



L'Histoire

Think local, eat at Ché Bon

Pascale (front of house) and Rodolphe (chef) 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 fall in love with the Northern Rivers region and bought the old Church Restaurant in Tintenbar which they opened 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

Aperitifs, Cocktails & Spirits

Kir Royal	\$14
<i>Dry French sparkling wine with a hint of sweetness provided by Dijon Crème de Cassis</i>	
French Spritz	\$14
<i>Aperol, French sparkling wine & soda water</i>	
Brookieto	\$17
<i>Brookie's gin, fresh mint, lime juice & soda water</i>	
French Gin Fizz	\$17
Margarita	\$17
Lychee Martini	\$17
Champagne Cocktail	\$17
Ché Bon Negroni	\$17
Cocktail of the week	\$19
Gin Selection	
Pink Pepper Gin Audemus	\$17
Umami Gin Audemus	\$17
Bookie's	\$14
<i>Gin/Slow passion/Cumquat/Slow gin/MAC</i>	
Fig Aperitif	\$14
Pastis des Alpes	\$14
Mixed Spirits	\$12
<i>(Vodka/Whiskey/Bourbon/Rum)</i>	



Beer & Non-alcoholic drinks

Beer	Schooner	Pint
French Lager	\$8	\$10
Two Mates Mild Lager	\$8	
Two Mates Ginger Beer	\$8	
Wild Polly Pale Ale <i>GF</i>	\$8	
XXXX Gold	\$8	
Apple Cider	\$8	
Corona	\$8	
Hanh Light	\$8	
Hanh Ultra Crisp <i>GF</i>	\$8	
Frenchies pilsner	\$8	
Non-alcoholic		
House made Lemon, Lime & Bitters	\$7	
Pineapple Sunrise mocktail	\$7	
German alcohol-free beer	\$7	
Orangina	\$7	
<i>A unique French sparkling drink with orange pulp</i>		
Coca-Cola	\$7	
Lemonade	\$7	
Ginger Beer	\$7	
Oasis	\$7	
Diabolo	\$7	
<i>Soda water with French cordial Mint, mixed berry, or almond or many others!</i>		

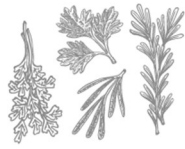
Did you really love something from the menu? Explore our boutique and take it home!



Lunch Menu

Beetroot roasted and goat cheese salad <i>Fresh mesclun salad with orange dressing</i>	\$16	
Crusty Camenbert cheese with honey <i>On a bed of salad with crispy bacon</i>	\$16	
The Jambon Beurre <i>Fresh baguette, Guerlande salt, butter, cornichons, ham cooked with love by Mr. Troy</i>	\$14	
The Pate (GF: ask for GF bread) <i>Duck liver, prunes marinated in Cognac, red wine reduction</i>	\$16	
Fresh Seafood (GF/DF) <i>Fresh Ballina Prawns, vegan aioli, and salad</i>	\$18	
Plate of Saucisson (GF/DF)(ask for GF bread) <i>A French charcuterie plate typically featuring cured sausages. Made with Australian free-range pork. Served with cornichons, butter, and bread</i>	\$17	
Escargots (GF: ask for GF bread) <i>Snails with garlic and parsley butter served with bread</i>	\$19	
The Big Bon <i>Freshly baked brioche bun, 4 hours slow cooked beef, raclette cheese</i>	\$16	
Croque Monsieur <i>A French grilled Bangalow sweet pork ham and cheese sandwich made with Gruyère cheese and truffle mustard</i>	\$17	
Tartare Fries (GF/DF) <i>Freshly cut beef combined with miso, wasabi, and sesame oil. Served with fries</i>	\$19	
Moules frites 1kg (GF/DF) <i>Organic mussels cooked in a Provencal-style tomato and herb sauce. Served with fries</i>	\$30	
Steak frites (GF) <i>Troy legendary steak, served with salad, fries and creamy mushroom sauce</i>	\$36	
Stuffed Sweet pepper (GF) (Vegan) <i>Tofu 'cream cheese', pea and curry coulis</i>	\$22	
Fries	\$8	\$3
Garlic Bread	\$8	\$6

VG: Vegetarian V: Vegan DF: Dairy Free GF: Gluten Free



Ché Bon
RESTAURANT



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Dinner Menu

2 course \$52 | 3 course \$62

Entrees

Burgundy Escargots (6) (GF) GF bread available on request
Snails, garlic & parsley butter served with bread

Acclaimed Duck Liver Pate (GF) GF bread available on request
Prunes marinated in cognac, red wine reduction, salad, bread

Japanese Style Beef Tartare (DF) (GF) GF bread available on request
Miso, wasabi, sesame oil, condiments, salad, bread

Racliflette (GF)
Traditional Alps recipe combining Savoy and Switzerland. Sauteed potatoes/onions/bacon and white wine, Gratinated with Raclette cheese

Che Bon's onion soup (GF available) (VG)
Born in Paris in 18th Century. Clear soup with onion served with a crouton gratinated with Comté cheese

Plats

Troy's Legendary Beef Eye Fillet (GF)
*House cut fries, salad, creamy mushroom sauce. *Due to the huge economic increase, the steak is \$10 extra to allow us to keep it on the menu. Thank you for understanding.*

BouillaBon (GF) (DF)
White fish fillet/Mussels/Prawns in a fish broth reduction. Potato mash

Sweet Bangalow Pork Mignon (GF) (DF)
Sautés vegetables, foie gras jus

Confit Duck Leg (GF)
Crushed cauliflower and truffle oil, duck jus

Stuffed Sweet pepper (GF) (Vegan)
Tofu "cream cheese", pea and curry coulis

Desserts

Vanilla Crème Brûlée (GF)
Chef's grandmother recipe

Vegan Citrus mousse (GF) (Vegan)
Citrus and coconut cream, citrus salad and coriander

Gateau au Chocolat (GF)
Chocolate cake, vanilla and Rum whipped cream

Assiette de Fromage (Cheeses selection) (GF bread available on request)

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Digestif or After Dinner Drinks

Glenfiddich	\$17
Cognac N°10 VSOP	\$17
Ragnaud Sabourin	
Armagnac Recolte 1985	\$17
Audemus Covert Liqueur <i>Cognac with figs and honey</i>	\$14
Calvados Avallen	\$15
Génépi l'Ancienne <i>Herbs brandy</i>	\$14
Chartreuse	\$15
Lemoncello <i>From Whian Whian</i>	\$12
Bailey's	\$11
Port	\$11
Mac Affogatto	\$17
Fig x Honey Cognac Affogatto	\$17
Naughty Coffee <i>Your choice of alcohol</i>	\$14

Champagne, Sparkling Wine & Rosé

Champagne & Sparkling Wine

	Glass	Bottle
Veuve D'Argent Blanc de Blanc	\$12	\$39
Louis Bouillot Grande Reserve	\$15	\$50
Gimonnet Cuis Blanc de Blanc Brut		\$109
Brimoncourt Brut	\$17	\$90
Pol Roger Brut		\$139

Champagne & Rosé

Veuve D'Argent Sparkling Rosé	\$12	\$39
Louis Bouillot Rosé <i>As delicate as champagne</i>	\$15	\$55
Pierre Gimonnet Champagne Rosé Brut D'Argent		\$114

Rosé Wine

La Vieille Ferme <i>Mix of grapes from Cote Du Ventoux</i>	\$8	\$31
Cotes de Provence Sainte Béatrice <i>Subtle and elegant, 100% Organic</i>	\$10	\$43
Maison Roubine Cru Classé Cuvée Premium <i>Organic, one of the 14 Cru Classé rosé in Provence</i>		\$65

White Wine

Bourgogne

Glass Bottle

Petit Chablis Domaine de Courtault 2020

\$14

\$51

*100% Chardonnay. Fresh, purity of Chardonnay grape
Notes of agrumes and white flowers*

Chablis Domaine de Courtault 2020

\$15

\$65

Well structured. Powerful & aromatic. Mineral and crisp texture

Rully Gateau D'etroges 2020

\$19

\$78

100% Chardonnay. French oak palate & fruity

Loire Valley

Sancerre Jolivet 2020

\$14

\$61

*100% Sauvignon Blanc. Vibrant citrus and passionfruit flavours
Crisp and elegant*

Muscadet Sevre Et Maine Chateau Thebaud Cru 2016

\$78

*Melon de Bourgogne grape. Fresh, fruity and balanced.
Certified Muscadet Cru. Aged 24 months on fine lees. Certified Organic*

Muscadet Sevre Et Maine 2020

\$10

\$41

*White grapefruit and zesty lime on the nose and palate.
Very refreshing. Medium bodied.*

Bordeaux

Cerons Chateau Calvimont 2011

\$16

\$73

*90% Semillion. Abundant floral and fruity aromas. Concentrated flavors
of orange and kumquat sweet wine.*

Alsace

Riesling Hugel et Fils 2020

\$14

\$57

Dry & well balanced, long finish



Red Wine

Rhone Valley

Glass Bottle

Cotes du Rhone 2020 Bio Dynamic

\$14 \$59

*50% Grenache. Mourvedre, Syrah. Great balance and body.
Nice blackberry notes, long finish*

Crozes Hermitage Domaine des Combats 2018

\$15 \$65

*100% Shiraz. Slight blackcurrant on the nose, firm in the mouth and a
wonderful accompaniment to richer meals*

Chateau Neuf du Pape Domaine Fontavin 2019 Organic

\$93

GSM. Long finish, refined Tannins, black fruits and truffle aroma

Bourgogne

Pinot Noir Meurgey-Perron 2019

\$14 \$55

100% Pinot Noir. Subtle, well-balanced Tannin. Spices and red fruits

Rully Chateau D'etroyes 2020

\$19 \$87

100% Pinot Noir. Blackberry and spices notes. Long finish

Mercurey 1er Cru Chateau D'etroyes 2020

\$97

100% Pinot Noir. Deep colour and nice Tannins. Superb value

Loire Valley

Saumur Champigny Domaine de Rocheville 2015

\$75

*100% Cabernet Franc. Fruity, medium tannins and bodied.
Spices and red fruits. Aged 36 months in oak. Long finish*

Bordeaux

St Emilion Grand Cru, La Croix Saint Christophe 2017

\$21 87

*Elegant and full body from Saint-Emilion village. Blackberries and
spice notes. Cabernet Franc/Sauvignon and Merlot grapes.*

Chateau de Janicon Graves 2020

\$14 \$59

*Cabernet Sauvignon grape, full body and long finish. Subtle Tannins
Great with some meat*

Fronsac Chateau du Bergey 2018

\$13 \$51

100% Merlot. Wild red fruits, long aromatic length

Grand Cru or Grand Vin

\$97

Depending on the Sommelier's Choice

Australian Wine

	Glass	Bottle
Coonawarra Cab Sav <i>Allegiance wines 2021. Full body</i>	\$10	\$48
Mc Laren Vale Shiraz <i>Bellevue Estate 2021. Fruity long finish</i>	\$10	\$48
Tumbarumba Chardonnay <i>Fully Love 2021. Great texture and long finish</i>	\$10	\$48
Tumbarumba Pinot Gris <i>Allegiance wines 2022. Fruity and refreshing</i>	\$10	\$48



Visit our Boutique!

Did you love something from the menu?

We invite you to explore our boutique, where you can find a delightful selection of French goodies to take home. From exquisite wines to artisanal dressings and snacks, our boutique offers a taste of France that you can enjoy beyond the walls of Ché Bon. Browse our shelves and discover a little piece of France to savor in the comfort of your own home.

Open times:

Tuesday 5pm til 10.30pm

Wednesday to Saturday 11.30am til 10.30pm