



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 |
| Pastis Des Alpes | \$14 |
| 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 |
| Cocktail of the week | \$19 |
| 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 | |
| Frenchie Pale Ale <i>GF</i> | \$8 | |
| XXXX Gold | \$8 | |
| Apple Cider | \$8 | |
| Corona | \$8 | |
| Hanh Light | \$8 | |
| Hanh Ultra Crisp <i>GF</i> | | |

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</i> | |

Lunch Menu

| | | |
|---|-------------|------------|
| Beetroot roasted salad with goat cheese (GF) <i>Mesclun of salad, French goat cheese, orange dressing</i> | \$18 | |
| The Ballinoise (DF/GF) (VG available) <i>Mesclun of salad, with cherry tomatoes, radish, green beans, boiled egg, Ballina prawns seasoned with our secret recipe dressing</i> | \$19 | |
| The Special of the day <i>Ask our super friendly staff</i> | \$15 | |
| 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 | |
| Escargots (GF: ask for GF bread) <i>Snails with garlic and parsley butter served with bread</i> | \$19 | |
| Tartare Fries (GF/DF) <i>Freshly cut beef combined with miso, wasabi, and sesame oil. Served with fries</i> | \$19 | |
| Cheese board <i>Selection of 2 classic cheeses from our boutique served with bread</i> | \$17 | |
| Fries | \$8 | \$3 |
| Garlic Bread | \$8 | \$6 |

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

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



Lunch Menu

| | |
|---|-------------|
| Moules frites (GF/DF) <i>Organic mussels cooked in a Provencal-style tomato and herb sauce served with fries</i> | \$22 |
| French Fish and Chips <i>Wild barra pan fried, homemade chips, salad, homemade tartare sauce</i> | \$26 |
| Steak frites (GF) <i>Troy legendary steak, served with salad, fries and creamy mushroom sauce</i> | \$36 |
| The Big Bon <i>Brioche bun, slow cooked beef, Swiss cheese, salad, confit cherry tomatoes, French pickles, bleu cheese sauce on side, served with fries</i> | \$18 |
| Croque Monsieur <i>The French version of the ham and cheese sandwich made with Comte cheese and Bangalow sweet pork</i> | \$17 |
| Vegan dish <i>Ask our super friendly staff</i> | \$22 |

Dessert Menu

| | |
|---|-------------|
| Creme brulee <i>Chef's grandmother recipe</i> | \$14 |
| Vegan delight <i>Best vegan dessert</i> | \$14 |
| Gateau au chocolat <i>Warm chocolate cake, served with vanilla and Rhum whipped cream</i> | \$14 |

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Dinner Menu

2 course \$52 | 3 course \$62

Entrees

Escargots de Bourgogne (GF available)

French snails in garlic-parsley butter, served with crispy bread. Experience the taste of France with this classic appetiser.

Acclaimed Duck Liver Pâté (GF available)

A timeless French dish. Enjoy prunes in a cognac red wine reduction served with salad and bread.

Macedoine de Saumon (DF) (GF Available)

Delicately poached salmon paired with vegetables and creamy aioli, served with bread and salad.

Mediterranean cold soup (V) (GF)

A taste of the Mediterranean, complemented by toast, tapenade and tomato compote.

Tartare (GF Available) (DF)

Japanese-style, tender beef infused with miso, wasabi, and sesame oil. Accompanied by a salad and bread.

Plats

Troy's Legendary Beef Eye Fillet (GF)

*A Che Bon classic, accompanied by golden house-cut fries, fresh salad, and a creamy mushroom sauce.
Price increased by \$10 to ensure continued availability, thank you for your support.

Bouilla Bon (GF)

A medley of white fish fillet, mussels, and prawns simmered in a fish broth reduction. Served with creamy potato mash.

Canard l'Orange (GF)

A French delicacy featuring duck in a tangy orange sauce, paired with creamy carrot mash.

Vegan Delicacy (GF) (V)

Tomatoes stuffed with a classic ratatouille, paired with quinoa and caramelized eggplant, topped with a capsicum coulis.

Wild Barramundi (GF) (DF)

Complemented with rice and creamy pumpkin, topped with a Caribbean dressing.

Desserts

Vanilla Crème Brûlée (GF)

Chef's grandmother recipe

Gateau au Chocolat (GF)

French chocolate cake featuring vanilla and rum whipped cream

Vegan Strawberry (V) (GF)

A unique blend of cashews, strawberries and coconut oil, topped with a balsamic reduction.

"Anna's Lemon Gateau"

Zesty lemon flavours accompanied by caramel and a hint of rosemary whipped cream.

SIDES ~ Fries \$8 Salad \$7 Veggies \$8 Garlic Bread \$6/\$8

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Digestif or After Dinner Drinks

| | |
|---|------|
| Glenfiddich | \$17 |
| Cognac N°10 | VSOP |
| Ragnaud Sabourin | \$17 |
| 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 |
| Pol Roger Brut | \$17 | \$139 |

Champagne & Rosé

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

Rosé Wine

| | | |
|--|------|------|
| La Vielle Ferme <i>Mix of grapes from Cote Du Ventoux</i> | \$8 | \$31 |
| Cotes de Provence Saint 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

Sancerré 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 Vally

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 blackcurrent 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 Tannis, blackfruits 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 colo and nice Tannis. Superb value

Loire Valley

Saumur Champigny Domaine de Rocheville 2015

\$75

*100% Cabernet Franc. Fruity, medium tannis 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 KMerlot grapes.*

Chateau de Janicon Graves 2020

\$14 \$59

*Cabernet Sauvignon grape, full body and long finish. Subtle Tannis
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>Lorem ipsum sed ut perspiciatis unde omnis iste natus error sit voluptatem accusantium doloremque laudantium</i> | \$10 | \$48 |
| Mc Laren Vale Shiraz <i>Lorem ipsum sed ut perspiciatis unde omnis iste natus error sit voluptatem accusantium doloremque laudantium</i> | \$10 | \$48 |
| Tumbarumba Chardonnay <i>Lorem ipsum sed ut perspiciatis unde omnis iste natus error sit voluptatem accusantium doloremque laudantium</i> | \$10 | \$48 |
| Tumbarumba Pinot Gris <i>Lorem ipsum sed ut perspiciatis unde omnis iste natus error sit voluptatem accusantium doloremque laudantium</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 to Friday 12pm til 5pm

Saturday 2.30pm til 5.30pm