

STARTERS

- VEGAN PULLED PORK TACO**  16.0
Smoked pulled Jackfruit in a sweet bbq sauce, spicy avocado and pickled red cabbage, served on a soft tortilla.(2PC)
- CHILI BEAN FRIES**  16.5
Crispy fries topped with a house blend of black beans and spicy ketchup covered with a sharp cheddar sauce and spring onions
- CHILI CHEESE FRIES** 18.5
Crispy fries topped with our Traditional Texas-Style beef chili covered with a sharp cheddar sauce and spring onions
- CHICKEN WINGS**  12.0
Pit smoked chicken wings coated with our house made hot sauce and served with a chipotle ranch (1/2 dozen)
- SOUTHERN FRIED CHICKEN** 18.5
Buttermilk soaked tenders with cracked pepper white gravy & jalapeños

SIDES

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

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** 25.0
Grain-fed Riverina Angus Beef, seasoned simply with salt and pepper
- PORK 1/2 LB** 22.0
Berkshire pork shoulder, pulled and dressed with a vinegar style bbq sauce.
- DAILY SAUSAGE** 10.0
Chef's special recipe
- CHICKEN 1/2 LB** 20.0
Rubbed with a our Lemon Pepper blend and served with a Mustard BBQ Sauce
- THE SMOKER'S LOT** 57.0
Chef's selection of all of the above
- CRISPY SMOKED LAMB RIBS 1 LB** 35.0
Seasoned with a spiced coffee rub and served with a Sweet & Sour BBQ Sauce
- SMOKED BEEF SHORT RIB** 24.0
Served with a coffee and molasses BBQ sauce

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**
Crispy fries topped with our Traditional Texas-Style beef chilli covered with a sharp cheddar sauce and spring onions.
- MAC & 3 CHEESE**
Cheddar, American, Swiss & spring onion
- TANGY COLESLAW**
With cabbage, carrot & onion

DESSERT

- Sweet Treat
Individually served

SANDWICHES

All served on a toasted Brioche Bun.

- BRISKET SANDWICH** 18.5
Pit smoked chopped brisket with dill pickles, cheddar cheese, onions & BBQ sauce
- 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, house BBQ sauce & aioli
- 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, cheddar cheese, lettuce, onion & aioli

BOTTOMLESS BRUNCH

48.0 PER PERSON

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

MIMOSA | 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

COVID SAFE SIGN IN
As per government regulations, please sign in by opening your camera and scanning the QR Code.



Alternatively please ask for assistance.

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