CHE BON

OPENING ACT

OYSTERS Half\Dozen $23 \ $38

TUNA NICOISE $23

Seared tuna with mixed salad, eggs, fresh green beans, black olive, miso dressing.DAIRY FREE

INDOCHINE SALAD $20

Mix of cucumber, carrots, capsicum and soya bean. Fresh mint and coriander. Compliment with brown rice & black beans bites with beetroot dressing. VEGAN FRIENDLY

SIGNATURE DISHES

FRESH SEAFOOD PLATTER $62

Oysters, Local prawns, Bug, Prawns dip, hand cut fries, salad, bread, tartare sauce. *100% Australian seafood. DAIRY FREE

DUCK LIVER PÂTÉ $19

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

ESCARGOTS DE BOURGOGNE 6X $21

French snails in garlic-parsley butter, served with bread.

COTE DE BOEUF (550G-600G) $69

Tomahawk grass fed and hormone free beef. Veggies, and hand cut fries, house gravy. Can only be cooked blue/rare or medium rare

BEEF EYE FILLET $ 45

Che Bon classic, choice of house-cut fries, OR veggies.Choice of Creamy mushroom sauce OR blue cheese sauce.

THE HEART OF THE MENU

WILD BARRAMUNDI $32

Hand cut fries OR veggies

THE GREAT MAPLE ROAST $27

Medley of Vegetables & sweet potato,glazed with pure maple syrup and thyme. Pickled veggies salad with harissa dressing VEGAN FRIENDLY

ORGANIC MUSSELS $28

In creamy white wine sauce. With Hand Cut Fries.

TARTARE JAPANESE STYLE $27

Raw tender beef infused with miso, wasabi, and sesame oil. Accompanied by a salad and house cut fries. DAIRY FREE

MANGO DUCK LEG $33

Confit duck leg with yellow curry sweet potato mash and mango reduction. DAIRY FREE

SIDES$10

HAND PEELED & CUT FRIES

GARDEN SALAD

SEASONAL VEGETABLES

GARLIC BREAD

PLEASE SPECIFY WHEN ORDERING IF THERE ARE ANY FOOD ALLERGIES CONSIDERATIONS.

ALL DISHES ARE GLUTEN-FREE, EXCEPT BREAD MODIFICATION AVAILABLE ON REQUEST.

CHE BON

LUNCH SPECIAL
FROM 11AM TIL 4PM

BUNS OUT $15

CLASSIC RODEO
Pulled beef, melted raclette cheese, crunchy pickles, all stacked in a brioche bun.Served with a rich, house-made gravy dip for the ultimate dunk.

GOLDEN CLUCK
Pulled chicken glazed in a sweet sticky sauce, Gruyère,cashews, coleslaw, with house secret blend, all in a soft brioche bun.
Sweet, nutty, crunchy, and a little mysterious

THE VEGGIE INFERNO
Hearty black bean & brown rice patty, topped with melted comte cheese, cos lettuce, stacked in a brioche bun.
Served with a bold, fiery original sauce dip on the side for that perfect spicy kick.

SANDWICHES $13

HAM CHEESE
Ham and cheese comte, butter, salad.

PRAWN
Delicately poached prawns paired with tartar sauce salad

FRIES$10

HOUSE MADE GRAVY FRIES

FRENCH BLUE CHEESE CHEESY FRIES

CHE BON

KID'S MENU $25

KID'S GARLIC BREAD

KID'S BEEF OR FISH AND FRIES

KID'S ICE CREAM

DESSERTS $16

VANILLA CRÈME BRÛLÉE

Chef's grandmother's recipe

CHOCOLATE MOUSSE

With crushed roasted pistachio

HOMEMADE WAFFLE

With lemon curd andchantilly cream

VANILLA ICE CREAM AND HOUSE SALTED CARAMEL SAUCE

Candied pecan and chantilly cream

STRAWBERRY PANACOTTA

Strawberry puree. VEGAN FRIENDLY

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 f ive 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 fuion, Ché Bon is a delightful oasis... a place to dine well in relaxed surroundings.

Bon Appétit.
In Memory of Tony Keys
01.01.2018