

FRESHLY SHUCKED
OYSTERS
with mignonette sauce

Pacific Oysters 4.5 ea
Shucked to order

Sydney Rock 5 ea
Shucked to order

Crumbed & Fried Mozzarella Sticks

With spicy marinara sauce
& spring onion (4pc) 16

Fried Calamari

Cajun spiced fried calamari with a
Louisiana remoulade & a lime wedge 18.5

Smoked Baked Potato

Pit smoked baked potato with sour cream,
cheddar cheese & spring onion 17
w/ Texas-style chili 19
w/ pit smoked chopped brisket 19
w/ black beans 19

Chili Cheese Fries

Traditional Texas-style beef & bean chili with a
sharp cheddar sauce on crispy fries 18.5

Chicken Wings

Pit smoked hot wings with cayenne pepper
sauce & chipotle ranch (1/2 dozen) 12

Southern Fried Chicken

Buttermilk soaked tenders with
cracked pepper white gravy
& jalapeños 18.5

Texas Caviar

Black eyed peas & pico de gallo with white flour
tortilla chips & ancho chili crema 10.5

**PIT-SMOKED
MEATS**

*All meats smoked over iron bark
& fruit woods for up to 12 hours.
Served with house pickles.
Subject to availability*

Brisket 1/2 lb

Grain-fed Riverina Angus beef 24

Pork 1/2 lb

Pulled pork shoulder 22

Sausage

Chef's special recipe 10

Chicken 1/2 lb

Lemon pepper rub &
'Bama white sauce' 20

The Smoker's Lot

Chefs selection of all of the above 57

Berkshire Pork Belly 1/4 lb

Served with Creole honey mustard 18

Crispy Smoked Lamb Ribs 1 lb

Spicy coffee rub with sweet & sour BBQ
sauce 35

Smoked Beef Short Rib

Served with a coffee and molasses
BBQ sauce 24

Smoked Porterhouse Steak

Grain-fed Riverina Angus beef
with a beef & bourbon mustard 38

-  *Gluten free or may be modified.*
 *Vegan or may be modified.*
 *Vegetarian or may be modified.*

SOUTHERN PRIDE

Sharing Menu.
69pp (Whole Tables)

This shared menu showcases our house
specialties & favourite dishes. It is
served over 3 courses & offers seven
plates. Our chefs will take care of the
choices so you can relax & let the good
times roll.

SIDES

Iceberg Salad

Iceberg lettuce, fennel, dill & green apple
with a lemon vinaigrette 9.5

Potato Salad

With spring onion, fresh dill,
pickles & mayo 11

Mac & 3 Cheese

Cheddar, American, Swiss
& spring onion 12

Tangy Coleslaw

With cabbage, carrot & onion 9.5

Roasted Beetroot Salad

Local goats cheese, toasted seeds &
smoked tomato vinaigrette 11.5

Sweet Potato Cornbread Dinner Only

with chipotle & honey butter 2pc 7

Le Bon Ton Pickles

A house mix of gherkin, carrot,
baby onion & jalapeño 7.5

Seasoned Fries

With spicy ketchup & aioli 9

Onion Rings

Beer battered & jerk seasoned 13

SANDWICHES

Brisket Sandwich

Pit smoked chopped brisket with dill pickles,
cheddar cheese, onions &
BBQ sauce 18.5

Le Bon Ton Cheeseburger

150g char-grilled wagyu beef patty, crispy bacon
cheddar cheese, onion, lettuce, tomato, pickles,
spicy ketchup & aioli 19.5

Vegetarian Quesadilla

With cheddar & jack cheeses, black beans,
calabitas & smoked tomato sour cream
18

Le Bon Ton Tacos

Smoked corn salsa, spicy avocado, radish &
roasted poblano crema
(3 pc – choose 1) 22.5
w/ Baja Fish
w/ Fried Chicken
w/ Black Beans - Vegetarian

**KITCHEN
SINK SALADS**

Mixed leaves & iceberg lettuce, red
capsicum, cucumber, cherry tomato,
cheddar, white onion with toasted pepitas
& crispy corn tortilla strips, dressed with
chipotle ranch.

As Is 16.5

w/ **Blackened Market Fish** 25

w/ **Southern Fried Chicken** 22.5



“Laissez les bon temps rouler!” is a common exclamation heard around New Orleans. For over 250 years revelers have shouted the mantra and toasted to its principles.

As you travel outside the city, you will notice that is the phrase is shortened and simplified by the locals. The rules of the French language are discarded and the accents changed. Away from the neon lights of Bourbon street, “Le bon temps rula” is a much more common phrase. It or one of its Cajun/Creole variations is a common toast heard in the local roadside bars, oyster houses, crab shacks and BBQ joints of the Louisiana countryside. The ultimate simplification, which rolls perfectly off the tongue (even after a few prior toasts) and still embodies the spirit of the original, is only 3 words long: Le Bon Ton.

Le Bon Ton’s food menu showcases dishes and cooking techniques drawn from multiple regions of the American South. Our smokehouse brisket is done Texas-style over mesquite. Our blackened fish and crab cakes come from the Louisiana Gulf Coast. Inspiration for our dishes comes from as far west as New Mexico and as far east as Alabama. Two brothers who were born in Alabama and raised in Texas head our up kitchen team—both have toured and worked extensively throughout the South. Jeremy is usually found out the back manning the offset smoker, Cristopher on the pans in the kitchen.

The bar stays true to the traditional flavours of the South. Cocktail ingredients can range from sweet teas to fresh peaches to pressed mint. All beer is served frothy from the tap. The absinthes are complex, the whiskey smooth and the Champagne is ice cold.

Welcome to Le Bon Ton, let’s let the good times roll.