

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

... 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

... SIGNATURE DISHES ...

PRAWN DIP \$19

Delicately poached prawns paired with tartar sauce. Brioche bread and salad. DAIRY FREE.

FRENCH PLATTER \$62

Duck liver pate, chicken rilette, french comte, olives, pickled veggies, hand cut fries, bread and crackers

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

ESCARGOTS DE BOURGOGNE 6X \$21

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

BEEF EYE FILLET \$ 45

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

DUCK LIVER PÂTÉ \$19

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

FRESH SEAFOOD PLATTER \$62

Oysters, Local prawns, Bug, Prawns dip, hand cut fries, salad, bread, tartare sauce.

*100% Australian seafood. DAIRY FREE

CHE BON

... KID'S MENU \$25 ...

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

... SIDES \$10 ...

HAND PEELED & CUT FRIES
GARDEN SALAD
SEASONAL VEGETABLES
GARLIC BREAD

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

... DESSERTS \$16 ...

VANILLA CRÈME BRÛLÉE
Chef's grandmother's recipe
CHOCOLATE MOUSSE
With crushed roasted pistachio
HOMEMADE WAFFLE
With lemon curd and chantilly cream
VANILLA ICE CREAM AND
HOUSE SALTED CARAMEL SAUCE
Candied pecan and chantilly cream
STRAWBERRY PANACOTTA
Strawberry puree. VEGAN FRIENDLY

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

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