

FRESHLY SHUCKED

PACIFIC OYSTERS

With lemon and sherry mignonette
3 Oysters 14
½ Dozen 26
Dozen 48

STARTERS

CORN BREAD 1/2 LB

House-made jalapeño and cheddar cornbread served with a whipped maple butter. 12

CHILLI COMPRESSED WATERMELON

Gin pickled rinds and torn mint. 13

HERB CRUMBED MOZZARELLA STICKS

Fried mozzarella sticks, buttermilk mayo and house-made Vanessa hot sauce. 13.5

PULLED JACKFRUIT TACO

Smoked & pulled jackfruit, apple BBQ sauce, avocado crema and slaw, served on a soft corn tortilla (2) 16.5

CHILLI BEAN FRIES

Crispy fries topped with our black bean chilli, served with a sharp cheddar sauce and spring onions. 17.5

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 dill ranch. (1/2 dozen). 14.9

SOUTHERN FRIED CHICKEN

Buttermilk soaked tenders with cracked pepper white gravy & pickled jalapeños. 18.9

MAC & CHEESE BALLS 4PCS

Crumbed mac and cheese balls, BBQ spice, cheese dipping sauce. 14

Gluten free Vegan Vegetarian

*Please inform your server of any dietary requirements.

PIT SMOKED MEATS

All pit-smoked meats are smoked over Australian hardwoods for up to 12 hours.

BRISKET 1/2LB

Grain-fed Riverina Angus beef, seasoned simply with salt and pepper, served with tangy BBQ sauce. 29

HOUSEMADE SAUSAGE

House smoked sausage – Ask your server for today's flavor. 14

CHICKEN 1/2LB

Rubbed with our lemon pepper blend, drizzled with golden BBQ sauce. 24

PORK 1/2LB

Berkshire pork shoulder, chopped and mopped, served with Carolina Gold BBQ sauce. 26

THE SMOKER'S LOT

Pit-master's selection of all of the above. 65

CRISPY SMOKED LAMB RIBS 1LB

Seasoned with coffee rub and served with a spiced sweet and sour BBQ sauce. 39

SMOKED PORK BELLY 1/2LB

Sliced pork belly served with an apple, cherry & habanero sauce. 23

BURNT ENDS

Smoked brisket burnt ends with smoked jalapeño BBQ sauce. 22

SANDWICHES

BRISKET SANDWICH

Chopped brisket, pickles, american cheddar, onion and tangy BBQ sauce. 20.9

CHOPPED PORK SANDWICH

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

MUSHROOM SANDWICH

Pit smoked mushrooms, onion rings, american cheddar, lettuce, golden BBQ and aioli. 19.5

LE BON TON CHEESEBURGER

150g Char-grilled Wagyu beef patty, grilled bacon, american cheddar, onion, lettuce, tomato, pickles, spicy ketchup and aioli. 20

Make it a double. 29

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

SOUTHERN PRIDE

SHARING MENU 72PP (WHOLE TABLE ONLY)

This shared menu showcases our house specialties & favorite dishes. It is served over 3 courses & offers 7 plates.

Our chefs will take care of the choices so you can relax & let the good times roll.

SIDES

MAC & 3 CHEESE

American cheddar, eggmont & chives 12

LE BON TON PICKLES

A house mix of cucumber, red onion, carrot and jalapeño. 9

SEASONED FRIES

With spicy ketchup & aioli. 9.5

ONION RINGS

Beer battered & jerk seasoned. 14

MASH POTATO

Whipped mash, chives. 10

DOBBER'S BBQ BROCCOLI

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

SMOKED CORN

Buttery smoked corn, BBQ rub, chives. 13

CRISPY LEEKS

Fried leek, white anchovy salad cream, chopped parsley. 14

MAPLE SMOKED SUNCHOKES

Glazed maple smoked sunchokes, cabbage crisps, chives. 14

SALADS

POTATO SALAD

With spring onion, fresh dill & pickles. 11

TANGY COLESLAW

With red cabbage, carrot & vinegar dressing. 10

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 27

*1.3% surcharge applies to all card payments

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 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, “Les bons temps rouler” 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 ironbark. Inspiration for our dishes come 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 ice cold.

Welcome to Le Bon Ton, let’s let the good times roll.

  @lebontonmelb