

TAKE AWAY

• • • FROM 11:00 AM TIL 4PM • • •

THE VEGGIE INFERNO \$15

Hearty black bean & brown rice patty, topped with melted comte cheese, cos lettuce, stacked in a brioche bun, fiery original sauce dip for that perfect spicy kick.

GOLDEN CLUCK \$15

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

CLASSIC RODEO \$15

Pulled beef, melted raclette cheese, crunchy pickles, all stacked in a brioche bun, served with a rich house-made gravy dip.

HAM CHEESE \$13

Ham and cheese comte, butter, salad.

PRAWN \$13

Delicately poached prawns paired with tartar sauce, salad.

CHICKEN RILLETTE \$19

Shredded slow cooked chicken moist with chicken jus and secret sauce.

Brioche bread and salad.

DAIRY FREE.

• • • COMBO \$20 • • •

ANY SANDWICH OR BURGER SML
FRIES AND CAN OF SOFT DRINKS

• • • DESSERTS \$13 • • •

VANILLA CRÈME BRÛLÉE

CHOCOLATE MOUSSE

STRAWBERRY PANACOTTA VEGAN

• • • FROM 11:00 AM TIL 8PM • • •

BEEF EYE FILLET \$35

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

FISH AND CHIPS \$30

DUCK LIVER PÂTÉ \$19

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

TARTARE JAPANESE STYLE \$27

MANGO DUCK LEG \$33

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

• • • SIDES \$10 • • •

HAND PEELED & CUT FRIES

GARLIC BREAD

GARDEN SALAD

HOUSE MADE GRAVY FRIES

FRENCH BLUE CHEESE CHEESY FRIES