

FRESHLY SHUCKED
PACIFIC OYSTERS

With lemon and sherry mignonette
3 Oyster 13
½ Dozen 24
Dozen 44

STARTERS

CORN BREAD 1/2 LB

House-made jalapeno and cheddar cornbread served with a whipped maple butter. 11

PULLED JACKFRUIT TACO

Smoked & pulled Jackfruit in a sweet BBQ sauce, avocado and slaw, served on a soft corn tortilla. 16

CHILLI BEAN FRIES

Crispy fries topped with a house blend of black beans and spicy ketchup covered with a sharp cheddar sauce and spring onions. 16.5

CHILLI CHEESE FRIES

Crispy fries topped with our traditional Texas-Style beef chilli covered with a sharp cheddar sauce and spring onions. 18.5

CHICKEN WINGS

Pit smoked chicken wings coated with either our house-made Vanessa Hot Sauce or BBQ sauce, served with chipotle ranch (1/2 dozen). 14.5

SOUTHERN FRIED CHICKEN

Buttermilk soaked tenders with cracked pepper white gravy & jalapeños. 18.5

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

*Please inform your server of any dietary requirements.

PIT SMOKED MEATS

Our meats are smoked over Iron Bark
For up to 12 hours.
Served with house pickles.
Subject to availability

BRISKET 1/2 LB

Grain-fed Riverina Angus Beef, seasoned simply with salt and pepper, served with tangy BBQ sauce. 26

PORK 1/2 LB

Berkshire pork shoulder, chopped and mopped, served with Carolina Gold BBQ sauce. 23

DAILY SAUSAGE

House smoked sausage – Ask your server for today's flavor. 12

CHICKEN 1/2 LB

Rubbed with our lemon pepper blend, drizzled with golden BBQ sauce. 20

THE SMOKER'S LOT

Pit-master's selection of all of the above. 61

CRISPY SMOKED LAMB RIBS 1LB

Seasoned with coffee rub and served with a spiced sweet and sour BBQ sauce. 36

SMOKED BEEF SHORT RIB

Fennel & pepper rubbed short rib served with apple BBQ sauce. 38

BURNT ENDS

Smoked brisket burnt ends with smoked jalapeno BBQ sauce. 20

*1.3% surcharge applies to all card payments

SOUTHERN PRIDE

SHARING MENU 69PP (WHOLE TABLE ONLY)

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.

VEGETABLES

DOBBER'S BBQ BROCCOLI

BBQ broccoli, buttermilk mayo, chopped herbs and lemon. 13

SMOKED CORN

Buttery smoked corn, BBQ rub, chives. 13

CRISPY BRUSSELS

Fried brussels sprouts, green chili salsa, cabbage crisps. 14

KITCHEN SINK SALADS

  

Mixed lettuce, red capsicum, cucumber, tomato, cheddar, red onion, lime pepitas & crispy corn tortilla strips dressed with dill ranch 17.5

w/ Southern Fried Chicken 25

w/ Blackened Salmon 32

BOTTOMLESS BRUNCH

48.0 PER PERSON

MIMOSA | RED SNAPPER | HURRICANE

WHEN: Saturday & Sundays

TIME: 2 Hours

SEATINGS: 12pm, 1pm & 2pm

SANDWICHES

BRISKET SANDWICH

Chopped brisket, pickles, American cheddar, onion and tangy BBQ sauce. 19.5

LE BON TON CHEESEBURGER

150g char-grilled wagyu beef patty, crispy bacon, American cheddar, onion, lettuce, tomato, pickles, spicy ketchup and aioli. 20

Make it a double. 29

MUSHROOM SANDWICH

Pit smoked mushrooms, onion rings, American cheddar, lettuce, golden BBQ and aioli. 18.5

CHOPPED PORK SANDWICH

Chopped pork shoulder, slaw, apple BBQ sauce and Carolina gold BBQ sauce 19.5

CHICKEN SANDWICH

Buttermilk soaked fried chicken tenders, American cheddar, lettuce, onion, dill ranch. 19.5

Your choice of OG or spicy chicken

Add bacon to any sandwich. 2

SIDES

POTATO SALAD

With spring onion, fresh dill, & pickles. 11

MAC & 3 CHEESE

Cheddar, American, Swiss & chives. 12

TANGY COLESLAW

With red cabbage, carrot & vinegar dressing. 9.5

LE BON TON PICKLES

A house mix of cucumber, red onion, carrot and jalapeno. 8

SEASONED FRIES

With spicy ketchup & aioli. 9.5

ONION RINGS

Beer battered & jerk seasoned. 14

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 tomps 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

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