

# CHE BON

## A LA CARTE

- OYSTERS Half\Dozen**      \$25 \ \$40
- TUNA NICOISE**      \$25  
Seared tuna with mixed salad, eggs, fresh green beans, black olive, miso dressing.  
**VEGAN OPTION AVAILABLE.**
- MANGO DUCK LEG**      \$35  
Confit duck leg with yellow curry sweet potato mash and mango reduction. **DAIRY FREE**
- PAN BARRAMUNDI FILLET**      \$34  
Hand cut fries OR veggies
- ORGANIC MUSSELS**      \$30  
In creamy white wine sauce. With Hand Cut Fries.
- TARTARE JAPANESE STYLE**      \$29  
Raw tender beef infused with miso, wasabi, and sesame oil. Accompanied by a salad and house cut fries. **DAIRY FREE**

## KID'S MENU \$25

- KID'S GARLIC BREAD**
- KID'S BEEF OR FISH AND FRIES**
- KID'S ICE CREAM**

## SIDES \$12

- HAND PEELED & CUT FRIES**
- GARDEN SALAD**
- SEASONAL VEGETABLES**
- GARLIC BREAD**

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

## SIGNATURE DISHES

- ESCARGOTS DE BOURGOGNE 6X \$21 OR 12 \$35**  
French snails in garlic-parsley butter, served with bread.
- DUCK LIVER PÂTÉ**      \$21  
A timeless French dish. Enjoy prunes in a cognac red wine reduction served with salad and bread.  
**No charge on extra bread**
- BEEF EYE FILLET**      \$ 47  
Che Bon classic, choice of house-cut fries, OR veggies. Choice of Creamy mushroom sauce OR blue cheese sauce.
- COTE DE BOEUF (550G-600G)**      \$71  
Tomahawk grass fed and hormone free beef. Veggies, and hand cut fries, house gravy.  
**Can only be cooked blue/rare or medium rare**
- FRESH SEAFOOD PLATTER**      \$64  
Oysters, Local prawns, Bug, Prawns dip, hand cut fries, salad, bread, tartare sauce. **\*100% Australian seafood. DAIRY FREE**

## DESSERTS \$16

- VANILLA CRÈME BRÛLÉE**  
Chef's grandmother's recipe
- CHOCOLATE MOUSSE**  
With crushed roasted pistachio
- HOMEMADE WAFFLE**  
With lemon curd and chantilly cream

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

**ASK FOR OUR DAILY SPECIALS**



# TAKE AWAY



• • • FROM 11:00 AM TIL 4PM • • •

**GOLDEN CLUCK** \$16  
Pulled chicken glazed in a sweet sticky sauce, Gruyère cheese, cashews, coleslaw, all in a soft brioche bun, house secret blend dip.

**CLASSIC RODEO** \$16  
Pulled beef, melted raclette cheese, crunchy pickles, all stacked in a brioche bun, served with a rich house-made gravy dip.

**HAM CHEESE** \$15  
Ham and cheese comte, butter, salad.

**PRAWN** \$15  
Delicately poached prawns paired with tartar sauce, salad.

• • • DESSERTS \$13 • • •

VANILLA CRÈME BRÛLÉE

CHOCOLATE MOUSSE

• • • FROM 11:00 AM TIL 8PM • • •

**BEEF EYE FILLET** \$ 37  
Che Bon classic, choice of house-cut fries or veggies. Choice of Creamy mushroom sauce OR blue cheese sauce.

**FISH AND CHIPS** \$32

**DUCK LIVER PÂTÉ** \$14

**TARTARE JAPANESE STYLE** \$28

**MANGO DUCK LEG** \$34  
Confit duck leg with yellow curry sweet potato mash and mango reduction. **DAIRY FREE**

• • • SIDES \$12 • • •

HAND PEELED & CUT FRIES

GARLIC BREAD

GARDEN SALAD

HOUSE MADE GRAVY FRIES

FRENCH BLUE CHEESY FRIES



# CHE BON



LUNCH SPECIAL  
FROM 11AM TIL 4PM

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• • • **BUNS OUT \$16** • • •

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## 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

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• • • **SANDWICHES \$15** • • •

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## HAM CHEESE

A simple Classic

Ham and aged Comte cheese on fresh buttered brioche finger bun, crisp salad and cornichon for a fresh tangy crunch

## PRAWN

Delicately poached prawns paired with tartar sauce, served with cos lettuce for freshness and a lighth crunch in brioche finger bun.

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• • • **FRIES \$12** • • •

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## HOUSE MADE FRIES

BLUE CHEESE/ GRAVY/ TARTAR sauce