

STARTERS

- CRUMBED & FRIED MOZZARELLA STICKS** 
With spicy marinara sauce & spring onion (4pc) 16.0
- CHILI BEAN FRIES**   
Black beans in a spicy tomato sauce with sharp cheddar sauce on crispy fries 16.5
- CHILI CHEESE FRIES**   
Traditional Texas-style beef 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) 12.0
- SOUTHERN FRIED CHICKEN** 
Buttermilk soaked tenders with cracked pepper white gravy & jalapeños 18.5

SIDES

- POTATO SALAD**  
With spring onion, fresh dill, pickles & mayo 11.0
- MAC & 3 CHEESE** 
Cheddar, American, Swiss & spring onion 12.0
- TANGY COLESLAW**  
With cabbage, carrot & onion 9.5
- LE BON TON PICKLES**   
A house mix of gherkin, carrot, baby onion & jalapeño 7.5
- SEASONED FRIES**   
With spicy ketchup & aioli 9.0
- ONION RINGS** 
Beer battered & jerk seasoned 13.0

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 25.0
- PORK 1/2 LB**
Pulled pork shoulder 22.0
- SAUSAGE**
Chef's special recipe 10.0
- CHICKEN 1/2 LB**
Lemon pepper rub & 'Bama white sauce' 20.0
- THE SMOKER'S LOT**
Chefs selection of all of the above 57.0
- CRISPY SMOKED LAMB RIBS 1 LB**
Spicy coffee rub with sweet & sour BBQ sauce 35.0
- SMOKED BEEF SHORT RIB**
Served with a coffee and molasses BBQ sauce 24.0

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 16.5
- w/ Blackened Market Fish 25.0
- w/ Southern Fried Chicken 24.0

SOUTHERN PRIDE

SHARING MENU 69.0PP (WHOLE TABLE)

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.

STARTERS

- FRIED CHICKEN**
Southern style buttermilk soaked tenders with cracked pepper white gravy
- MINI KITCHEN SINK SALAD**
Mixed lettuce, red capsicum, cucumber, cherry tomato, cheddar, white onion with toasted pepitas & crispy corn tortilla strips, dressed with chipotle ranch
- ONION RINGS**
Beer battered & jerk seasoned

MAINS

- THE SMOKER'S LOT**
Showcase of our pit-smoked meats
- CHILLI CHEESE FRIES**
Traditional Texas style Angus beef chilli with sharp cheddar sauce on crispy fries
- MAC & 3 CHEESE**
Cheddar, American, Swiss & spring onion
- TANGY COLESLAW**
With cabbage, carrot & onion

DESSERT

- Sweet Treat
Individually served

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
- MUSHROOM SANDWICH**
Smoked mushroom with cheddar cheese, lettuce, onion rings, house BBQ sauce & aioli 17.5
- PULLED PORK SANDWICH**
Pit smoked pulled pork shoulder, house BBQ sauce, tangy slaw & onion rings 19.5
- CHICKEN SANDWICH**
Buttermilk soaked fried chicken tenders with cayenne pepper sauce, cheddar cheese, lettuce, onion & aioli 18.5




BOTTOMLESS BRUNCH

48.0 PER PERSON

Indulge in endless cocktails, plus choose 1 sandwich from above.

MIMOSA | FOUR PILLARS RED SNAPPER | HURRICANE

WHEN: Saturday & Sundays
TIME: 2 Hours
SEATINGS: 12pm, 1pm & 2pm

-  Gluten free/may be modified
-  Vegan/may be modified
-  Vegetarian/may be modified

LE BON TON

  @lebontonmelb

LE BON TON

“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.

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.

  @lebontonmelb