

LUNCH MENU



SALADES



The Vegan

Mesclun of salad with confit vegetables, cherry tomatoes, zucchini, cauliflower couscous seasoned with our *famous Che Bon dressing*. **V GF DF** **\$8**

The Ballina Nicoise

Mesclun of salad, with cherry tomatoes, radish, green beans, boiled egg, ballina prawns seasoned with our *secret recipe dressing*, topped off with basil leaves. **\$15**

VG AVAILABLE GF DF

The Goat

Mesclun of salad, cherry tomatoes, nuts candied with local honey, goats cheese with a beetroot and raspberry vinegar dressing. **GF** **\$10**



BEST SELLERS



Tartare Frites

Freshly cut beef combined with miso, wasabi, sesame oil and condiments. **\$15**
Served with fries. **DF GF**

The Pate

Duck liver, prunes marinated in cognac, and a red wine reduction. **GF** **\$13**

Fresh seafood

Fresh Ballina prawns with our vegan aioli served on a bed of salad **DF GF** **\$15**

Fries

Fresh, hand peeled and cut fries with home made tomato sauce or vegan aioli. **\$7**
V GF



The Jambon Beurre

Freshly baked brioche bun, French Guerande salted butter, ham cooked with love by Mr. Troy and a few of Che Bons cornichons. **\$10**

The Fish Rillettes

Freshly baked brioche bun, fresh cod poached in bouillon, combined with our vegan aioli and taragon from the Che Bon garden. **\$10**

The French Dip

Freshly baked brioche bun, 4 hour slow cooked beef, swiss cheese served with a unique dipping dish of jus (french gravy) **\$12**

The Quacker

Freshly baked brioche bun, filled with duck meat balls, rich tomato sauce and swiss cheese. **\$12**

The Green Thumb

Freshly baked brioche bun, mesclun of salad, confit cherry tomatoes, cauliflower **\$10**



SWEETS



The Chocolate

Rich chocolate with hemp seed oil and a hemp seed Dukkah. **GF** **\$10**

The Vegan Berries

Mixed berries and coconut mouse, with beetroot juice and basil. **GF DF** **\$10**

The Lemon

Famous lemon curd, served with a French meringue. **GF** **\$10**