

TAKE AWAY MENU



Byblös
bar + restaurant
MELBOURNE

LE BON TON

**2 OF YOUR FAVOURITE
RESTAURANTS COMBINED AT
1 CONVENIENT LOCATION.**

**Le Bon Ton, 51 Gipps St Collingwood Melbourne - (03) 9416 4341
OPEN WEDNESDAY - SUNDAY from 12pm**

BOTTLESHOP ALSO AVAILABLE
Selected tap beer, cocktails, wine and spirits.

10% discount available on all pick up orders.

DIPS

HOMMOS V+, GF available 13.5
This light, creamy dip is a blend of chickpeas, fresh lemon juice and tahini, dressed with extra virgin olive oil.

BABA GHANOJ V, GF available 13.5
Char-grilled eggplant with tahini, fresh lemon juice & olive oil.

HOMMOS AWARMA GF available 16.5
This dip extends the delicate flavour of hommos by adding marinated lamb, provincial spices and mixed nuts.

LABNEH BI TOUM V, GF available 13.5
Labneh is a soft homemade cheese that has been blended with garlic and mint.

SALAD

TABOULEH V+, GF 14.5
Freshly chopped parsley, tomato, onion, olive oil and lemon juice. This side works best as an accompaniment to our grills.

FATTOUSH V+ 14.5
Mixed leaf salad dressed in a light vinaigrette with radish, tomato, cucumber, capsicum, sumac and crispy Lebanese bread.

MEZAT (3 PIECES)

LAMB SAMBUSEK 14.9
Lightly fried pastries filled with marinated lamb, pine nuts, onion and traditional spices.

REKAKAT V 14.9
Lightly fried filo pastries filled with feta and mozzarella cheese, chopped onion and fresh herbs.

VINE LEAVES V+, GF 10.5
Spiced rice, tomato and parsley wrapped in marinated grape leaves.

KEBBEH 14.9
Hand rolled ovals of ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and traditional spices. Served with a mint yoghurt.

PUMPKIN KEBBEH V 14.9
Hand rolled ovals of ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and traditional spices.

FALAFEL V+, GF 11.9
Chickpeas, broad beans, onion, parsley, and traditional Lebanese spices. Served with tahini sauce.

SKEWERS

No authentic Lebanese feast can be considered complete without a selection of these flame-grilled marinated skewers. All skewers are served with a Lebanese style bruschetta bread and our house-made garlic sauce.

SHISH TAWOOK 6.0
Chicken tenderloins with olive oil, garlic, lemon juice, and mild chilli paste.

KAFTA MESHWI 6.0
Minced lamb mixed with parsley, onion and traditional spices.

SAMAK MESHWI 6.0
Dory fillets marinated in lemon juice, olive oil, fresh coriander, and traditional spices.

VEGETARIAN V 4.5
Diced halloumi, eggplant, capsicum, tomato, onion and mushroom.

LAHIM MESHWI 8.0
Lamb fillet marinated simply in olive oil, salt and pepper.

MEZAT DISHES

A selection of small dishes traditionally shared as appetizers, or as a meal in its own right. In Lebanon, eating Mezat is a social event.

BATATA HARRA V, GF 16.9
A delicious serving of hand cut potatoes sautéed in lemon, olive oil, coriander, garlic and a hint of chilli.

CHICKEN WINGS GF, DF AVAILABLE 16.9
Pan-fried wings, garlic butter, lemon juice and coriander.

CALAMARI PANNE 16.5
Tender calamari in a light saffron batter and softly fried. Served with house made tartar sauce.

SAMAK HARRA GF 17.5
Grilled fresh dory fillet with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon.

GRILLED HALLOUMI GF, V 16.9
Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon.

SHARING

MIXED GRILL GF, DF 30.5
Includes 2 x Shish Tawook and 2 x Kafta Meshwi served with hommos, tabouleh and garlic sauce.

PLATTER FOR TWO V, GF 75
This platter includes Hommos, Tabouleh and two each of Rekakat, Sambusek, Chicken Wings, Shish Tawook and Kafta Meshwi.

DIETARY: V - Vegetarian | V+ Vegan | GF - Gluten Free

PLEASE NOTE: CURRENTLY AVAILABLE AT LE BON TON ONLY.

LE BON TON

TAKEAWAY MENU

STARTERS

CHILLI CHEESE FRIES \$18.5

Traditional Texas style Angus beef chilli with sharp cheddar sauce on crispy fries

FRIED CHICKEN TENDERS \$18.5

Buttermilk soaked tenders with cracked pepper white gravy & jalapeños

CHICKEN WINGS \$12

Hot wings with cayenne pepper sauce & chipotle ranch (1/2 dozen)

MAC & CHEESE \$12

Cheddar, American, Swiss & spring onion

SANDWICHES

BRISKET SANDWICH \$18.5

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

PULLED PORK SANDWICH \$19.5

Pit smoked pulled pork shoulder, house BBQ sauce, tangy slaw & onion rings

CHICKEN SANDWICH \$18.5

Buttermilk soaked fried chicken tenders with cayenne pepper sauce, lettuce, onion and aioli

LE BON TON CHEESEBURGER \$19.5

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

MUSHROOM SANDWICH \$17.5

Smoked mushroom with cheddar cheese, lettuce, onion rings, BBQ sauce and aioli

SALADS

KITCHEN SINK SALAD \$16.5

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

WITH SOUTHERN FRIED CHICKEN \$24

PIT SMOKED MEATS

BRISKET (1/2 LB) \$25

Grain-fed Riverina Angus beef

PORK (1/2 LB) \$22

Pulled pork shoulder

SMOKED SAUSAGE \$10

Chef's special recipe

CHICKEN (1/2 LB) \$20

Lemon pepper rub & mustard BBQ sauce

THE SMOKER'S LOT \$57

Chef's selection of all of the above

BEEF SHORT RIB \$24

Coffee and molasses BBQ sauce

FAMILY PACK

4 PEOPLE \$120

Pulled Pork Shoulder
Grain-fe Riverina Angus Beef Brisket
Smoked Sausage
Tangy Coleslaw
Corn on the Cob
Mac & Cheese
Pickled Veg
Le Bon Ton BBQ & Hot Sauce

SIDES

TANGY COLESLAW \$9.5

With cabbage, carrot & onion

POTATO SALAD \$11

With spring onion, fresh dill, pickles & mayo

LE BON TON PICKLES \$7.5

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

SEASONED FRIES \$9

With spicy ketchup & aioli

ONION RINGS \$13

Beer battered & jerk seasoned

BOTTLE SHOP

SELECTED TAP BEER, COCKTAILS, WINE & SPIRITS AVAILABLE.

Ask to see the menu.

**10% DISCOUNT AVAILABLE FOR PICK UP ORDERS.

Beverage

Cocktails

Final Call \$12

Herradura Plata, Green Chartreuse, Del Maguey Vida, Lime Juice, Agave Syrup.

Le Bon Ton Martini \$12

Four Pillars Rare Dry, Framboise liqueur, Cinzano Bianco, Lillet Blanc, Orange bitters.

Honey Buzz \$12

42 Below, Solerno Blood Orange, Blood Orange juice, Lime, Honey.

Windy City \$12

Bombay Sapphire, Cinzano 1757 Rosso, Luxardo Maraschino, Angostura bitters, Peychauds bitters.

Portside Passion \$12

Zubrowka, Peach Liqueur, Apple Juice, Passion Fruit Puree.

Beers

TAP

Ask for todays availability

1L | XXML

\$15 \$10

BOTTLED

SINGLE | 6 PACK

Young Henry's Newtowner	\$5	\$25
Stone & Wood Pacific Ale	\$5.5	\$30
Corona	\$5	\$25
Carlton Draught	\$5	\$20
Mountain Goat GOAT lager	\$5	\$25
Mountain Goat Fancy Pants	\$5.5	\$30
Amber Ale		
Green Beacon Windjammer IPA (4pack)	\$6	\$25
Cascade Light	\$4	\$19
Coopers Light	\$4	\$18
Hills Apple Cider	\$6	\$30
Hills Pear Cider	\$6	\$30

Wine

SPARKLING

Redbank Emily	\$17
Dal Zotto Col Fondo Prosecco	\$30
Louis Roderer Brut Premier	\$95
Larmandier Bernier Blanc de Blanc	\$115

WHITE

Meadowbank Riesling	\$39
Airlie Bank Sauvignon Blanc	\$22
Redbank Sauvignon Blanc	\$17
Punt Road Pinot Gris	\$21

ROSE

AIX Rose	\$30
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RED

Redbank Merlot	\$17
Redbank Shiraz	\$17
Cake Shiraz	\$24
Airlie Bank Pinot Noir	\$20
Bondar Junto GSM	\$31
Nick Spencer Gundagai	\$31
Catena Malbec	\$33
Catena Alta Malbec 2013	\$85
Chateau Musar 2011/1999	\$83/98

Spirits

VODKA

42 Below	\$57
Zubrowka	\$61
Grey Goose	\$105

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Bombay Sapphire	\$60
Hendricks	\$106
Hayman's Old Tom	\$84
Plymouth	\$81
Four Pillars Bloody Shiraz	\$106
Plymouth Sloe	\$100

RUM

Bacardi Carta Blanca	\$52
Bacardi Ocho	\$61

Whisk(e)y

Woodford Reserve	\$78
Balcones Baby Blue	\$120
Balcones Brimstone	\$144
Balcones Texas Single Malt	\$158
Jack Daniels	\$68
Gentleman Jack	\$84
Makers Mark	\$70
Starward Two Fold	\$81
Archie Rose Malted Rye	\$138
Naked Grouse	\$66
Glenmorangie	\$86
Canadian Club	\$57
Jameson	\$66

Brandy/ Liqueur / Aperitivo

Hennessy VS	\$120
Cointreau	\$90
Aperol	\$37
Campari	\$48
Punt e Mes	\$55
Cinzano Bianco	\$18
Pama Liqueur	\$74
Frangelico	\$48
Vok Banana	\$36
Fiorente	\$58