

CHE BON

ENTREE

- OYSTERS Half\Dozen [A] \$25 \ \$40**
- OYSTERS Half\Dozen [A] \$28 \ \$43**
Crumbed oysters with garlic and parsley butter [A]
- BAKED BRIE \$25**
Warm baked Brie with honey and rosemary, served with crusty bread.
- DUCK LIVER PÂTÉ \$21**
A timeless French dish. Enjoy prunes in a cognac red wine reduction served with bread.
No charge on extra bread
- ESCARGOTS DE BOURGOGNE 6X \$21 OR 12 \$35**
French snails in garlic-parsley butter, served with bread.
- FISH PATE \$21**
Homemade fish pâté blended with fresh herbs, served with crusty bread.

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**
- CRISPY POTATOES**
- 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.

MAIN

- TARTARE JAPANESE STYLE \$29**
Raw tender beef infused with miso, wasabi, and sesame oil. Accompanied by a house cut fries.
DAIRY FREE
- CONFIT DUCK LEG – ASIAN STYLE \$35**
Confit duck leg served with rice vermicelli, carrots edamame and chinese cabbage salad, fresh herbs and a soy, ginger & rice vinegar dressing.
- BEEF EYE FILLET \$ 47**
Che Bon classic, choice of house-cut fries, OR veggies. Choice of Creamy mushroom sauce OR blue cheese sauce.
- FRESH SEAFOOD PLATTER [A] \$64**
Oysters, Local prawns, Bug, Prawns dip, hand cut fries, bread, tartare sauce. *100% Australian seafood. **DAIRY FREE**
- PAN BARRAMUNDI FILLET [A] \$34**
Hand cut fries OR veggies
- ORGANIC MUSSELS [A] \$30**
In creamy white wine sauce. With Hand Cut Fries.

DESSERTS \$16

- VANILLA CRÈME BRÛLÉE**
Chef's grandmother's recipe
- CHOCOLATE MOUSSE**
With pistachio cream.
- HOMEMADE WAFFLE**
Homemade salted caramel served with vanilla ice-cream.
- MAC AFFOGATO \$18**
Coffee, ice cream, liqueur.

ASK FOR OUR DAILY SPECIALS

*[A] ALL OUR FISH AND SEAFOOD ARE SOURCED FROM AUSTRALIA ONLY

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

ASIAN STYLE DUCK LEG \$34

Confit duck leg served with rice vermicelli, carrots, edamame and chinese cabbage salad, fresh herbs and a soy, ginger & rice vinegar dressing.

• • • **SALAD** • • •

MEDITERRANEAN \$17

Sardine, black olive, cherry tomato, cucumber, comte cheese, cos lettuce, with olive oil lemon and oregan dressing.

• • • **SIDES \$12** • • •

HAND PEELED & CUT FRIES

GARLIC BREAD

GARDEN SALAD

HOUSE MADE GRAVY FRIES

FRENCH BLUE CHEESY FRIES

LUNCH SPECIALS

... HOT BUNS OUT \$16 ...

LE RUSTIQUE

Pulled beef, melted raclette cheese, crunchy pickles, all stacked in a brioche bun.

GOLDEN CLUCK

Pulled chicken glazed in a sweet sticky sauce, Gruyère, cashews, coleslaw, with house secret blend, all in a soft brioche bun.

... BURGER ...

SMASH BURGER \$25

Crispy-edged smashed beef, American cheese, pickles and our house sauce, stacked in a classic burger bun, served with fries.

... SANDWICHES \$15 ...

LE PARISIEN

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

THE PRAWN BRIOCHE

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

... FRIES ...

HOUSE CUT FRIES \$12

Blue chesse sauce or Gravy.