

C'EST BON

RESTAURANT TERRASSE BAR CELLAR

Welcome to C'est Bon.....

Our team welcomes you into our home - a place with heritage values, French inspired cuisine using local producers and suppliers and a cellar wine list boasting of unique and rare wines.

We like food, we like wine, we love the contrasts and how they complement each other to create an experience worth remembering. After all, C'est Bon translates to 'its good' and we hope you think so too.

Merci d'être venu

Andy Ashby

Director | Head Chef

My four values in life being sharing, travel, history and nature is what wine boldly expresses in a single bottle. It also represents the hard work of our Winegrowers, who adapt to what nature challenges them with on a daily basis.

Charles-William GOSSART

Sommelier | Venue Manager

CHEF'S TASTING MENU



5 COURSE - 95

8 COURSE - 125

Boudin noir | beetroot tartelette

"curds and whey"

Camel fromage | smoked cucumber | whey

Scampi | sweetcorn | saltbush

Foie Gras | Qld pumpkin | nasturium

Coral trout | mussel | sauce verte

Veal | marrow | celtuce

Wagyu beef | cos heart | sesame

Ossau-Iraty | cocoa nib | pickled walnut

Blood orange | champagne | finger lime

Matched Wine

Tour d'Australie | 5 Course - 50 | 8 Course - 70 |

Tour de France | 5 Course - 70 | 8 Course - 100 |

5 Wines 7 Wines