, black pepper and blackcurrant notes. Long finish.		\$71	
Bourgogne			
<b>Mercurey Premier Cru Faiveley 2014 AOC</b> 100% Pinot Noir grape. Low in tannin and subtle in berries.		\$69	\$37
<b>Laforest Bourgogne Pinot Noir 2015 AOC</b> 100% Pinot Noir. Organic. Notes of berries.	\$12	\$47	
Bordeaux			
<b>St Estephe Calon Segur 2013 AOC</b> Elegant and full body from Medoc area. Blackberries and spice notes. Cabernet Franc/Sauvignon and Merlot grapes.		\$75	
<b>Fronsac Chateau Du Bergey 2015 AOC</b> 100% Merlot. Wild red fruits, long aromatic length.	\$12	\$47	
<b>Lalande De Pomerol Le Manoir 2014 AOC</b> Fine balance between tannin and ripe blackcurrant.		\$69	

# *Ché Bon*

## SUPPLIERS

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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

### **Wine**

Chris Australia Negotiants,  
Sebastien Voila Wine&Co,  
Peter Oatley Wine

"Think Local, Eat at Ché Bon"

