

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,  
calabicitas & 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. 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.

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.